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Wheat Beer and Orange Glaze

Serves 1

Ingredients:	Directions:
1 cup Sweet Onions , minced	1. Heat onions and garlic in medium saucepot over
1/2 tsp. Fresh Garlic , minced	medium high heat.
2 tsp. Savory Roasted Chicken Base (Custom Culinary)	
36 oz. vol. Hoeegarden Wheat Ale	2. Add Hoeegarden, marmalade and chicken base. Stir
1 3/4 cups Orange Marmalade	to dissolve marmalade and chicken base.
1/4 cup Dijon Mustard	
1/2 tsp. Kosher Salt	3. Bring to a boil and whisk in Dijon mustard.
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4. Reduce by half or until sauce becomes a syrup consistency.

5. Add salt if needed.

6. Hold warm for Chicken L'Orange Crepes.