

Homemade Orange Sauce

You'll need:

- 1 cup orange Juice**
- 1/4 cup sugar**
- 1/4 cup brown sugar**
- 2 tbsp rice vinegar**
- 1/4 cup soy sauce**
- 1 tbsp fresh ginger minced**
- 2 cloves garlic finely diced**
- 1 tsp red pepper flakes**
- 1 orange zested**
- 1 tbsp cornstarch**



Recipe Journal

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Recipe 🍊

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1 teaspoon red pepper flakes
1 orange zested
1 tablespoon cornstarch

instructions

Add orange juice, white and brown sugar, rice vinegar, soy sauce, ginger, garlic, and red chili flakes to a medium saucepan. Stir and cook for 3 minutes over medium heat.

Whisk one tablespoon of cornstarch with 2 tablespoons of water to form a slurry in a small bowl. The cornstarch should be fully dissolved.

Add the slurry to the orange sauce and whisk together. Continue to cook for 5 minutes until the mixture begins to thicken.

Once the sauce is thickened, remove from heat and stir in orange zest.

Transfer the sauce in an airtight jar or container once cooled down. Store in the fridge for 1 to 2 weeks, or in the freezer for 2 to 3 month.

Orange Chicken Recipe

Ingredients:

4 Boneless Skinless Chicken Breasts cut into bite-size pieces
3 Eggs whisked
1/3 cup Cornstarch
1/3 cup Flour
Salt
Oil for frying
1 cup homemade orange sauce

Garnish:

Green Onions
Sesame seeds

Instructions

To make chicken:

Place flour and cornstarch in a shallow dish. Add a generous pinch of salt. Mix.

Whisk eggs in shallow dish.

Dip chicken pieces in egg mixture and then flour mixture. Place on plate.

Heat 2 -3 inches of oil in a heavy-bottomed pot over medium-high heat. Using a thermometer, watch for it to reach 350 degrees.

Working in batches, cook several chicken pieces at a time. Cook for 2 - 3 minutes, turning often until golden brown. Place chicken on a paper-towel-lined plate. Repeat.

Toss chicken with orange sauce. You may reserve some of the sauce to place on rice. Serve it with a sprinkling of green onion and orange zest, if so desired.

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