

Orange-Bourbon Glaze



Yields: 2 servings

Ingredients

- 1 almost-empty jar of marmalade (about 2 tablespoons)
- 1/4 cup bourbon

Preparation

Pour the bourbon into the jar and shake until completely incorporated.

Remove the pan with whatever protein (pork, beef, etc.) you're cooking from the heat. Pour the glaze into the pan then return it to the heat and stand back as it will flame up. Continue to cook until the flame dies down and the glaze is thick.

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