

## **Pomegranate Margaritas**

2 cups pomegranate juice-to fill 1 ice tray  
1/2 cup lime juice  
2 tablespoons orange-flavored liqueur  
1/2 cup tequila

Pour pomegranate juice into ice cube tray. Freeze until solid, about 2 hours. Pop cubes from tray. In a blender combine lime juice, liqueur, and tequila. Turn blender to the highest speed and gradually drop in all but 2 juice cubes, whirling until slushy. Wet the top of serving glass and rim with salt. Place a pomegranate cube in the bottom of each glass. Pour margarita mixture in and enjoy.

## **Pomegranate Vinaigrette**

Terrific on salads or fresh fruit.

1 cup pomegranate seeds  
1/2 cup rice vinegar  
1/2 cup honey  
Salt

### **Freshly ground black pepper**

1 cup virgin olive oil

In a blender, add pomegranate seeds, rice vinegar, honey and seasonings. Blend well. Slowly add olive oil while continuing to blend. Adjust seasoning and strain.

## **Rosemary Roasted Potatoes**

- 8 medium sized red potatoes or Yukon Gold
- 2 tablespoons canola oil
- 3 tablespoons fresh rosemary, or 2 teaspoons dried
- salt and freshly ground pepper to taste

### **Cooking Method #1**

Preheat oven to 375°F. Quarter potatoes and steam for 5–8 minutes, until slightly tender. Put potatoes in a mixing bowl and coat with oil. Sprinkle with rosemary, salt and pepper. Place evenly on baking sheet and bake for 30 minutes, turning occasionally.

### **Cooking Method #2**

Preheat oven to 375°Fs. Quarter potatoes, put in a mixing bowl and coat with oil. Sprinkle with rosemary, salt and pepper. Place evenly on baking sheet and bake for 1 hour, turning occasionally

