

Maple Apple Bourbon Glaze

A tangy sweet glaze to accompany roasted chicken. Perfect for the holidays! Easy to make without any preservatives. Makes a luscious gravy too! This glaze can be stored in the refrigerator for up to a week.

Recipe by [Darryl Hoffman](#) | Created on **Mar 10, 2022**

Ingredients

- 1 cup apple juice
- 1 cup grade B maple syrup
- 3 tablespoons bourbon
- 2 tablespoons light brown sugar
- 2 tablespoons liquid amino acid (such as Bragg®)
- 1 ½ tablespoons Dijon mustard
- 1 pinch granulated garlic, or to taste

Directions

- Combine apple juice, maple syrup, bourbon, brown sugar, liquid amino acid, Dijon mustard, and granulated garlic in a saucepan using a whisk over medium-high heat. Reduce heat to medium-low and simmer, stirring occasionally, until glaze thickens and is reduced by about 1/3, about 12 minutes. Let glaze cool.

Nutrition Facts

Serving: **cup** | Calories: **48.8 kcal** | Carbohydrates: **10.3 g** | Protein: **0.3 g** | Sodium: **158.8 mg** | Sugar: **8.9 g**

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