

Orange Sauce

This sauce goes great with yams or crepes. It can be prepared ahead and reheated.

Ingredients:

- 1 /3 cup sugar
- 1 Tbsp. corn starch
- 1/8 tsp. salt
- 2 Tbsp. unsalted butter
- 2 large navel oranges (zest plus 1 cup juice)
- 1/2 lemon (1Tbsp. juice)
- 1 Tbsp. *Grand Marnier*
- 3 dashes bitters

Equipment

- Large sauce pan



Orange sauce:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Remove zest from oranges and squeeze out 1 cup juice	3
	Cut and squeeze 1T lemon juice	2
	In a pan, combine 1/3 cup sugar, 1 Tbsp. cornstarch and 1/8 tsp. salt	2
	Add orange zest, 1 cup orange juice, 1 Tbsp. lemon juice	5
	In a sauce pan, bring mixture to a boil over medium heat	2
	Stir until thickened and begins to become transparent	5
	Remove from heat. Stir in 2 Tbsp. butter, 1 Tbsp. Grand Marnier, and 3 dashes of bitters	2
	Total	21