

# **Apple-Bourbon Glaze**

(Serve with pork).

1 (12 oz) can frozen apple juice concentrate, thawed

1 cup bourbon

3 Tbsp dark brown sugar

1 Tbsp Dijon mustard

1/2 tsp kosher salt

1/2 tsp crushed red pepper

In saucepan, stir together juice concentrate, bourbon, sugar, mustard, salt; bring to boil over medium-high heat.

Reduce heat to medium; simmer, stirring occasionally, 13 - 15 minutes until thick and reduced to about 1 cup.

Stir in pepper.

serve with grilled pork chops.