

# Orange Fig Sauce

Makes 6 servings

This is the orange sauce that goes with duck but I prefer to use it with pork tenderloin or chicken breast. Fry the pork or chicken first, and then use the pan to make the sauce.

## Ingredients:

- 1 orange
- 1/2 cup fig preserves
- 1 Tbsp. soy sauce
- 1/3 cup sugar
- 2 Tbsp. honey

## Equipment:

- Zester



## Orange Fig Sauce

<input checked="" type="checkbox"/>	Directions	Time (min)
	Fry duck, pork, or chicken in a pan with some oil.	
	Remove thin strips of peel from the orange with a zester	2
	Cut orange in half and extract the juice with a large spoon or juicer	2
	Remove meat from the pan and pour off extra oil or fat	1
	Deglaze the pan with the juice of one orange	1
	Add 1/2 cup fig preserves, 1 Tbsp. soy sauce, and 1 Tbsp. honey.	1
	Simmer until sauce is reduced by 1/4	4
	Stir in the orange zest	1
	Slice the meat and pour sauce over it	1
		<b>Total: 13 min.</b>