

# Pomegranate Balsamic Finishing Sauce

October 23rd, 2021

**This recipe serves: 4**

Prep Time: 00:00

Cook Time: 00:15

This sauce goes well on roast pork or roast chicken. Drizzle over the Roast just before serving for a sweet/sour fruity finish. For a variation, replace the Pomegranate Molasses with something like Raspberry Jam.

## Ingredients:

4 Tablespoons Pomegranate Molasses

1 Tablespoon Balsamic Vinegar

1 Teaspoon Dijon Mustard

## Directions:

Heat a small frying pan over medium heat.

In the pan, mix the Pomegranate Molasses, Balsamic Vinegar, and Dijon Mustard.

Stir well until fully integrated.

Remove from the heat and pour over the Roast.