

SATURDAY MARKET

December 1, 2007 Demo Recipe:

Proseco & Oranges (or non-alcoholic sparkling white grape juice cocktail)

Submitted by Linda Weiss

Memories from Home, Cooking with Family and Friends

Ingredients:

¾ cup sugar

¾ cup orange marmalade

1-¾ cups Proseco (Italian sparkling wine)

10 large naval oranges, peeled and sectioned

¾ cup sliced almonds, toasted

*Shopping Tip: Buy some orange marmalade from Bellew's Market...you won't regret it! Be sure to check out Linda's cookbook for other great recipes like this one (sold at the Market when she is doing cooking demonstrations).

Directions:

Combine the sugar and marmalade in a small saucepan and cook until sugar dissolves. Remove from heat, and add Proseco to the marmalade mixture. Non-alcoholic sparkling white grape juice cocktail may be substituted for the Proseco. Pour over oranges. Chill. Serve in Champagne bowls or tulips and top with toasted almonds. If serving a large crowd, just put the oranges in a punch bowl.

Note: To peel oranges, slice a piece off the top and the bottom. Then take a small sharp knife and cut down toward the bottom of the orange taking off the white pith with the peel. Now cut between the sections to get an orange slice without pith or membrane.