

World's Best Orange Sauce



I spent the whole day testing recipes and am so excited to share this recipe with you! Good cooking is wonderful, but great cooking is something that gets me very energized. So believe me when I say, this recipe is incredible. You will want to try this for dinner tonight.

My goal for today's recipe testing was simple: to test a homemade rendition of orange chicken using my slow-cooker. After all, I wanted to be sure this recipe was going to be delicious and successful so you can repeat it in the comfort of your own kitchen.

I didn't realize I would create the world's best orange sauce! It has a sweet and fresh orange flavor that comes from orange juice, lots of orange zest, and whole orange pieces. The sauce is light enough to not only pair well with chicken and rice, but also with duck, turkey, beef, pork loins, and lamb.

It cooks totally on its own in a small slow-cooker, leaving you free to take care of other business. After only 2 hours, you will have a great party piece that's sure to impress your family and guests, while highlighting the inherent flavor of meats and, best of all, minimizing your clean up time. You can store this sauce right in the slow-cooker for 3 days if you do have any leftovers, or freeze it for up to 3 months.

This sauce is incredibly versatile. To give meats a savory orange flavor cook the meat right in the slow-cooker together with the sauce. Just be aware of cooking times and internal temperature of the meats so you know when they're done.

Here I provide the recipe for the world's best orange sauce for homemade orange chicken in a slow-cooker. Keep in mind, you can make the sauce by itself in the slow-cooker and serve it over any meat.

Serves 6

Ingredients:

- 1/4 cup chicken broth
- 3/4 cup orange juice
- 1/4 cup soy sauce
- 1.5 teaspoons ground ginger
- 1 tablespoon sugar
- 1 teaspoon crushed red pepper flakes (optional)
- 1 clove garlic, minced
- 1/4 onion, diced
- 1/2 green pepper, diced
- Zest and flesh of one large orange
- 2 tablespoons cornstarch

Directions:

1. Wash your hands with warm soapy water.
2. Wash the outside of the green pepper and orange under cold running water. You may use a produce brush to remove dirt. Dry the pepper and orange with a clean towel and set aside.
3. Measure and combine the chicken broth, orange juice, soy sauce, ginger, sugar, and crushed red pepper flakes (if using) in a small slow-cooker.
4. Plug in the slow-cooker and set the temperature to high.
5. With a knife, carefully prepare the garlic, onion, and green pepper. Add these ingredients to the slow-cooker and stir to combine.
6. Zest the orange and add the zest to the slow-cooker. Stir to combine. Reserve the remaining orange for later.
7. Place the lid on the slow-cooker and cook for 2 hours.
8. After 2 hours, turn off the slow-cooker. Using a knife, carefully slice away the remaining peel of the orange and white skin surrounding the orange flesh. Chop the orange into 1/4" pieces.
9. Transfer the sauce into a sauce pan and heat on medium high heat. Add the cornstarch according to the package directions. Stir continuously for 1-2 minutes until sauce begins to thicken. Add the orange pieces and continue to cook for 1-2 minutes, stirring occasionally.
10. Serve over your choice of meat. Store in an airtight container in the refrigerator for up to 3 days. Reheat leftovers before eating.

How to Make Homemade Orange Chicken

1. Cut 3 medium sized chicken breasts into 1" pieces.
2. In a pan, heat 3 tablespoons vegetable oil on medium heat. Add the chicken and cook on medium high heat for 3-5 minutes, stirring occasionally.
3. Add the chicken to the slow-cooker and follow the directions above to combine the sauce and cook it for 2 hours in the slow-cooker.
4. After 2 hours, insert a food thermometer into the middle of the thickest chicken piece. The meat is done when the internal temperature is at least 165 degrees Fahrenheit.
5. Follow the directions above to transfer the sauce with chicken into a sauce pan, add the corn starch according to package directions, and add the fresh orange pieces.
6. Serve over cooked white rice and enjoy!
7. Store in an airtight container in the refrigerator for up to 3 days. Reheat leftovers before eating.

Food safety tips:

-Always wash your hands after handling raw meat

-Sanitize utensils, cutting boards, and countertops after preparing raw meat.