



Mother's Day Recipes Featuring PAMA Pomegranate Liqueur

For Television: *An easy recipe to impress mom.*

Recipe Demonstration by Chef Donna Marie Desfor, TheresAChefinMyKitchen.com on Fox 43 News, Tuesday, May 4, 2010, at 8:40 AM.

PAMA Pomegranate Steak Sauce

This recipe is for the men in the family that want to make dinner on Mother's Day. For those heading to the grill (hey, it's a guy thing!), why not put together a special little steak sauce that is as delicious as it is easy to make. Best of all, a well stocked pantry will have everything you need (thanks, mom!)

Makes about 2 cups – enough sauce for 6 to 8 steaks, plus additional to pass at table

Ingredients

1/2 cup sultanas (golden raisins)
1/2 cup PAMA Pomegranate liqueur
2 tablespoons olive oil
2 cloves garlic, minced
1 tablespoon fresh ginger from a 1" x 1" piece peeled and finely minced
1 teaspoon ground coriander
2 tablespoons whole grain mustard
1/2 cup fresh squeezed orange juice
1/4 cup ketchup
1 tablespoon reduced sodium soy sauce
2 tablespoons molasses (mild)
Coarse salt and fresh ground black pepper, to season



Preparation

In a small saucepan combine the PAMA and golden raisins. Gently heat until just boiling. Remove from the heat and let the raisins plump, about 15 minutes. Place the raisins and the PAMA into a blender and puree until smooth. Reserve.

Wipe out the saucepan and add the olive oil. Place the pan over medium heat. When the olive oil is hot add the garlic and ginger. Sauté for about 1 minute, but do not brown. Add the PAMA mixture from blender, and then whisk in the coriander, mustard, orange juice, ketchup, soy sauce, and molasses. Bring the mixture to a boil, whisking frequently. Reduce heat and simmer for about 5 minutes until thick and syrup-like. Taste. Adjust seasoning with salt and pepper.

To use: Just before steaks are finished cooking on the grill, brush a bit of the sauce over the steak and let it caramelize. Remove the steak from the heat and let it rest. Serve and pass the remaining steak sauce at the table.