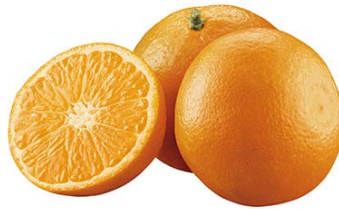


*Fresh Ideas featuring:*

Fresh *Fruits*  
from *Chile*

### **EASY CLEMENTINE SAUCE**

1-1/2 cups clementine juice  
1 Tbs. fresh lemon juice  
1 Tbs. cornstarch  
2 Tbs. butter  
1/2 tsp. salt



Put 1 cup of clementine juice in saucepan along with lemon juice, butter, and salt. Put pan on low heat. You want to heat up the mixture without boiling it. The butter should be completely melted and sauce steaming. While the main ingredients are heating up, mix the remaining 1/2 cup of clementine juice with the corn starch and mix until smooth. Once the sauce is steaming slowly whisk the cornstarch mixture into the pan. Keep whisking until sauce thickens.

Once sauce has thickened, remove from heat and serve over your favorite steamed vegetables (it is excellent over broccoli), fish, chicken or pork.

Makes 1-1/4 cups



**Chilean Fresh Fruit Association**  
[www.cffausa.org/foodservice](http://www.cffausa.org/foodservice)

