

Red Apple Balsamic Syrup



Ingredients

- 1 cup [Gustare Red Apple Balsamic Vinegar](#)
- 2 tbsp. honey
- 1 vanilla bean, split lengthwise and seeds scraped out

Directions

Combine the balsamic, honey, vanilla bean seeds and bean pod in a small saucepan and bring to a boil. Reduce heat to simmer and cook for approximately 8-10 minutes or until thickened and syrupy. Remove from heat, discard bean pod and cool. Enjoy!