

Sweet & Sour Sauce

Ingredients:

1 cup orange juice?

1 tablespoon slivered orange peel

½ teaspoon ginger

¼ cup honey

3 tablespoons lemon juice

2 tablespoons soy sauce

1½ tablespoons cornstarch

left over cubed poultry

rice pilaf

Combine orange juice, orange peel & ginger. Reserve 3 tablespoons mixture & pour the rest into a large skillet. Blend honey, lemon juice & soy sauce, and add to skillet. Bring to a boil. Combine cornstarch with reserved orange mixture. Quickly stir into pan and cook & stir until thickened. Serve over poultry on rice.