

Zesty Ginger Beer Marinade/Glaze

Servings: 1 qt

INGREDIENTS

- 2 T minced onion
- 1 T finely minced, peeled, fresh ginger
- ½ t finely minced garlic
- 2 T olive oil
- ½ c fresh orange juice
- 2 12 oz bottles Chef's Line® Craft Spicy Ginger Beer
- 1 c molasses
- 1 T ketchup
- 1 T pure maple syrup or honey
- 1 T grated orange zest
- salt and freshly ground black pepper, to taste

PREPARATION

1. In a small, heavy saucepan, wilt the onion, ginger and garlic in olive oil over low heat for about 5 to 7 minutes, stirring once or twice.
2. Add the remaining ingredients. Bring to a boil and cook for 3 to 5 minutes, stirring. Reduce heat to medium and simmer for 30 minutes to thicken sauce, stirring occasionally. Strain out the onion, ginger and garlic. Remove from heat and cool to room temperature. Refrigerate, covered, until needed.
3. Can be served with your favorite beef, pork or chicken.

