

## ROTISSERIE ORIENTAL MUSTARD CHICKEN GLAZE



### Ingredients:

- ½ cup Dijon style mustard
- 1 tsp. dry mustard
- 1/3 cup cider vinegar
- 1/3 cup packed light brown sugar
- ½ cup honey
- 1 Tbs. dark sesame oil
- 1 Tbs. soy sauce

### Instructions:

Whisk together prepared and dry mustard in a small saucepan, whisk in remaining ingredients. Simmer over moderate heat, stirring occasionally, for 5 minutes. Let cool at room temperature. Use glaze to coat chickens once they are half cooked, basting with glaze until they are done. Pour the remaining glaze over the chickens and serve.