



Fresh Chevre Drizzled with Peach Balsamic Reduction

2 cups peach balsamic

8 oz. fresh Chevre

In a 2 quart sauce pan over very low heat, gently simmer the balsamic and reduce by half.

The process can take as long as 30 minutes but the results will be worth the effort. The finished reduction should be thick and light amber in color. Allow to cool completely and then transfer to a jar. It can be kept on the counter or in the refrigerator, however refrigeration is not necessary. Use to glaze pork, poultry, ribs, fresh fruit or paired with cheeses.