

Balsamic Drizzle

From Mollie Katzen's Vegetable Heaven, p. 172

...makes a wonderful syrup when cooked down to about half its volume. You can drizzle this amazing stuff over more foods than you'd ever imagine—everything from roasted vegetables and bean soups to potato dishes and pizzetas. It's even great on pancakes, fruit, and frozen desserts (sorbet). This might just be the most versatile one-ingredient sauce ever.

Ingredient

1 cup balsamic vinegar (ordinary supermarket stuff works best)

Method

Place the vinegar in a small saucepan and heat to boiling. (You might want to open your kitchen windows. This gives off strong fumes!)

Turn the heat way down, and simmer uncovered for 30 or so minutes, or until the vinegar is reduced in volume by about half.

Transfer to a bowl, cover tightly, and store indefinitely in a fridge or at room temperature.

NOTE: If it becomes too thick as it sits around, you can loosen it by zapping it briefly in a microwave.

Yield: 1/2 cup (easily multiplied)

Preparation time: 30 minutes (1 minute of work)