
Ginger Ale Glaze

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Preparation Time: 10 minutes

Start to Finish Time: 25 minutes

2 cups ginger ale

2 tablespoons light brown sugar

2 tablespoons grated fresh ginger

1/8 teaspoon cayenne pepper

In a saucepan, stir together the ginger ale, light brown sugar, ginger and cayenne pepper.

Bring to a boil over high heat. Reduce the heat to medium. Cook, stirring occasionally, for 15 to 20 minutes or until reduced to 1/2 cup.

Yield: 1/4 cup

Condiments, Sauces

Per Serving (excluding unknown items): 235 Calories; trace Fat (0.1% calories from fat); trace Protein; 60g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 41mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat; 4 Other Carbohydrates.