Sauces / United States

Maple Bourbon Glaze

Dark amber maple syrup and straight bourbon reduce together into a lacquer of extraordinary depth — the alcohol strips the raw sweetness and leaves behind toffee, vanilla, and oak that clings to pork ribs, caramelizes on Brussels sprouts, and gives roasted salmon a glassy, sweet-bitter finish. A spoon of Dijon and a pinch of salt tie it together.

Time 15 min **Servings** 4

What you'll need.

- ☐ 4 parts Pure maple syrup (Grade A dark, robust taste)
- ☐ 2 parts Straight bourbon (100-proof preferred for flavor retention after cooking)
- ☐ 1 parts Soy sauce
- ☐ 0.5 parts Whole-grain or Dijon mustard
- ☐ 0.5 parts Garlic (minced fine)
- ☐ 0.25 parts Fine sea salt and cracked black pepper

Let's make it.

01 Whisk together the maple syrup, bourbon, soy sauce, mustard, garlic, salt, and pepper in a small saucepan until fully combined and smooth. The mustard will need a few extra seconds of whisking to fully integrate. Taste the raw mixture — it will be intensely sweet with raw alcohol and sharp mustard. These edges will round significantly during cooking.

02 Bring the mixture to a boil over medium heat, stirring frequently. Once boiling, reduce to a steady simmer and cook for 8–12 minutes, stirring every 30 seconds, until the glaze has reduced by approximately half and coats the back of a spoon heavily. Watch carefully in the last 2 minutes — maple syrup glazes go from perfect to scorched very quickly. The alcohol will burn off in the first 2–3 minutes of simmering. Remove from heat when a finger drawn through the spoon coating holds a clean line for 5 seconds.

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Servings are an estimate; check quantities in the source recipe.
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