

Z Sistas Signature Spicy Peach BBQ Glaze

Perfect for ribs, wings, grilled tofu, plantains, or even over cornbread bites. Yes, we said cornbread bites. Try it.

Ingredients:

- 1 cup **peach preserves** (chunky preferred)
- 1 tbsp **Dijon mustard**
- 1 tbsp **apple cider vinegar**
- 1 tsp **jerk seasoning** (for that smoky-sweet fire)
- 1 tbsp **hot sauce** (we used red habanero-based, but go bold)
- 1 tsp **garlic powder**
- Pinch of salt + black pepper
- Optional: 1 shot of **Caribbean dark rum** (adds depth, trust us)

Instructions:

1. Toss all ingredients into a saucepan. Simmer over low heat for 5–7 minutes until thick and glossy.
2. Taste-test and adjust the heat or sweetness to your vibe.
3. Brush onto grilled meat or veggies during the last few minutes of cooking — or slather it on post-grill for a sticky, sexy finish.

CCT Flavor Tip:

Use this glaze on grilled pineapple slices or plantain chips for a next-level cookout appetizer. Add a sprinkle of smoked sea salt if you're feeling *extra*.