

Balsamic Vinegar and Honey Sauce

This sauce goes great with brussels sprouts.



Ingredients:

- 1 cup balsamic vinegar
- 1/4 cup honey

Equipment

- Sauce pan

Balsamic Vinegar and Honey sauce:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Combine 1 cup balsamic vinegar and 1/4 cup honey in a sauce pan	1
	Bring to a boil	3
	Reduce heat to a steady simmer and reduce the volume by half. The thickened reduction sauce should coat the back of a spoon.	15
	Remove from heat and allow to cool	2
	Total	21