

Orange-Ginger Glaze

¾ c. white vinegar or Cuisine Perle Blood Orange Vinegar
2 T. corn starch
6 medium seedless oranges, peeled, halved down the length, and sliced
½ c. orange juice
1 c. sugar
freshly ground black pepper
½ t. ground cloves
1 T. minced ginger

In a small bowl, combine the vinegar and cornstarch.

In a small sauce pan, over medium heat, combine all ingredients. Boil for 15 minutes. Set aside to cool.

*→ whisk 5 oranges until thickens slightly
begin to simmer then add oranges*

Fish

1 1/2 lb. monkfish, trimmed and cut into 2 oz. portions
salt and pepper to taste
3 T. butter

Season the fish with salt and pepper.

In a large sauté pan, over medium heat, heat the pan and melt the butter. Sauté the fish until medium in doneness.

Garnish

sour cream
fresh thinly sliced chives

Assembly

1 T. butter
Preheat the oven to 350°F.

Place some of the fish onto each crêpe and top with a slice or two of orange and some of the glaze; roll the crêpe.

Arrange the crêpes in a 9 x 13 inch buttered baking dish, drizzle with any remaining glaze, cover with foil and place in the oven for 8 to 10 minutes.

Serve with some sour cream and chives.