



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.