

# Pineapple Yuzu Glaze

Bright, tangy, and umami-rich, this pineapple yuzu glaze delivers a bold balance of citrus, sweetness, and savory depth. Perfect for elevating fried or grilled proteins.



## INGREDIENTS

### Glaze

- 90 g (3.1 oz) **ANDROS Professional Pineapple Yuzu Fruit & Chunk**
- 100 ml (3.6 fl oz) Reduced Sodium Soy Sauce
- 28 g (1 oz) Chili Sauce
- 16 g (0.57 oz) Tahini
- 36 g (1.2 oz) Mirin
- 15 g (0.53 oz) Sesame Oil
- 50 g (1.7 oz) Scallions

## INSTRUCTIONS

1. Whisk together all ingredients except scallions until smooth.
2. Toss cooked wings or protein of choice in the glaze along with scallions.
3. Garnish with black sesame seeds before serving.

## SERVING SUGGESTIONS

- Chicken: wings, thighs, drumsticks, or teriyaki preparations
- Pork: tenderloin, belly, or pulled pork

Yield: Approximately 300 ml (10 fl oz)

## FEATURED INGREDIENT



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