

Spicy Soy Glaze on Sautéed Vegetables



Total Time: Can be prepared in 45 minutes or less.

Yield: Makes about 3/4 cup

Tips: Glaze may be made 2 days ahead. Cool completely and cover before being refrigerated.

Ingredients:

- 1/2 pound shallots (about 5 large)
- 1/2 teaspoon vegetable oil
- 1/2 cup soy sauce
- 1/4 cup water
- 3 tablespoons sugar
- 2 tablespoons plum or apricot jam
- 1 tablespoon finely grated peeled fresh gingerroot
- 2 teaspoons minced garlic
- 1/8 teaspoon ground allspice
- 1/4 teaspoon dried hot red pepper flakes
- 1 tablespoon fresh lime juice
- 1/2 teaspoon freshly grated lime zest

Instructions:

- Chop enough shallots to measure 1 cup.
- In a heavy saucepan cook shallots in oil over moderate heat, stirring, until softened, about 3 minutes.
- Stir in soy sauce, water, sugar, jam, gingerroot, garlic, allspice, and red pepper flakes and simmer, stirring occasionally, until reduced to about 3/4 cup, about 20 minutes.
- Stir in lime juice and zest.

Use:

Glaze is perfect over Red Snapper. Serve the snapper, skin side up and drizzle with glaze. Serve remaining glaze on the side, over sautéed vegetables. Garnish plates with lime wedges.

