

## **Balsamic Reduction**

- **1 tablespoon ketchup**
- **1 cup balsamic vinegar**
- **2 tablespoons low-sodium soy sauce**

**Whisk together in a small saucepan. Bring just to a boil then turn down to medium-low. Simmer for about 20 - 30 minutes, stirring occasionally. It should reduce to a thick, syrupy liquid...reminds me of the consistency of melted chocolate.**

**Serving recommendations: Our absolute favorite is drizzled over a nice grilled rack of lamb. Other things are pork roast, rib-eye steak (au poivre), beef tenderloin, and skate (yes I said skate).**