

Pomegranate Recipes



Strawberry Pomegranate Sangria

Ingredients:

1 lb strawberries, sliced plus more for garnish
 arils (the seeds) from 1 pomegranate
 2 (750ml) bottles red wine
 2 cups pomegranate juice
 club soda, to taste

Directions:

Place the sliced strawberries and arils in a large pitcher. Add wine and pomegranate juice. Allow to sit in the refrigerator for 6 - 24 hours. Taste; if you'd like it to be sweeter, add 1-2 Tablespoons granulated sugar, honey, or agave.

Pour the sangria with fruit into glasses and add a splash of club soda to each glass. Garnish with a strawberry, if desired. Add ice to your glasses of sangria.

www.sallysbakingaddiction.com

Triple-Layer Pomegranate Mousse Dessert (Gluten free)

Ingredients:

2 cups (473ml) heavy cream
 2 cups (250g) confectioner's sugar
 1 teaspoon vanilla extract
 12 ounces (340g) whipped cream cheese
 4 ounces (113g) strawberry Jello powder
 3/4 cup (177ml) boiling water
 3/4 cup (177ml) cold pomegranate juice
 1 cup pomegranate seeds

For Top Jello Layer:

6 ounces (170g) strawberry Jello powder
 1 cup (236ml) boiling water
 1 cup (236ml) cold pomegranate juice
 additional pomegranate seeds, for garnish

(<http://tatyanaeverydayfood.com/pomegranate-mousse/>)

No Bake Pomegranate Cheesecake Recipe

Ingredients:

For the crust:

1 1/2 cups of chocolate cookie crumbs
 6 tbs melted unsalted butter

For the filling:

3 packs (8oz /226 grams each) cream cheese, at room temperature

1 1/2 cups sifted confectioners sugar

1 tsp vanilla extract

3/4 cup of full fat heavy whipping cream

1/3 cup pomegranate seeds

For the top layer:

1/2 cup Pom juice (or any pomegranate juice)

1 cup of any other red juice (could be raspberry,cranberry ,grape or any mixed juice cocktail)

1 medium pack (3oz) raspberry flavored jello

1 cup of pomegranate seeds

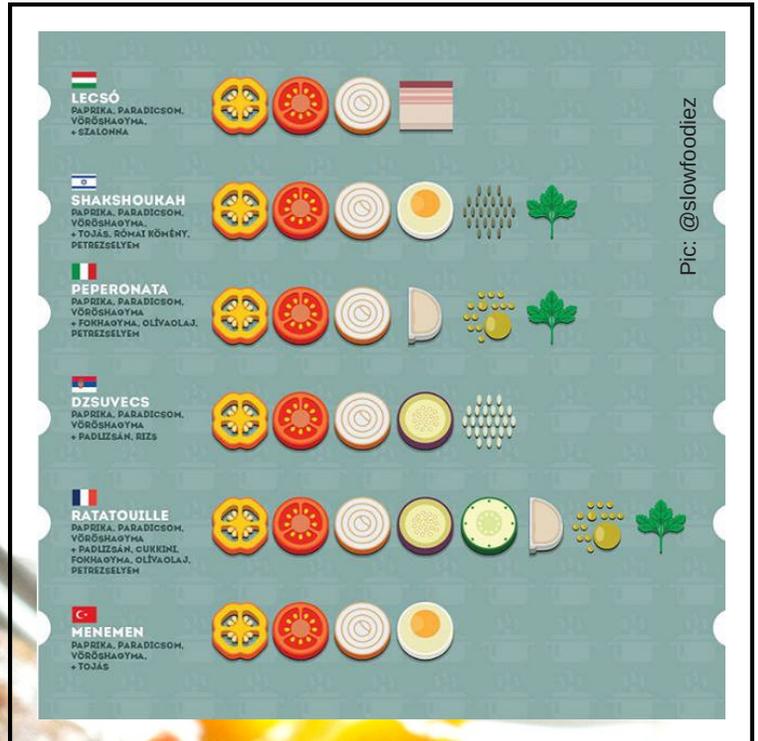
You will also need an 8" spring form cake pan,greased with cooking spray

<http://heghineh.com/>



The Lecsó

According to Wikipedia Lecsó ['leʧo:] is a Hungarian thick vegetable ragout or stew which features green and/or red peppers and tomato, onion, salt, and ground sweet and/or hot paprika as a base recipe. For us Hungarians, Lecsó is much more than that, I would rather call it: the taste of home. There is a large variety of lecsó. You can prepare it with rice, with egg, with pasta pellets, with bacon drippings...etc. As we say: So many houses, so many lecsó-s. Lecsó can be served as a main dish or used as a base for other dishes, like meat stew. How to prepare? Remove the seeds and membranes and cut the green peppers into slices. Peel and dice the tomatoes. Cut the onion into rings and then cut the rings into halves. Dice the bacon and fry it in a saucepan. Add the onions. Add the paprika and stir in the tomatoes and the green peppers. When most of the water has evaporated lower the heat, cover and simmer until tender. Jó étvágyat! Bon appetit!



- **Ingredients:**
- 2 1/4 lbs/1 kg bell
- peppers (capsicum)
- Generous 1 lb/500 g tomatoes
- 1 large onion
- 4 tbsp oil
- 1 heaped tbsp
- ground paprika
- Salt