

Dilly Glaze (Main Courses)



1 to 2 Tbsp. Halladay's Dilly Herb or Spicy Garlic Dill Seasoning
2 Tbsp. olive oil
1 Tbsp. honey
1 Tbsp. balsamic vinegar or lemon juice
Meat of choice

Whisk together seasoning, oil, honey and vinegar. Cook meat until almost done; in the last five minutes of cooking, pour mixture over desired meat.