

Recipe Name **Pomegranate Molasses**

Ingredients: 4 cups pomegranate juice (100% juice only)
 ½ cup sugar
 1 Tbsp. freshly squeezed lemon juice

Directions

1. Place all ingredients into a medium sized saucepan over medium heat. Cook, stirring occasionally, until the sugar has completely dissolved. Once the sugar has dissolved, reduce the heat to medium-low and cook until the mixture has reduced to about 1 cup of liquid, about 70 minutes. It should be the consistency of a thick syrup. Remove from the heat and allow to cool in the saucepan for 30 minutes. If you lose track of it and it gets too thick, just add water, 1 Tablespoon at a time until it returns to a syrup. Transfer to a glass jar and allow to cool completely before covering and storing in the refrigerator for up to 6 months.

