

## **ORANGE SAUCE (for fish)**

**SOURCE: FAVORITE GULF COAST SEAFOOD RECIPES**

### **INGREDIENTS:**

1/2 C orange juice, unsweetened  
1 TBS grated zest of orange rind  
1/2 C lemon juice  
1/2 tsp almond flavoring  
1 1/2 TBS cornstarch  
2 TBS sweet butter

### **DIRECTIONS:**

Combine orange juice, zest, lemon juice & almond flavoring with cornstarch - stir till it dissolves. In separate pan, melt butter & add orange juice mixture. Simmer over medium heat & stir constantly till it thickens to a sauce. Do NOT let it boil. (Good on white fish & poached salmon)