

BOURBON PEPPERCORN GLAZE

F EASY

Last Modified: 06/13/2016

PREP: 5 Min
COOK: 10 Min
STOVETOP

SAUCE

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
1/4	Cup	Water	
2	Tbsp	Rice Wine Vinegar (Marukan)	
2	Tbsp	Soy Sauce (Lee Kum Kee)	
2	Tsp	Orange Juice	
1/2	Tsp	Sriracha Hot Chili Sauce (Huy Fong)	
1/8	Tsp	Fish Sauce (Three Crabs)	
1/2	Cup	Dark Brown Sugar	Packed
3	Cloves	Garlic	Crushed
3	Tbsp	Bourbon (Wild Turkey)	
OR			
3	Tbsp	Cognac (Courvoisier VS)	
OR			
3	Tbsp	Anything Else That Fits (Rum, Brandy, Tequila, Etc.)	
1	Tsp	Coarse Ground Black Pepper	

SLURRY

1/4	Cup	Water	
1	Tbsp	Corn Starch	

PREPARATION

HINTS	This is a thick, flavorful Glaze that is fantastic drizzled over grilled & thinly sliced Steak. There aren't many grilled meats that I don't like this generously drizzled over.
TOOLS	1) Small Saucepan 2) Slotted Spoon
PREP	DISH 1) Crush the Garlic Cloves with the flat blade of a knife, leaving them whole and set them aside.
1	In a small saucepan over medium high heat, Add in the listed ingredients. Stir thoroughly and bring the mixture to a boil. Reduce the heat to low and simmer for 5 minutes.
2	Using a slotted spoon, fish out and discard the Garlic Cloves.
3	SLURRY: In a small dish, mix the Corn Starch and Water together until the Corn Starch is completely dissolved. Whisk the Slurry into the Glaze Mixture and continue whisking until the mixture has boiled and has thickened.
HINTS	Bourbon Peppercorn Sauce can be kept refrigerated in an air-tight container for up to 5 days. Just reheat to serve.
SERVE	Remove from the heat, and serve immediately on your favorite grilled meats.