

DUCK GLAZE

04/04/2012

Yield: 3 gallons

Shelf Life: 7 days

Equipment: Liquid measuring cup, small white lexan, whisk, rubber spatula, 1/3 pans with lids

Ingredients

2 gallons [Stir Fry Sauce](#)

1 gallon Honey

Procedure

1. Mix the Stir Fry Sauce to redistribute the ginger, then measure into a small white lexan.
NOTE: The ginger must be evenly distributed before measuring the sauce.
2. Measure the honey into the lexan, and blend well with a whisk.
NOTE: The honey may be warmed slightly in the microwave to make it easier to measure and blend.
3. Transfer to 1/3 pans, and store refrigerated.
NOTE: Be sure to scrape the sides of the lexan with the spatula.

NOTE: The ginger will float to the top, and the honey will settle to the bottom of the sauce, so it must be mixed thoroughly between transferring to each 1/3 pan.
4. Label, Date, and Rotate.

C: Dark caramel with visible ginger and red pepper flakes

T: #3 on flowability scale

F/A: Ginger soy aroma; Sweet, salty, ginger, heat flavor

HR: 1/3 pan; Refrigerated; Room temperature on the line

SL: 7 days