



JIM BEAM BASTING

Ingredients:

- 8 Tbsp salted butter
- 1 cup apple cider
- 1/4 cup brown sugar
- 1 Tbsp fresh lemon juice
- 1/2 tsp salt
- 1/2 tsp freshly ground black pepper
- 1 cup of Jim Beam

Directions:

1. Melt the butter in a medium-size saucepan over medium heat. Add the cider, sugar, lemon juice, 1/2 teaspoon salt, and pepper. Increase the heat to high and bring to a boil. Boil until slightly thickened, about 5 minutes.
2. Remove from the heat and stir in the Jim Beam. Taste for seasoning, adding salt as necessary. The basting sauce keeps, covered in the refrigerator, for up to 1 week. Reheat over low heat before using.
3. Makes about 2 1/2 cups

While there are countless ways to enjoy Jim Beam, complete your Braai Day experience with a refreshing Jim Cineapple. Pour 50ml of Jim Beam into a glass; add 80ml of apple juice. Top up with a splash of soda. Add cinnamon and apply a slice of garnish