

**Lemon Glaze for Roasted or Sautéed Vegetables** (Negligible Kcal per serving)

**Yield:** 10 servings

**Preparation Time:** 10 minutes

**Calories Per Serving:** Negligible Kcal

**STEP 1**

1 fl oz	Lemon juice		Bring lemon juice, ginger, lemon zest, pepper and thyme to a simmer for about 5 minutes, to infuse flavors.
¼ wt oz (1 tbsp)	Ground ginger		
1 tbsp	Lemon zest		
½ tsp	Cracked black pepper		
1 tbsp	Thyme, leaves	chopped	

**STEP 2**

2 tsp	Cornstarch slurry ( <i>cornstarch and cold water blended to consistency of heavy cream- see method</i> )		Add enough cold water to 2 teaspoons of cornstarch and blend to consistency of heavy cream to create a slurry (a thickening agent). Add 2 teaspoons of cornstarch slurry (you will have a little bit left over) to thicken, cook for 5 minutes (you will notice the mixture thickening) and strain. Use over roasted or sautéed vegetables to add additional flavor.
-------	--	--	--