



Northern Oasis Spirits - Lone Duck Cinnamon Whiskey Glaze

Ingredients:

16 oz (2 cups) Northern Oasis Lone Duck Cinnamon Whiskey

½ cup brown sugar

2 tsp cornstarch

2 tsp water

1 tsp honey mustard

1 tsp chopped parsley

Directions:

In a medium sauce pan, bring together the Northern Oasis Lone Duck Cinnamon Whiskey and the brown sugar. Reduce the mixture until it becomes a thin syrup. Be sure to watch the pan as it will start to boil over! If this happens, reduce the heat and continue to boil- this will take some time.

Let mixture simmer for 10-15 minutes, then whisk in the honey mustard until smooth. Separately mix the cornstarch and water and pour into the whiskey mixture. Bring to a boil and cook for 1 minute, stirring constantly until the sauce becomes thick (like a syrup).

Serve drizzled over grilled brats or your choice of meat, cut into bite size pieces. Sprinkle parsley over the top at service.

