

Bob's Special Glaze

- 2 C Orange Marmalade *
- 1 T Ginger (Minced)
- 1 T Garlic (Minced)
- 1 T Lemon or Lime Juice
- 1 T Chinese 5-Spice
- 1 t Sesame Oil
- 1 t Soy Sauce
- 1 t Vinegar (Rice or White)
- 1 T Mint Jelly (or Mint Leaves)



* (Substitutes: **Peach, Apricot or Pineapple**)

Food Network

Adapted by Chef Bob

Circa 2005

Salmon, Shrimp, Fish, Chicken, Pork, Ribs

PREPARATION

1. Combine all ingredients; heat in microwave or stove.
2. Cool and store in jars in refrigerator for months.

GLAZE

1. Heat few tablespoons in microwave until warm (not hot).
2. Brush glaze onto food 10-30 min before cooking.
3. Grill or bake for a tasty caramelized crust.

Serve Entrée with a Cluster of Grapes for an Elegant Entrée!

