

Asian-Style Glaze



Ingredients

- 1 almost-empty jar of marmalade (about 2 tablespoons)
- 2 tablespoons Tamari
- 1 small clove garlic, finely chopped or grated
- 1 inch fresh ginger, grated

Yields: 2 servings

Preparation

Combine all the ingredients in the marmalade jar and shake until completely incorporated.

Pour over any skillet-cooked meat right before it's done and continue to cook until the glaze is cooked and warmed through.

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