

Balsamic Glaze

Ingredients

2 cups balsamic vinegar

1/2 cup brown sugar

Method

Mix balsamic vinegar with brown sugar in a saucepan over medium heat, stirring constantly until sugar has dissolved.

Bring to a boil, reduce heat to low, and simmer until glaze is reduced by half, about 20 minutes.

Glaze should coat the back of a spoon. Let cool and pour into a jar with a lid; store in refrigerator.

Note: Substitute raspberry or any other flavored balsamic vinegars from The Galley to suite your taste. Or instead of brown sugar, substitute molasses, honey, maple syrup or agave nectar. The flavor is intense and should be used as a drizzle.

Serving Suggestions: with gorgonzola cheese and green onions on pasta or Portobello mushrooms, on grilled beets and carrots, with salmon or pork, or as a dressing on salad with toasted nuts, dried cranberries or fresh strawberries.

Makes: 1 cup

Time: 25 mins

