Pomegranate Salad Dressing

Ingredients

½ cup Pomegranate Syrup (see recipe)

¼ cup olive oil

2 tablespoons red wine vinegar

1 tablespoon lemon juice

⅛ teaspoon salt

Directions

Combine all ingredients in a jar; cover tightly and shake vigorously. Chill.

Yield: ⅔ cup

Pomegranate Syrup

Ingredients

4 cups pomegranate seeds (4 large pomegranates)

3 ½ cups sugar

Directions

Combine seeds and sugar in a large glass bowl; cover and chill at least 8 hours.

Transfer mixture to a heavy nonaluminum saucepan; bring to a boil over medium heat. Reduce heat, and simmer 3 minutes.

Pour mixture through a cheesecloth-lined colander; press against sides of colander with back of a spoon to squeeze out juice. Discard pulp.

Pour juice into a 1-quart sterilized jar; cover with lid, and screw on band. Cool; store in refrigerator up to 2 weeks.

Yield: 3 cups