



# *Low Sugar Balsamic Glaze*



## ingredients

- 2 cups balsamic vinegar
- 2 tablespoons brown sugar

## directions

1. Mix balsamic vinegar with brown sugar in a saucepan.
2. Place pan over medium heat, stirring constantly until sugar has dissolved.
3. Bring to a boil and reduce heat to low.
4. Simmer until glaze is reduced by half, about 20 minutes. If the glaze coats the back of a spoon, you are good to go.
5. Let cool and pour into a jar with a lid.
6. Store in refrigerator.

Makes about 1 cup of glaze.