

## Balsamic Reduction

Making a balsamic reduction is very easy to do! The only tricky part is learning when to pull it from the heat. One thing to look for is when bubbles appear across the entire pan, it is time to remove it.

Prep Time: 1 minute  
Total Time: 10 minutes  
Yield: ½ cup  
Storage: 7 days without refrigeration / 3 months in refrigerator  
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### Ingredients

- 1 cup balsamic vinegar

Optional for sweet or desserts

- ¼ cup honey or maple syrup

### Instructions

Place vinegar and honey in a saucepan and bring to a boil. Reduce heat and keep it at a strong simmer until reduced by approximately one-third and mixture coats a spoon.

Remove from heat and allow to cool (it will thicken as it cools). If it's too thick, add a bit more vinegar, place back over heat and stir until incorporated. If not thick enough, put back on burner until it thickens a bit more.