



Chicken or Steak with Balsamic BBQ Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup balsamic vinegar
- 3/4 cup ketchup
- 1/3 cup brown sugar
- 1 garlic clove, minced
- 1 tablespoon Worcestershire sauce
- 1 tablespoon Dijon mustard
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

Instructions

Combine all the ingredients in a small saucepan and stir until all the ingredients are incorporated and the mixture is smooth. Simmer over medium heat until reduced by 1/3, about 15 to 20 minutes.

Makes 4 servings, Difficulty: Easy