

Viking DNA sticky BBQ glaze

Ingredients

- Olive oil
- 2 garlic cloves, finely chopped
- 1 red chilli, finely chopped
- 165ml Viking DNA beer
- 2 tbsp white wine vinegar
- 1 heaped tbsp dark honey
- 1 tbsp dark brown sugar
- sprig of rosemary



Method

- Using a large frying pan, heat the oil over a medium heat and add the garlic and chilli to the pan.
- Cook for 1-2 minutes before adding the beer and white wine vinegar.
- Reduce the liquid over a high heat for 30 seconds then add the honey and sugar. Stir well.
- Reduce the heat to medium and continue to cook until the glaze produces large, thick bubbles.
- If using with sausages, add cooked sausages at this stage and heat through.
- If using the glaze later, remove from the heat and allow to cool.