



## Spiced Orange Glaze

In small saucepan, heat 1 jar (12 ounces) **sweet orange marmalade**,  $\frac{1}{2}$  cup **fresh orange juice**, 2 tablespoons each **balsamic vinegar**, **Dijon mustard** and **orange zest**, 1 tablespoon each **pumpkin pie spice** and **whole grain mustard** and 1 teaspoon **dry mustard** to simmering over medium heat; simmer 2 minutes, stirring occasionally. Add  $\frac{1}{2}$  cup packed **light brown sugar** and simmer 2 minutes longer, stirring occasionally. Remove saucepan from heat.