

GLAZE FOR RIBS

Ingredients

- 2 BOTTLES LIEFMANS FRUITESSE
- 1 STAR ANISE
- ½ TBSP. DRIED PINK PEPPERCORNS
- 1 TSP HONEY
- 2 TBSP. RED BERRY JELLY
- 1 TSP RED WINE VINEGAR
- 2 TBSPS. BUTTER



RECIPE

1. Mix the Liefmans, star anise and pink peppercorns in a saucepan and bring to the boil.
2. Allow the volume to reduce by half. Then add the honey, red berry jelly and red wine vinegar and stir well.
3. Remove the pan from the heat and add the butter. Give it all a good stir and season with salt and pepper.
4. Brush the glaze over the ribs and then prepare these in your favorite way. Bon appétit!

Liefmans
ON THE ROCKS