

# Orange Reduction Sauce

November 25th, 2018

**This recipe serves: 8**

Prep Time: 01:30

Cook Time: 00:00

This sweet and savory sauce is easy to make. This tasty reduction goes well with any white meat. It is a versatile base that can be mixed with a wide range of flavors, including Soy Sauce, Oyster Sauce, Greek Yogurt, Creme Fraiche, and other flavors.

## Ingredients:

1/2 Gallon (64 ounces) Pulp-Free Orange Juice

2 Cloves (1 Teaspoons) Garlic, finely minced or 1/4 Teaspoon Garlic Powder

## Directions:

In 5 quart pot, heat the orange juice and simmer. Be careful that the juice does not boil over.

Add the minced garlic and stir.

Reduce over low heat for about 90 minutes, stirring occasionally.

Serve warm.

Refrigerate for up to 2 weeks.