



A sweet and tangy fruit reduction for garnishing and topping desserts. Try this raspberry-pomegranate reduction sauce.

### Ingredients

4 cups pomegranate juice

2 (12-ounce) bags frozen unsweetened raspberries (unthawed)

1/4 cup sugar

1/2 cup honey

### Directions

#### step 1

Bring pomegranate juice to boil in heavy large saucepan. Reduce heat; simmer until reduced to 1 cup, about 35 minutes.

#### step 2

Mix in raspberries and sugar. Simmer until reduced to 3 cups, stirring frequently, about 20 minutes.

#### step 3

Mix in honey; bring to simmer. Cool slightly. Cover; chill until cold.

#### step 4

Can be made 1 day ahead; keep refrigerated.