

# MEAT & FRUIT AGRODOLCE GLAZE

F EASY

Last Modified: 11/30/2016

PREP: 10 Min  
COOK: 20 Min  
STOVETOP

SAUCE

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	Red Wine Vinegar (Colavita)	
1/4	Cup	Clover Honey	
1/4	Cup	Peach Nectar (Goya)	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

## PREPARATION

<b>FACTOID</b>	This is a transparent Drizzle Sauce that is FANTASTIC slathered over already cooked Pork, Chicken and even Beef and really nice over any Grilled Fruits (especially Peaches). Agrodolce is Italian for Sweet / Sour.
<b>OPTION</b>	If using this sauce over other kinds of Fruit, You may freely substitute a "matching" Fruit Juice for the Peach Nectar. (Apple, Mango, Pear, Pineapple, etc.).
<b>HINTS</b>	To make a grilled Freestone Peach: Cut the slightly under ripe Peaches in half and remove the pit. Paint the cut surface with Canola Oil, and sprinkle lightly with Salt and Pepper. Grill the Peach halves, cut side down for 3 minutes. Turn over and grill for another 1 to 2 minutes. Drizzle with the Sauce and grill for another minute. The Peaches should be tender, but still hold their shape.
<b>TOOLS</b>	1) Small Saucepan & Lid 2) Charcoal OR Gas Grill 3) Fine Wire Strainer
<b>PREP</b>	None.
<b>1</b>	Bring the Vinegar, Honey, Nectar and a little Salt and Pepper to a simmer in a high-sided sauce pan over medium heat. Cook until the liquid is reduced to a thick syrupy consistency, about 15 to 20 minutes. Do NOT let it burn. Remove it from the heat.
<b>SERVE</b>	Drizzle the warm Sauce generously over grilled Meats and Fruits.