



Hog Glaze
from
the bestselling cookbook *Smokin' with Myron Mixon*

Makes 8 cups

2 cups Jack's Old South Vinegar Sauce or
Basic Vinegar Sauce

2 18-ounce jars apple jelly
2 cups light corn syrup

Combine all the ingredients in the blender, and blend until thoroughly combined, about 3 minutes. Pour out into a clean bowl, using a plastic spatula to scrape it all. Store, refrigerated, for up to 2 weeks.

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