

Dipping/Finishing Sauce: Rosemary Orange

March 14th, 2021

This recipe serves: 4

Prep Time: 00:15

Cook Time: 00:15

This flavorful dipping sauce is easy to make and is perfect for a roast turkey, roast pork, mild chicken wings, grilled chicken, or cauliflower crowns.

Ingredients:

1 Cup Vegetable Stock

1 Cloves (1/2 Teaspoons) Garlic, finely minced or 1/8 Teaspoon Garlic Powder

1 Sprig Rosemary

1 Cup (no pulp) Orange Juice

2 Tablespoons Corn Starch

Directions:

In a large saucepan, add the Vegetable Stock, Rosemary, and Garlic. Bring to a low boil.

In a separate container, mix the Orange Juice and the Corn Starch into a slurry.

Add the Orange slurry into the Vegetable Stock and mix well.

Return to a low boil.

Simmer for 10 minutes.

Remove and discard the Rosemary Sprig.