

# Caribbean Glaze

**2 TBS OLIVE OIL  
1 OZ MINCED GARLIC  
1 OZ MINCED SHALLOT  
2 OZ BROWN SUGAR  
2 OZ SOY SAUCE  
4 OZ PINEAPPLE JUICE  
4 OZ BEEF STOCK  
2 OZ CHOPPED PARSLEY  
1 OZ CORNSTARCH  
2 OZ RUM**

**In medium saucepan warm olive oil, sauté garlic and shallot. Add brown sugar, when melted add soy sauce, pineapple, beef stock and parsley. In a separate dish, mix cornstarch and rum together to form slurry. Bring glaze to a boil and whisk in rum slurry. Boil for 30 seconds**

**The one glaze you can use on everything!  
Use on steak, ribs, seafood, pork and chicken.  
Substitute beef stock for chicken stock or  
broth with seafood, chicken and pork.**