

Asian Glaze

1-cup brown sugar
3/4 cup soy sauce
1/4 cup hoi sin sauce
1/4 cup ginger, peeled and sliced
1/4 tsp. red pepper flakes
1/2 tsp. garlic, chopped fine
2 tbsp. lime juice
1/4 cup scallion, chopped fine (white part only)

Place all ingredients in a saucepot over high heat. Bring to boil, then reduce heat and cook down slowly (simmer) for about 20 minutes or until sauce thickens slightly and forms a glaze. Recipe yields two cups. Leftover portion may be refrigerated up to one