

## Coffee BBQ Glaze

*by Chef Brian Henry*

1 ½ cups strong coffee  
½ cup fancy molasses  
½ cup ketchup  
½ cup cider vinegar  
1 tbsp. worcestershire sauce  
1 tsp. ground ginger  
½ tsp. salt  
¼ tsp. ground allspice

Combine all ingredients in a non-reactive pan and cook over low heat until reduced by half. Brush over chicken and ribs, or pork loin.



CHEF BRIAN HENRY