



Ginger Honey Glaze

Ingredients

- ¼ cup Fustini's [Ginger and Honey Balsamic Vinegar](#)
- 2 tablespoons soy sauce
- 2 tablespoons [Iron Fish Honey vinegar](#)
- 1 scallion, thinly sliced

Directions

Step 1.

Place balsamic in a small pan on medium heat and bring to boil. Reduce heat to low and simmer until reduced by half. Add soy sauce and honey vinegar, and continue cooking until a syrupy texture is achieved. Remove from heat. Let cool to room temperature. Garnish with scallions.