

Balsamic Syrup

Ingredients:

1 Cup Balsamic Vinegar

Directions:

Very simply place balsamic vinegar in a pan. Bring to a boil. Reduce by 75%. Let cool. You will have $\frac{1}{4}$ Cup of balsamic syrup. Place in an airtight container. The syrup will keep on the shelf for 6 months.

