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FOOD STUFF

## An Apple Syrup and Glaze? Who Knew!

By FLORENCE FABRICANT

Red Jacket Orchards in the Finger Lakes Region in New York is a year-round Greenmarkets regular. It has some new products, including a deep amber syrup made by reducing apple juice; it is a rich condiment to keep on hand for breakfast pancakes, to drizzle on ice cream or for sweetening iced tea.



Tony Cenicola/The New York Times

Apple molasses is thicker, darker and more intense, with a complex sweet-tart flavor to use for deglazing a pan of pork chops, or in a marinade for poultry or ribs. It and the syrup are \$7 each for 12 ounces. An apple glaze, which is essentially the molasses with added spices, is \$3 for 4 ounces.

Red Jacket is at Union Square on Mondays, Wednesdays, Fridays and Saturdays and at 17 other markets around the city.