

Spicy Molasses Glaze

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	molasses
2	cloves	garlic - minced
2		serrano pepper - minced
1	in	fresh ginger - peeled and grated
1/2	teaspoon	crushed red pepper
3/4	cup	extra virgin olive oil
1/2	tablespoon	coarse salt
		black pepper

Whisk molasses, garlic, chiles, ginger, pepper flakes, and oil in a small bowl Season with salt and pepper. Keep sealed at room temp for up to a week.

Yield: "1 cup"