

# POMEGRANATE (*GRANÁDA*)

## Plant Traits

Plant Type	Small tree/shrub
Size	2-4 inches
Spacing	
Bloom Time	Spring time between March & May; 5-7 months after flowering
Flower Color	Scarlett
Root Depth	2-3 feet
Pests	Whitefly ( <i>Aleurodicus</i> sp.), thrips ( <i>Selenothrips</i> sp.), mealybugs ( <i>Pseudococcus</i> sp.)

Diseases      Wet fruit rot (*Phomopsis* sp, *Botrytis cinerea*)

## Plant Care

Light	Full sun
Soil	Well-drained, will not tolerate standing water
Support	None
Water	Water often first several months
Fertilizer	Don't fertilize pomegranates during their first year when you initially plant the tree. Mulch with rotted manure and other compost instead. In their second year, apply 2 ounces (57g.) of nitrogen per plant in the spring. For each successive year, increase the feeding by an additional ounce

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## Recipe

<Recipe name here>



Ingredients:

- 5-6 large pomegranates

Directions:

1. Using a paring knife, remove the part of the pomegranate that looks like a crown. I like angling my paring knife downward and making a circle around the crown
2. Score the pomegranate into sections. I find scoring the fruit 4 times is enough for me, but feel free to score it a few more times
3. Break open the pomegranate into sections.
4. Fill a large bowl with cool water. Break apart the pomegranate arils underneath the water. It helps prevent pomegranate juice from squirting everywhere. (By the way, don't wear light colored clothes while you're doing this.) Drain the water from the pomegranate arils when you're done separating them from the rind.
5. Pour the arils into a blender. Blend until all the arils have been crushed but most of the seeds are still intact. This usually takes no more than 15 to 20 seconds.
6. Pour the juice through a strainer. You'll notice that the juice passes through the strainer pretty slowly because the pulp is pretty thick. To speed up the process, use a rubber spatula to press the pulp against the strainer. The juice should drip through faster
7. Pour juice into a glass to serve. 5 to 6 large pomegranates should yield about 4 cups of juice. Leftover juice can be refrigerated in a jar for 5 to 6 days.

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## Sources

Plant information:

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4. The Magical, Mystical Pomegranate - Jewish Food Experience
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9. <https://www.gardeningknowhow.com/edible/fruits/pomegranate/growing-pomegranate-tree-seeds.htm>
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