

Duck Mop Sauce

| | |
|----------|-----------------------|
| 2 cup | Kentucky Bourbon |
| 1 cup | orange juice |
| 1 tsp | sherry vinegar |
| ½ cup | brown sugar, packed |
| 1 | star anise |
| to taste | black pepper, cracked |

Method of Preparation

1. Combine all ingredients and heat to a boil.
2. Reduce to a simmer.
3. Simmer for 8-10 minutes, just long enough to thicken slightly.
4. The result should be a total of two cups of sauce.