

Balsamic Hoisin Sauce

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	balsamic vinegar
3/4	cup	hoisin sauce
2	tablespoons	unsalted butter

Simmer vinegar, hoison sauce, and 1/2 tspn salt in a small, heavy saucepan, uncovered, stirring frequently, until reduced to about 1.5 cups, 20 to 25 minutes

Remove from heat and stir in butter until melted.

Yield: "1 1/2 cups"