

SPICY SOY GLAZE (WITH PLUM or APRICOT)

Serves 4

An Perfect Glaze for Red Snapper

- 1/2 pound shallots (about 5 large)
- 1/2 teaspoon vegetable oil
- 1/2 cup soy sauce
- 1/4 cup water
- 3 tablespoons sugar
- 2 Tbs **Woodstock Hill Preserve Plum or Apricot jam**
- 1 Tbs finely grated peeled fresh gingerroot
- 2 teaspoons minced garlic
- 1/8 teaspoon ground allspice
- 1/4 teaspoon dried hot red pepper flakes
- 1 tablespoon fresh lime juice
- 1/2 teaspoon freshly grated lime zest

Chop enough shallots to measure 1 cup. In a heavy saucepan cook shallots in oil over moderate heat, stirring, until softened, about 3 minutes. Stir in soy sauce, water, sugar, jam, gingerroot, garlic, allspice, and red pepper flakes and simmer, stirring occasionally, until reduced to about 3/4 cup, about 20 minutes. Stir in lime juice and zest.

WHP Kitchen Note: Glaze may be made 2 days ahead, but cool it completely before chilled. Refrigerate it covered. Glaze is gorgeous served with a Sautéed Red Snapper. Serve the snapper, skin side up and drizzle with glaze. Serve remaining glaze on the side, over sautéed vegetables. Garnish plates with lime wedges.

TO DOWNLOAD MORE RECIPES GO TO www.WoodstockHillPreserves.com