



5 minutes and Karo® Light Corn Syrup make this glaze easy and delicious for grilled chicken, seafood or pork.

Chili Lime Glaze

Makes 1 quart

Ingredients:

1 pint Karo® Light Corn Syrup
8 ounces soy sauce
4 ounces olive oil
3 tablespoons Durkee® Light OR Dark Chili Powder
1-1/2 tablespoons Durkee® Minced Garlic
4 ounces lime juice

Directions:

Mix corn syrup, soy sauce, olive oil, chili powder and garlic in a saucepan over medium heat. Boil for 1 minute. Stir in lime juice.

Brush on chicken, pork chops, salmon or scallops while grilling. Drizzle with additional glaze before serving.

Garnish with fresh cilantro or thin slices of lime. For extra heat, add a dash of hot sauce or Durkee Ground Chipotle Chile Pepper.