

# Balsamic Glaze Recipe



**PREP TIME:**  
0 MINUTES

**COOK TIME:**  
15 MINUTES

**TOTAL TIME:**  
15 MINUTES

Author: Christi Davis

Recipe type: Gluten Free / Dairy Free

Yield: 6 Servings

## Ingredients:

- ½ Cup Organic Balsamic Vinegar (*I used fig infused*)
- 1/8 Cup Raw Honey

## Instructions:

1. Add vinegar and honey to a small pot.
2. Bring to a boil then lower heat and allow to simmer for 10-15 minutes. It should reduce by about half the original amount.
3. Stire every few minutes. Glaze will thicken and stick to back of a spoon. Remove from heat. Allow to cool slightly before serving.
4. Drizzle sparingly over your favorite dish.
5. Note: A little bit packs a ton of flavor.
6. **Serving Inspiration:** Drizzle over brussels sprouts, grilled salmon, chicken, or steak.
7. **Storage:** In fridge – up to 2 weeks.

**\*Try and use all organic ingredients if possible.**

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