**Balsamic Reduction**

Yields: 1 plastic squeeze bottle  
Preparation Time: 30 minutes

**Ingredients**

1 16oz bottle balsamic vinegar

**Instructions**

Using a large non-stick sauté pan over high heat, reduce the balsamic vinegar for about 20 minutes until the vinegar is reduced by more than half. The sauce should coat the back of the spoon. Cool the sauce overnight and pour into a plastic squeeze bottle.