

Manawa Honey Balsamic Reduction

[Visit Manawa Honey's website click here](#)



[or Facebook click here](#)

Manawa Honey Balsamic Reduction

Instead of buying a sweet balsamic reduction sauce, lets make this yummy, homemade glaze that will add a sweet yet tangy flavour to meals. Wonderful on chicken, pork, lamb or fish.

Brush it over meat or root vegetables in the last few minutes of grilling meats and vegetables so it doesn't burn.

Refrigerate unused glaze in airtight container for up to 1 month.

Ingredients

1 1/4 cup balsamic vinegar
1/2 cup Manawa Honey
1 teaspoon cornflour
1 tablespoon cold water

Directions

In saucepan, bring vinegar and Manawa honey to boil over medium-high heat. Reduce heat to medium low and simmer, giving it a stir every few minutes until reduced to 3/4 cup (175 mL), about 15 minutes.

Mix cornflour with water and stir into glaze and boil until thickened, about 1 minute. Let cool and store in a sealed container in the fridge for up to one (1) month.