

Noreen's Kitchen

Pomegranate Molasses

Ingredients

Makes 1 Quart

4 cups 100% pomegranate juice
2 cups fresh squeezed orange juice
3 cups Demerara sugar

Step by Step Instructions

Combine all ingredients in a heavy bottomed, non aluminum saucepan.

Stir to combine and dissolve sugar.

Bring to a simmer over medium heat and continue to simmer for 30 to 45 minutes until the mixture is thick and has reduced by one third.

Carefully watch the mixture toward the end of the process to avoid boil over.

Remove from heat and allow to cool.

Store in a mason jar with a tight lid in the refrigerator until ready to use.

This mixture will last up to 6 months if kept under refrigeration.

Enjoy!