



Apple Mustard Pork Glaze

Yield: About 1.5 cups

Ingredients

- 1 1/2 Cups Apple Juice*
- 2 Tablespoons Brown Sugar*
- 1 Tablespoon Soy Sauce*
- 1 Tablespoon Worcestershire Sauce*
- 3 tablespoons spicy brown mustard*

Directions

In a saucepan over medium-high heat, bring the apple juice to a boil and reduce it by half, about 10 minutes. Whisk in the brown sugar, soy sauce, Worcestershire sauce, and mustard and simmer until thickened, another 5 to 7 minutes.

Brush glaze on desired pork every 15 minutes. Remove from the oven, give it another coating of glaze.