



Recipes

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Gran Marnier Spiked Clementines

Serves 1

Ingredients:

- 8 oz. Granulated Sugar
- 6 oz. Water
- 2 oz. Grand Marnier Orange Liqueur
- 7 Clementines , peeled and segmented, coarsely chopped

Directions:

1. Place sugar and water in saucepan over medium heat. Stir to dissolve sugar.
2. Bring to a simmer and add Gran Marnier. Reduce by half to reach a syrup like consistency.
3. Add clementines and slightly poach.
4. Remove from heat to cool.
5. Label, date and refrigerate.