



Balsamic Vinegar Reduction

- 1/3 cup balsamic vinegar
- 1 tablespoon sugar
- 1 tablespoon port

BAH Note: This recipe takes a while to reduce so it needs to be made before you start on the scallops. Stash leftover sauce in your fridge. Serve with pound cake, vanilla ice cream, strawberries. In my opinion, the port is optional. I didn't use it and my sauce came out just fine.

Combine ingredients in a small saucepan. Reduce mixture for 30 to 40 minutes over extremely low heat (barely simmering) to about half of its original volume. Cover and keep warm.

balsamic vinegar reduction was posted by wendi on 11 january 2010 at bonappetithon.com