



Joyce's Tangy Sauce/Glaze

A very easy recipe for pork - only takes about 10 min. to prepare.
Try it on chicken and tofu as well.

- ½ C. light brown sugar, packed
- ¾ C. Nunda Tangy mustard
- 1 T. honey
- 1/3 C. Hunt Country Vineyards **Cayuga White, Pearl** or **Semi-Dry Riesling**
- ½ tsp. ground ginger
- ½ tsp. salt
- ½ tsp. pepper

- Mix all ingredients together (can put them all in a blender).
- Heat in a pan until bubbly.
 - If using as a glaze, put on the roast ½ hr. before serving.
 - If using as a sauce put on pork chop or pulled pork just before serving, long enough to heat up.
- Enjoy with a glass of your **Cayuga White, Pearl** or **Semi-Dry Riesling**.