



# SWEET & SPICY APRICOT MUSTARD GLAZE



SERVES:                  PREP TIME:                  COOK TIME:  
1/2 CUP |                  5M                  |                  10M

VEGETARIAN

## INGREDIENTS:

1/2 Cup Crofter's Organic Premium Apricot Fruit Spread

1 1/2 Tbsp Dijon Mustard

2 Tbsp Agave Sweetener

1/4 Tsp Kosher Salt

1/4 Tsp Ground Pepper

1 1/2 Tsp Apple Cider Vinegar

1-2 Tbsp Chili Flakes

## DIRECTIONS:

1. In a small saucepan, combine the Crofter's Organic Premium Apricot Fruit Spread with the chili flakes, Dijon mustard, agave sweetener, apple cider vinegar, salt and pepper.
2. With a whisk, combine the ingredients and then bring the mixture up to a boil over high heat. Once mixture is boiling and bubbling, reduce the heat down to low-medium heat and continue to whisk the mixture. It will begin to thicken into a thick glaze at this point.
3. Keep the glaze over low heat until ready to use as it will continue to thicken. Once removed from the heat, serve and enjoy! Pairs great with Seafood, Fish, Pork & Chicken.