THE J.M. SMUCKER Co

Crazy for Glaze

Yield: 1 3/4 cups (475 mL)

Prep Time	Cook Time	Serves	Difficulty
5 mins	N/A	4	N/A

Ingredients

- 1 cup (250 mL) **Smucker's®** Orange Marmalade Style Spread
- 1/4 cup (50 mL) olive oil
- 2 tbsp (30 mL) red wine vinegar or balsamic vinegar
- 2 tbsp (30 mL) soy sauce
- 1 tbsp (15 mL) honey
- 2 cloves garlic, minced
- 1 tbsp (15 mL) fresh ginger, chopped (optional)
- 2 tbsp (30 mL) dry onion soup mix
- 1/4 - 1/2 tsp (1-2 mL) chili flakes (optional)

Directions

Step 1:

Thoroughly mix all glaze ingredients together in a bowl until combined.

Extra glaze can be frozen or stored in the refrigerator for up to 1 week.

Images

