
KENT RATHBUN CHEF OF ABACUS RESTAURANT, DALLAS

MOLASSES - BLACK PEPPER GLAZE

- 2 cups orange juice
- 1/4 cup honey
- 1/4 cup molasses
- 2 tablespoons brown sugar
- 1/2 ounce cracked black pepper
- 2 tablespoons dijon mustard

Servings/Yield

8 servings

Method

1. In a small sauce pot reduce orange juice by half.
2. Add honey, molasses, brown sugar, cracked black pepper and dijon mustard.
3. Return to a simmer for 2-3 minutes.
4. Let cool.

Notes

Great for glazing poultry or hams.

If you have purchased Kent Rathbun's Holiday Dinner To Go the instructions to reheat this dish are as follows.

1. Pour sauce into sauce pan.
 2. Heat on medium heat until sauce comes to a boil.
 3. Serve.
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