



MAPLE BOSS MOPPIN' SAUCE

(courtesy of Mary Hibbard - Bedford, NH)

- 1/3 cup soy sauce
- 1-1/3 cups olive oil
- 1/3 cup McLure's Dark Maple Syrup
- 2/3 tsp Balsamic Vinegar
- 2 tsp Dijon mustard
- 2 tsp fresh chopped ginger root
- 2 tsp chopped onion
- Sea salt (to taste)
- Freshly ground pepper (to taste)

Place all ingredients in blender up to olive oil and blend for 30 seconds. With blender running, slowly pour in olive oil.

Brush liberally over both sides of chicken or pork chops while grilling. Pass extra sauce at the table!