

ROTISSERIE ROSEMARY / TANGERINE CHICKEN GLAZE



Ingredients:

- ¼ cup sugar
- ½ cup white wine vinegar
- 1 Tbs. lime juice
- 1 cup fresh tangerine juice (appr. 3 tangerines)
- 2 Tbs. unsalted butter
- 1 Tbs. fresh rosemary needles
- Salt & pepper to taste

Instructions:

In a saucepan over medium heat, boil the vinegar and sugar together for 5 minutes. Add the tangerine juice and simmer until reduced by third to a half. At this point the mixture should coat the back of a wooden spoon. Remove from heat, add rosemary, lime juice, salt and pepper to taste. Mix well, add butter and stir gently until it is melted and well incorporated. Brush chickens liberally with glaze once they are half cooked and during the rest of the cooking. Reserve enough glaze to spoon over chickens when they are done.