



## Recipes

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### Mandarin Chile Sauce

Serves 1

#### Ingredients:

- 8 oz. vol. Tangerines Juice
- 3 Tbsp. Fresh Red Chiles , seeds removed and minced
- 1 Tbsp. Fresh Ginger , minced
- 1/2 tsp. Fresh Garlic , minced
- 4 oz. vol. Rice Vinegar
- 2 oz. vol. Granulated Sugar
- 1/4 tsp. Fish Sauce
- 8 oz. vol. Mandarin Oranges
- 1 oz. vol. Orange Juice
- 1 Tbsp. Corn Starch

#### Directions:

1. Heat first 6 ingredients together in a saucepot over medium heat.
2. Stir to dissolve sugar and bring to a simmer. Continue cooking and reduce by half.
3. While sauce is reducing, whisk 1 oz. of orange juice and cornstarch to make a slurry.
4. Add in fish sauce and mandarin oranges.
5. Whisk in cornstarch slurry and bring back to a simmer for 1 minute.
6. Remove from heat and cool completely.
7. Place sauce in a storage container.
8. Label, Date and Refrigerate.