

Spiced Honey Glaze

Up to 2-Days Prior

Ingredients

- ❑ 200g honey - Can substitute red currant jelly
- ❑ 3 tablespoons coriander seeds
- ❑ 2 teaspoons white pepper corns
- ❑ 2 teaspoons caraway seeds
- ❑ 2 teaspoons oregano
- ❑ 2 teaspoons anise seeds
- ❑ 1 teaspoon cardamom powder
- ❑ 3 tablespoons light soy sauce
- ❑ 60g fresh ginger, chopped (Add at the end, after simmering the rest)

Pre-fry the spices to enhance their flavour. Only a minute or so. Don't do this as a strong spice flavour is not wanted.

Method

- ❑ Mix all spices together with a mortar and pestle. If you do not have a mortar and pestle, you can use a rolling pin to crush the seeds or a coffee grinder
- ❑ Bring the honey to the boil with the spices and ginger. Simmer for 5 minutes
- ❑ Add the soy sauce and allow to cool
- ❑ Use as a glaze for turkey or ham

A quick Cranberry Sauce (Serve on top of the turkey)

- ❑ 1kg frozen cranberries¹
- ❑ 1kg sugar
- ❑ Optional orange peel
- ❑ Boil for 5 minutes

¹ Jam can be used instead – cook longer when using jam (Less sugar?)