



Ginger Orange Sauce

Prep Time: 10 minutes
Cook Time: 10 minutes
Yield: 1 Cup of Sauce

INGREDIENTS

1 cup fresh orange juice
Zest of 1 orange
1/2 cup granulated sugar
1 tablespoon cornstarch
1 tablespoon water
1 tablespoon fresh ginger, finely grated

DIRECTIONS

1. In a saucepan, combine orange juice, orange zest, sugar, and ginger. Bring to a boil over medium-high heat
2. In a small bowl, mix cornstarch and water until smooth. Slowly whisk the cornstarch mixture into the boiling orange mixture
3. Reduce heat to medium-low and simmer for 2-3 minutes, stirring constantly, until the sauce thickens. It should coat the back of a spoon.
4. Remove from heat and let it cool slightly before serving.
5. Serve warm over peach cobbler or any other dessert of your choice.

