

## **Chile Pineapple Glaze**

60oz pineapple juice  
1 cup fish sauce  
1 cup 5% distilled vinegar  
6 cups sugar  
4 oz candied ginger  
4 thai chiles, rough chopped  
2½ oz ginger, sliced thin  
2oz cilantro, whole  
2 lbs cold butter, chopped

1. Combine everything minus butter in a non-reactive saucepan and bring to a boil.
2. Reduce heat and simmer until reduced to 2 quarts.
3. Strain and divide into 2 1-quart batches.
4. While hot, blend each quart with 1 lb butter until fully emulsified.

5.