

Persimmon/Pomegranate Relish

8 Chaffin Family Fuju Persimmons peeled and finely diced, about 4 cups
1-2 Chaffin Family Pomegranates, 2 cups of seeds
1 Red Pepper chopped
1 1/2 Cups of Toasted Walnuts chopped
5 TB Chopped Fresh Mint (or to taste)
1 Tsp Red Pepper Flakes (or to taste)
10 TB Pomegranate Molasses
S&P Pinch

Yield 7 cups

Combine everything in a bowl, then add seasonings and pomegranate molasses. Serve at room temperature. Best used immediately, mushy the next day.

Knowing how little relish actually gets eaten, I would half or quarter the recipe.