



Recipes

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Garlic Ginger Tangerine Sauce

Serves 1

Ingredients:

2 Tangerines , peeled and pith cut away
4 cloves Garlic , minced
2 oz. Ginger Root, minced
1.5 cups Chicken Stock
2 Tbsp. Fresh Cilantro , chopped
1 Tbsp. Pistachios , ground
1 tsp. Sesame Oil
1 Tbsp. Sugar
.25 tsp. Salt
1 tsp. Cayenne Pepper Sauce Pepper

Directions:

1. Separate tangerine into slices.
2. Place ½ cup of segments into saucepan.
3. Squeeze juice from the remaining tangerine segments into saucepan.
4. Add remaining ingredients and bring to a boil.
5. Cook, stirring with a heavy wooden spoon to mash segments, until sauce thickens.
6. Reduce by one-third in volume, about 10 minutes.