

SWEET AND SPICY PEAR BOURBON GLAZE

1/4 c bourbon
1/4 c apple cider vinegar
1/2 c packed light brown sugar
1 jar **Emily G's Pear Honey**
1 t minced ginger
1/4 t cayenne
2 T Dijon
1/2 t cumin
1/2 t salt

Combine all ingredients in a small sauce pan and simmer - cook 5 minutes stirring constantly.

Use as a glaze for chicken or pork.



EMILY G'S™
JAM OF LOVE