



Recipes

MISSIONFOODSERVICE.COM

Wheat Beer and Orange Glaze

Serves 1

Ingredients:

- 1 cup Sweet Onions , minced
- 1/2 tsp. Fresh Garlic , minced
- 2 tsp. Savory Roasted Chicken Base (Custom Culinary)
- 36 oz. vol. Hoegaarden Wheat Ale
- 1 3/4 cups Orange Marmalade
- 1/4 cup Dijon Mustard
- 1/2 tsp. Kosher Salt

Directions:

1. Heat onions and garlic in medium saucepot over medium high heat.
2. Add Hoegaarden, marmalade and chicken base. Stir to dissolve marmalade and chicken base.
3. Bring to a boil and whisk in Dijon mustard.
4. Reduce by half or until sauce becomes a syrup consistency.
5. Add salt if needed.
6. Hold warm for Chicken L'Orange Crepes.