

# RECIPE



## Hummus, Pomegranates and Pecans

### Ingredients

- 1 10 oz. Classic Hummus (e.g. Sabra)
- 1 cup pomegranate seeds
- 1 cup pecans, coarsely chopped
- 1 bottle Pomegranate juice (16 oz.)
- 1 container of good quality crackers (e.g. Sea Salt & Olive Oil "Z" Crackers)

Put pecans in a small baking pan. Toast at 350 for 6 to 8 minutes. WATCH CAREFULLY!! You want the nuts nicely toasted but not burnt. Let cool. Reduce the pomegranate juice to concentrate the flavor. Do this in two batches by pouring half the juice in a pan and heating it on the stovetop until it reduces to ¼ cup. Repeat this process with the remaining 8 oz. of juice. You will end up with ½ cup of pomegranate syrup. Put half the hummus in a 3 or 4 cup serving bowl. Sprinkle the top with half the toasted pecans and half the pomegranate seeds. Put in the rest of the hummus and sprinkle the remaining seeds and nuts on top. Serve the crackers with a teaspoon of the hummus mixture. Serve the reduced pomegranate juice in a small pitcher set next to the hummus for guests to pour a drizzle over their tasting.

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