



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Pomegranate Citrus Jam

Ingredients

- 2 c pomegranate juice
- 1 c fresh orange juice
- 1 tbsp orange zest
- 2 tbsp lemon juice
- 1 ½ c sugar
- 1 medium apple, peeled and grated

Directions

In a heavy saucepan, combine pomegranate juice, orange juice, zest, lemon juice, and grated apple and bring to a simmer on medium heat for 10 minutes, or until the mixture slightly thickens.

*Stir in the sugar and continue cooking until it reaches 220°F or until your jam is set.**

**Two methods for testing without a thermometer:*

1. The plate test: Place a few small plates in your freezer before you start cooking. When you're ready to test the jam, take a plate out and drop a small dollop onto the plate. Wait a few seconds and then push it around gently to see if it can hold its shape and doesn't flow back together.

2. The spoon test: Dip the back of a cold metal spoon into your jam and take it out. Wait a few seconds, then run your index finger down the center of the jam. Tilt the spoon back and forth and if it can hold the line, it's ready.

Store sealed in a sterile jar in the fridge (if not canning) for up to a month.