



*We've enjoyed the food prepared by Catherine Driggers and her staff at Olive & Vine since we began having events here 2-1/2 years ago. Catherine has graciously shared her recipe for Fig & Pomegranate Reduction Sauce, which many of you requested after enjoying it with grilled lamb sausage at previous events. ENJOY!*

**OLIVE & VINE'S  
FIG & POMEGRANATE REDUCTION SAUCE**

*Serve over Grilled Lamb or Lamb Sausage ♡ with Loxton Hillside Syrah*

1 cup dried mission figs, quartered  
1 cup red wine, such as Syrah  
½ cup sugar

1 cup water  
1 teaspoon balsamic vinegar  
3 cups pomegranate juice, reduced to 1 cup

Combine all ingredients in non-aluminum saucepan, bring to a simmer. Cook approximately 45 minutes on low (juices will be reduced by about half and figs will be soft). You may want to add additional pomegranate juice, sugar or vinegar in the cooking process to produce a sweet but tart flavor. Strain liquid into a smaller pan, pressing figs through the sieve to get the jam from the fruit. Sauce should be the consistency of syrup. Makes about ¾ cup of sauce.

LOXTON CELLARS

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