



POMEGRANATE CRANBERRY RELISH

FROM THE KITCHEN OF **The Fruit Company**

INGREDIENTS

- 2 teaspoons olive oil
- 1/2 small shallot, minced
- 1/2 cup sugar
- 1 cup pomegranate juice
- 12 ounces fresh or frozen cranberries
- 2/3 cup pomegranate seeds
- salt & pepper to taste
- 1/2 cup finely chopped mint

DIRECTIONS

In a medium saucepan, heat olive oil over medium high heat and add minced shallots. Cook for 2-4 minutes until soft.

Add sugar, pomegranate juice, and cranberries. Bring the mixture to a boil, add a pinch of salt and pepper, then reduce heat to low. Occasionally stir and let simmer for 10 minutes, until thickened. Remove from the heat and stir in pomegranate seeds. Let cool before adding chopped mint, and serve.

