

ANGOSTURA® Cocoa Bitters and Balsamic Glaze



INGREDIENTS

¼ cup balsamic vinegar

2 tbsp ANGOSTURA® cocoa bitters

1 tsp chopped fresh thyme leaves

2 cloves garlic (minced)

1 tsp bouillon powder

½ tsp pepper sauce

BALSAMIC GLAZE

METHOD

Add all ingredients to a sauté pan and bring to a gentle boil, then reduce to a simmer, stirring frequently for 10 to 15 minutes.

Recipe by Kevin Cavilla