



Cooking in the Kitchen at Olum's

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Pomegranate Basil Champagne

Serves about 8

Ingredients:

½ cup water

1 cup pomegranate arils*, plus ¼ cup to use as garnish

1 15-oz. can seedless mandarin oranges, drained

1 cup fresh basil leaves, rinsed, dried and roughly chopped or torn

Champagne or sparkling grape juice

**Amount of arils from one medium pomegranate*

Directions:

1. Heat water over medium heat until simmering. Then add the pomegranate arils.
2. Gently stir and crush arils to release juice. Simmer 1-2 minutes.
3. Then add the orange pieces and continue to simmer about 3-5 minutes. Use the wooden spoon to gently crush the orange and release the juices while simmering. Continue to stir occasionally until the mixture is reduced to a syrup consistency.
5. Next add the fresh basil and stir for about a minute.
6. Strain with a fine mesh sieve and cool the syrup until ready to serve.
7. To serve, add a tablespoon of pomegranate basil syrup to each glass and then top with champagne.