

## **TERIYAKI PEACH GLAZE**

*Chef Larry Wheeler, Jus Cookin', Lakewood, Colo.*

Use this peach glaze when grilling chicken, shrimp, kabobs, or anything else you might use a teriyaki sauce on. It's a great twist on traditional teriyaki and another wonderful way to use the best peaches in the world, Colorado peaches, of course!

2 large Colorado peaches (or three small ones) peeled and diced  
1/4 cup soy sauce  
1/4 cup ketchup  
1/4 cup brown sugar  
1/4 cup water  
1/4 cup honey  
1/2 tsp granulated garlic  
1/4 tsp ground cloves  
1 Tbsp corn starch

Place everything except water and cornstarch in sauce pan, mix and simmer until peaches completely fall apart. Mix water and cornstarch and slowly add to sauce pan while stirring to thicken the glaze. Makes a little over 8 ounces of glaze. Simply brush onto food the final few minutes of grilling. May be stored cold for future use.