

CopyCat Bennigan's Guinness Glaze

Ingredients

1 Tablespoon vegetable oil
1/4 cup finely diced onion white or yellow
1 Tablespoon salt
1 Tablespoon black pepper
1 teaspoon ground red pepper
1 1/2 teaspoons cornstarch
1 bottle Guinness or another Irish stout, approximately
1 1/4 cups light brown sugar packed
1/2 cup honey

Directions

In a medium pot, heat the oil over medium high heat. (The mixture will bubble a lot so go larger than a saucepan for ease).

When the oil is warm, add the onion and cooked until soft and translucent, approximately 5 minutes.

Add the salt, black pepper, ground red pepper, and cornstarch and stir to combine. (Yes, this seems like a lot of salt and spice, but it works, I promise).

Add the Guinness, sugar, and honey. Let the mixture come up to a simmer and reduce heat to medium.

Let the sauce continue to cook and thicken until similar in consistency to heavy cream. This will take 30-45 minutes.

Pour into a jar or glass container and refrigerate after cooling slightly. Let it refrigerate ideally overnight to fully cool and thicken. The glaze will thicken much more when cool, and should then resemble the consistency of honey.