



RECIPE *Orange Firecracker Bang Bang Sauce w Emergence*

INGREDIENTS

2 T sesame oil
1/2 onion chopped fine
1 t garlic 1 t ginger ea minced
1 c Laurentide Emergence
1/4 c apple cider vinegar
1 c brown sugar & 1 c water
1/2 c Franks hot sauce or egv
1 T soy*1/2 t paprika 1/2 t salt
~1/2 t red pepper flakes
1 c orange marmalade
1 c scallions chopped
1 T cornstarch & 1/2 c water

DIRECTIONS

1. Heat oil and saute onions ~ 10 minutes until soft & tanned.
2. Add garlic and ginger. Saute 1 minute. Add wine, reduce mixture by ~1/2.
3. Add the vinegar, sugar, water, Franks hot sauce, soy, paprika, salt, red pepper flakes and orange marmalade. Stir until smooth and simmer low 10 minutes.
4. If desired, to thicken, mix 1/2 c cold water with 1 T cornstarch. Add to bubbling sauce and stir thoroughly. Return to boil and simmer 5 minutes.

Prepare & cook meatballs per your favorite recipe using beef or mixture of meats as you prefer. Use this sauce to heat the balls gently & thoroughly. Add scallions as desired.

Note: reheating will make the heat level intensify!

Enough to cover 50 meatballs ~ 2 lbs meat mixture w ~3 c sauce.

Enjoy Bang Bang Balls w Laurentide Emergence White wine, as sliders in buns, naked, or with coleslaw to tame some of the heat.

Cheers!

(*GF soy sauce available)

