



Savory Maple Glaze

Makes 1 cup

INGREDIENTS

- 1 cup Maple Syrup
- 2 Tbsp. Water
- 1 Tbsp. Olive oil
- 1 tsp. Black pepper/red pepper flakes
- 1 tsp. Salt
- 1 Tbsp. Granulated garlic
- 1 tsp. herbs*

DIRECTIONS

1. In a medium saucepan combine all ingredients and whisk or stir well.
2. Heat over medium until mixture comes to a boil, stirring continuously. Reduce heat and allow glaze to simmer for 1 minute. Let cool before using. May be stored in an airtight container (jar) for two weeks.

Make a **simple salad dressing** by combining 1/4 cup Savory Maple Glaze, 1/3 cup vinegar and 2/3 cup oil in a mason jar. Shake well before serving.

* Classic herb pairings:

Thyme: onions, mushrooms

Rosemary: potatoes, apples, sweet potatoes

Italian Blend: summer squash, eggplant, tomatoes

Cinnamon/Chinese 5 Spice: Carrots, winter squash



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