

Balsamic Drizzle

Rachael Ray
RachaelRay.com

Servings: 8

1 cup balsamic vinegar
2 tablespoons brown sugar

In a small pot over medium-high heat, combine the vinegar and sugar. Bring the sauce up to bubbling. Reduce the heat to medium and cook the liquids until they're reduced by about half and are thick and syrupy, about 10 minutes.

Per Serving (excluding unknown items): 13 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 4g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Fruit; 0 Other Carbohydrates.