

Cherry Date Balsamic Reduction

Prep Time: 5 minutes Cook Time: 5 minutes

Ingredients:

Cherry Balsamic vinegar

Spiced Date vinegar

**See note below regarding vinegars.

1 T. brown sugar

1 tsp. vanilla

pinch of nutmeg

Instructions:

Pour approximately $\frac{1}{2}$ c. cherry balsamic vinegar, 2-3 T. spiced date vinegar and add sugar, vanilla, and nutmeg. Bring mixture to a boil and simmer at a low bubble for approximately 5 minutes, or until thickened. It may not take 5 minutes to thicken; as soon as it coats the back of a spoon and appears “syrupy”, it’s done. Remember, it will thicken upon cooling.

**Note: If you don’t have cherry and/ or date vinegar (as many people won’t), you can get a very similar flavor by using regular Balsamic vinegar and adding approximately $\frac{1}{4}$ c. of prune juice. Still add the sugar, vanilla, and nutmeg, and you will get a very similar flavor to your reduction.