

Pomegranate-Balsamic Glaze

Makes about 1/2 cup

This fruity, tangy glaze is a perfect match for rich salmon.

3 tablespoons light brown sugar
3 tablespoons pomegranate juice
2 tablespoons balsamic vinegar
1 tablespoon whole grain mustard
1 teaspoon cornstarch
Pinch cayenne pepper

Whisk the ingredients together in a small saucepan. Bring to a boil over medium high heat; simmer until thickened, about 1 minute. Remove from the heat and cover to keep warm.

Asian Barbecue Glaze

Makes about 1/2 cup

Toasted sesame oil gives this teriyaki like glaze rich flavor.

2 tablespoons ketchup
2 tablespoons hoisin sauce
2 tablespoons rice vinegar
2 tablespoons packed light brown sugar
1 tablespoon soy sauce
1 tablespoon toasted sesame oil
2 teaspoons Asian chili garlic sauce
1 teaspoon minced or grated fresh ginger

Whisk the ingredients together in a small saucepan. Bring to a boil over medium high heat; simmer until thickened, about 3 minutes. Remove from the heat and cover to keep warm.