

Orange and Honey Sauce

Use with ducks, geese or game chops.

Ingredients for two ducks or 8 big game chops:

3 T. honey

3 T. orange juice concentrate

2 T. minced onion

1 cup cream

1 cup Blueberry Honey wine

salt & pepper to taste

2 T. butter, melted

Sauté onion in melted butter. Stir in all other ingredients and cook over medium heat until it comes to a boil. Lower heat and simmer 5 minutes while stirring.

Brush 1/3 of the sauce on birds or chops while cooking and serve the balance with the meal.

recipe from "Sauces, Seasonings & Marinades" by Duane R.

Lund