

Orange Fig Sauce

Makes 6 servings

This is the orange sauce that goes with duck in the Colbert cookbook but it goes great with any other meat. I even serve it with Beef Wellington.. Fry the pork or chicken first and then use the pan to make the sauce.

Ingredients:

- 1 orange
- 1 cup orange juice
- 1 1/2 cup fig preserves
- 3 Tbsp. soy sauce
- 2 Tbsp. honey

Equipment:

- Zester
- Strainer



Orange Fig Sauce

<input checked="" type="checkbox"/>	Directions	Time (min)
	Fry duck, pork, or chicken in a pan with some oil.	
	Remove thin strips of peel from the orange with a zester	2
	Cut orange in half and extract the juice with a large spoon or juicer (1/2 cup)	2
	Remove meat from the pan and pour off extra oil or fat	1
	Deglaze the pan with the juice of one orange plus 1 cup of orange juice	1
	Add 1 1/2 cup fig preserves, 3 Tbsp. soy sauce, and 3 Tbsp. honey.	1
	Simmer until sauce is reduced by 1/4	4
	Strain the sauce	2
	Stir in the orange zest	1
	Slice the meat and pour sauce over it	1
	Total: 15 min.	