



Recipes

Spicy glaze is wonderful over ribs, wings or just about any protein.

Jamaican Jerk Sauce

Makes 2 Quarts

10 fl. oz. soy sauce
18 fl. oz. honey
12 fl. oz. red wine vinegar
1/4 cup Durkee® Jamaican Jerk Seasoning
24 fl. oz. water
1/3 cup Argo® Corn Starch

Combine soy sauce, honey, vinegar and seasoning. Bring to a boil. Mix corn starch and water together. Stir into the sauce and cook until mixture comes to a boil for at least 1 minute.

Serve hot or cold. Delicious as a dipping sauce for chicken or shrimp, a glaze for pork or seafood or as a sandwich spread.