

Orange Glazed Carrots

Ingredients

- 1 lb baby carrots
 - 2 Tbs butter
 - ¼ cup orange juice
 - ¼ cup brown sugar
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Directions

Whisk together the butter, brown sugar and orange juice over medium high heat until sugar is somewhat dissolved. Lower heat to medium. Add in the carrots. Stir occasionally. Cook for about 10 minutes. Carrots will have a firmness to them so cook them longer if you want them more on the tender side.

Orange Curd

Ingredients

- 4 egg yolks
 - 2 Tbs butter
 - 2 Tbs cornstarch
 - 1 cup orange juice
 - ½ cup sugar
 - Zest of 1 orange
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Directions

Whisk together all the ingredients in a small pot. Make sure the egg yolks are completely incorporated. Turn heat on to medium high heat. Stirring constantly, heat the mixture until you begin to see tiny bubbles around the edges of the pot. While continuously whisking, continue to cook until the curd begins to thicken, about another minute. If you're worried it'll burn, turn the heat down. It'll take a little longer but better safe than sorry. Remove from heat. Curd will thicken as it cools. Place in an airtight container and continue to cool in the refrigerator if you aren't going to use it right away.

Orange Chicken Sauce

Ingredient

3 large navel oranges, zested and peeled

- 3 Tbs corn starch
 - 2 Tbs rice vinegar
 - 2 garlic cloves, minced
 - 1 Tbs sesame oil
 - 1 Tbs light soy sauce
 - 2/3 cup brown sugar
 - ½ cup orange juice
 - ½ tsp ginger powder
 - ½ tsp chili flakes
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Directions

In a small bowl, whisk together the corn starch, ginger powder, and sugar. Set aside. Cut the peeled oranges into bite size pieces. Set aside.

Sauté the garlic in the sesame oil over medium high heat until the garlic begins to give off an aroma. Whisk in the soy sauce, orange juice, and rice vinegar.

Add in the chopped oranges. Let simmer for about 5 minutes. Stir in the brown sugar mixture. Simmer until sauce begins to thicken. Remove from heat and use this sauce to coat your favorite cuts of chicken.