



Pomegranate Confiture

Ingredients:

6 cups pomegranate seeds (from about 10 pomegranates)
6 cups sugar
1/4 cup water

Directions:

Place the seeds, sugar, and water in a medium saucepan and bring the mixture to a boil. Lower the heat to simmer and cook until thick, like syrup, about 35 minutes. Stir the mixture occasionally to prevent the bottom from burning. Remove from the heat and cool completely. Store in an airtight container in the refrigerator for up to 1 year. Not only is the confiture great on slices of toast and sandwiches, it does wonders with so many delicious chicken dishes, like Mom's Chicken with Pomegranate and Walnuts.