

Moroccan Glaze

Description:

Serving Size: 4 Liters

Categories: Sauce

Cost Per Liter	
\$	4.93

Action **Date** **Initials**

Created: 7/24/2012 CR

Revised:

Amount	Measure	Ingredient	Preparation Method	Product No.
2.000	kg	Honey		20-100001400
0.010	kg	Ground nutmeg		20-100001290
0.090	kg	Coriander seeds		20-100014271
0.090	kg	Green peppercorns		20-100001203
0.030	kg	Lavender		
0.030	kg	Cardamom		20-100001271
0.060	kg	Black peppercorns		20-100001296
0.030	kg	Cumin seeds		20-100001283
0.020	kg	Cloves		20-100001280
1.000	lt	Rice wine vinegar		20-100001448
0.600	lt	Ketchup		20-100001213
0.400	lt	Soy sauce		20-100001259
0.600	lt	Lemon juice		20-100001384
0.040	kg	Star anise (20)		20-100011707
0.025	kg	Cinnamon sticks (8)		20-100001278
0.240	kg	Ginger, fresh	smashed	20-100000818
0.060	kg	Garlic cloves	smashed	20-100000817
0.080	kg	Jalapenos (4)	seeded, minced	20-100000873
0.040	kg	Cilantro (1/2 bunch)		20-100000883

Method of Preparation:

- Mix all the ingredients together and bring to a boil.
- Gently simmer and reduce to a light syrup.
- Remove from the stove and strain through a muslin cloth and cool.
- The texture should be thick when cold.