Balsamic and Pomegranate Reduction

Description

A balsamic reduction is so versatile as a tangy, fruity and tart compliment over pork, fish, lamb, foie gras, and more. Pomegranate adds a fruity freshness to this balsamic reduction.

Summary

Yield: 4
Prep Time: 15 minutes
Category: Sauces
Cuisine: Fusion

Ingredients

- 1 1/2 cups balsamic vinegar
- 3/4 cup pomegranate juice
- 2 tbsp brown sugar
- 3 sprigs fresh rosemary, finely chopped
- 2 clove garlic, finely chopped

Instructions

In a small saucepan, combine balsamic vinegar, pomegranate juice, brown sugar, rosemary, and garlic. Bring to boil and reduce heat to low. Simmer at low heat for about 10 minutes to reduce and thicken sauce. Whisk occasionally and reduce by about one third. Serve over lamb chops, pork tenderloin, broiled fish, foie gras, steak ... very versatile.

Notes

A balsamic reduction is an essential in every chefs kitchen. You can try without the pomegranate juice for the basic reduction. A little less fruity, but delicious.