

Chef Christian's

Orange Mandarin Sauce

This is an excellent sauce for chicken, fish, shrimp or white meats, especially when combined with fresh fruits such as mango, raspberries, papaya or pineapple. Cook the meat and top with your favorite fruits and the hot orange mandarin sauce.

½ cup frozen orange juice concentrate

½ tsp crushed red pepper

1½ cups water

1½ tsp soy sauce

1 cup orange marmalade

½ cup rice vinegar

1 tbsp finely chopped peeled ginger

Pinch of cornstarch

Combine all ingredients above in sauce pan except for the starch. Bring to boil for a couple of minutes. Mix cornstarch with a little water and add to boiling sauce. Bring to boil again and pour over cooked meat.



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