



MABS' LINGONBERRY GLAZE

- 1/2 cup lingonberries
- 1 TB lingonberry concentrate (IKEA)
- 1/4 cup brown sugar
- 1 TB grated fresh ginger
- 1 1/2 TB **MABS' ATOMIC MUSTARD**

Combine first four ingredients in small saucepan and bring to bubbling. Cook, stirring occasionally to smooch berries a bit, approximately 10 minutes. Remove from heat and cool. Stir in Mabs'. This glaze is amazing on ham, venison, and duck.