

Ginger and Apricot Glaze

Great for finishing Kabobs and steaks

1 Tbsp Beef bouillon powder 15ml

1 Tbsp minced onion flakes 15ml

2/3 cup Apricot Jam 150ml

½ cup water 125ml

½ tsp ground ginger 2ml

Combine ingredients in small sauce pan, bring to a boil. Reduce heat.

Simmer uncovered for 5 minutes.

Makes 1 cup 250ml