



Spicy Sweet Sauce

Ingredients

- 1/2 cup [Fustini's Iron Fish vinegar](#)
- 3 tablespoons [Fustini's Jalapeno Lime balsamic](#)
- 2 tablespoons light brown sugar
- 1 tablespoon [Farm Style Sriracha](#)
- 1 red pepper, roasted, peeled, seeded and roughly chopped
- 1 shallot, peeled and roughly chopped
- 1 habanero pepper, seeded and minced
- 2 tablespoons [Pure Michigan honey](#)
- 2 tablespoons [Fustini's Cayenne Crush olive oil](#)

Directions

Step 1.

Place Fustini's Iron Fish Honey vinegar, agrodolce and sugar in a small saucepan and bring to a simmer over low heat. Cook until sugar dissolves and the sauce thickens slightly, 3-5 minutes. Let cool.

Step 2.

In a blender, combine red pepper, shallot, and as much balsamic as you want. Pulse to a thick liquid. Add the vinegar mixture to the blender with the honey and pulse to combine. With the blender pulsing, add the olive oil in a thin stream to thicken.