

STONEWALL RESORT

CLOSE TO NATURE. FAR FROM
ORDINARY.

Appleton Rum and Peppercorn Glaze

Yield: Makes 6 servings

Ingredients:

6 ea Pineapple chicken skewers- see recipe
2 tablespoons Peppercorn, coarsely ground
1/2 teaspoons chopped fresh rosemary
2 1/2 teaspoons olive oil, divided
1 cup Chicken stock
4 teaspoons (packed) golden brown sugar

Procedure:

Heat small skillet and add chicken stock, golden brown sugar, and 1/4 cup rum; boil until reduced to 1/4 cup glaze, stirring occasionally, about 5 minutes. Season glaze to taste with salt.

Pour over skewers and serve.