

TASTY CHICKEN GLAZE

Simple, sticky and tasty glaze.



Ingredients:

- 2 Tbsp Golden Syrup
- 1 tsp Crackling Rub
- 1 tsp Worstershire Sauce or Soy Sauce
- 1 tsp crushed ginger
- 1 tsp crushed garlic
- 1/4 tsp Kashmiri Chilli
- 1 tsp wholegrain mustard
- 2 Tbsp Sesame Oil

Method:

1. Gather all the ingredients in a mixing bowl.
2. Mix thoroughly.
3. Done!

From here use it however you like. Give these a go:

- Sliced Chicken placed in glaze, marinade and then fry off.
- Coat Chicken Pieces to roast off
- Try on different meats.
- Add more Golden Syrup for a thicker glaze, Add more oil or other liquids for more of a sauce.
- Experiment and try different flavours, I have tried adding Persian Spice, Pomegranate Syrup, Olive Oil, Maggi Seasoning.
- Have fun playing with the flavours.