



Apple Bourbon Glaze

Ingredients

- 3 cups apple cider
- 1 cup apple cider vinegar
- 1 cup apple sauce
- 1 cup sugar
- ½ cup light brown sugar
- ¼ cup thinly sliced ginger
- ½ stick cinnamon
- ½ vanilla bean, split in half lengthwise and seeds scraped
- 6 cardamom pods
- 2 teaspoons allspice berries
- 1 ½ teaspoons crushed red pepper flakes
- ½ teaspoon dry mustard
- 2 teaspoons minced garlic
- ¼ teaspoons salt
- 3-4 tablespoons Bourbon

Directions

- Place all the ingredients except for the Bourbon in a 6-quart pot over medium-high heat and bring to a boil, stirring often to dissolve the sugar.
- Once the mixture has come to a boil, reduce the heat to medium, and allow the mixture to reduce to a glaze consistency, about 30 to 35 minutes longer.
- Remove the glaze from the stove and strain through a fine-mesh strainer.
- Stir in the Bourbon, a tablespoon at a time to get the desired flavor and consistency.
- Reserve until ready to use.

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