

Balsamic Glaze

(Balsamic Reduction)

Small amount

- 128 ml balsamic vinegar
 - 28 g honey, optional
1. In a medium saucepan over **medium heat**, whisk together the **balsamic vinegar** and **honey** (if using).
 2. Keep an eye on the pan, whisking constantly to prevent scorching. When it comes to a boil, **turn the heat down to low**.
 3. Cook on low, stirring from time to time, until the liquid has reduced by half and it has the consistency of maple syrup. This usually **takes 15-20 minutes**. Remove from the heat and set aside to cool.

Use or store. If you're not using right away, pour into a sealable container or jar. Allow to cool completely, then cover and refrigerate for up to 2 weeks.

This balsamic glaze recipe is meant to be adjusted according to the vinegar you're working with. Sometimes balsamic is sweet enough to be left alone, sometimes a little honey or brown sugar is necessary.

