

GLAZE RECIPE

4 cups Pomegranate juice (100% pomegranate -- not a blend)

2 cups sugar

Juice of one lime, strained Zest of 1/2 lime, minced

1/4 cup sweet chili sauce (Asian section of your supermarket)

2 Tbsp Mirin (Asian section of your supermarket)

1/4 tsp Ground chipotle chile

1/4 tsp Ground ancho chile

Pinch of ground allspice

Combine the pomegranate juice, sugar and lime juice in a medium non-reactive sauce pan over medium-high heat. Do not use aluminum of any kind -- not even anodized. Think stainless steel.

Stir the mixture well and let it come barely to a boil, stirring until the sugar is dissolved.

Reduce the heat to medium-low and simmer until the liquid is reduced in volume by half (about 70-90 minutes).

Remove the pan from the heat, add the remaining ingredients, and mix well.

I use this glaze for duck, venison and pork. It is insanely good! Highly recommend giving this a try the next time you cook pork or game meat.