



BELL'S OBERON SWEET AND SOUR SAUCE

YIELDS 1 CUP

INGREDIENTS:

- 1/4 cup sugar
- 1 TBS apple cider vinegar
- 1 cup orange juice
- 12 oz. Oberon



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INSTRUCTIONS:

1. Place sugar in saucepan, heat over medium heat until sugar begins to melt. Stir until sugar dissolves, then cook without stirring until deep golden, about 5 minutes.
2. Gradually add vinegar (mixture will harden). Stir until caramel melts, about 1 minute.
3. Add orange juice; boil until mixture begins to thicken, about 5 minutes. Add Oberon; boil until sauce is reduced by a half - 1 cup, about 15 minutes.
4. Use this sauce, *also called a gastrique*, with your favorite stir-fry, over grilled fish or chicken, or grilled vegetables.

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