

# COOPER.GARROD

## *Estate Vineyards*

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## Pom-Cran-Pear Chutney

1 c. pomegranate juice  
½ c. dark brown sugar  
1Tbsp. lemon juice  
1 cinnamon stick  
1 bay leaf  
1 ½ tsp. coriander seeds  
1 ½ tsp. black peppercorns  
12 oz. fresh cranberries  
½ c. pomegranate Craisins  
2 pears, peeled, cored, chopped  
1 onion, chopped  
1 ½ Tbsp. candied ginger, minced  
¼ c. cider vinegar  
¼ tsp. ground cloves

Combine first seven ingredients in a non-reactive saucepan. Cover and simmer 15 minutes. Strain mixture; discard solids; return liquid to saucepan. Add remaining ingredients. Simmer uncovered 20-25 minutes, stirring frequently. Liquid reduces, cranberries pop, pears and onion soften. Delicious with roast poultry or pork, or as hors d' oeuvres atop chevre on crusty bread.

*Accompany with Cooper-Garrod Pinot Noir*