

Bright & Tangy Orange Sauce - The Perfect Sweet-Savory Glaze for Any Meal

Tangy Homemade Orange Sauce Recipe



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10 min

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INGREDIENTS

1/2 cup orange juice (freshly squeezed preferred)
1/4 cup sugar
2 tablespoons soy sauce
1 tablespoon rice vinegar
1/4 cup water
1 teaspoon cornstarch (optional, for thickening)
1/2 teaspoon fresh ginger, grated
1 clove garlic, minced
1 tablespoon sesame oil
Zest of 1 orange

Swaps & Notes:

No fresh juice? Use bottled orange juice, but reduce sugar slightly.

Cornstarch optional: Skip it for a thinner glaze or use arrowroot if preferred.

Add heat: A pinch of red pepper flakes or a squirt of sriracha gives it a spicy kick.

No rice vinegar? Try apple cider vinegar for a similar acidity.

Step-by-Step Directions:

Combine the base: In a small saucepan, mix the orange juice, sugar, soy sauce, rice vinegar, ginger, and garlic.

Simmer and stir: Bring to a gentle simmer over medium heat, stirring occasionally until the sugar dissolves and the sauce slightly thickens-about 4-5 minutes.

Thicken (optional): In a separate cup, mix cornstarch and water to make a slurry. Add to the simmering sauce and cook 1-2 minutes more until thickened.

Add the finishing touches: Stir in sesame oil and orange zest.

Serve: Remove from heat and use immediately, or let cool and store for later use.

Tips for Success:

Fresh ginger and garlic bring depth-don't skip them if you can help it!

Zest first, juice second: Always zest your orange before cutting it to juice.

Watch the heat: Overcooking can cause bitterness. Once thickened, remove from heat.

Double the batch if you want extra sauce for dipping or storing.

Serving Suggestions & Pairings:

Crispy tofu or air-fried chicken bites

Stir-fried vegetables or steamed broccoli

Fried rice or lo mein

These Dorito casserole layers for a wild, tangy topping

Dipping option alongside these nacho dip-inspired creations

Storage & Leftovers:

Refrigerator: Store in an airtight container up to 5 days.

Freezer: Freeze in ice cube trays and store cubes in a zip bag for up to 3 months.

DIRECTIONS

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2. **Simmer and stir:** Bring to a gentle simmer over medium heat, stirring occasionally until the sugar dissolves and the sauce slightly thickens-about 4-5 minutes.
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4. **Add the finishing touches:** Stir in sesame oil and orange zest.
5. **Serve:** Remove from heat and use immediately, or let cool and store for later use.
6. **Tips for Success:** Fresh ginger and garlic bring depth-don't skip them if you can help it!
7. **Zest first, juice second:** Always zest your orange before cutting it to juice.
8. **Watch the heat:** Overcooking can cause bitterness. Once thickened, remove from heat.
9. **Double the batch** if you want extra sauce for dipping or storing.
10. **Serving Suggestions & Pairings:** Orange sauce plays well with crispy proteins, roasted vegetables, and even noodles. Try it with:
 11. Crispy tofu or air-fried chicken bites
 12. Stir-fried vegetables or steamed broccoli
 13. Fried rice or lo mein
 14. These : Dorito casserole layers for a wild, tangy topping
15. **Dipping option** alongside these nacho dip-inspired

creations

16. Also delicious as a twist on traditional enchiladas-just swap the red sauce with this orange glaze in this chicken enchilada recipe.
17. Storage & Leftovers: Refrigerator: Store in an airtight container up to 5 days.
18. Freezer: Freeze in ice cube trays and store cubes in a zip bag for up to 3 months.
19. To reheat: Gently warm on the stove, adding a splash of water if needed.
20. More Recipes You'll Love: These Easy Cheesy Chicken Sliders
21. This : Crockpot Nacho Dip
22. Sheet : Pan Quesadillas
23. Dorito : Casserole
24. Cozy : Chicken Enchiladas
25. Final Thoughts: This orange sauce has become one of my go-to flavor boosters. It's versatile, easy to whip up, and guaranteed to wow with that perfect citrusy punch. Try it once and you'll want to pour it on everything.

SWAPS & NOTES

- zesty from the orange zest, slightly sweet, and layered with umami from the soy sauce and a touch of garlic and ginger .

It's incredibly adaptable and can elevate both casual meals and crowd-pleasing dishes.

I especially love pairing it with recipes like these cheesy chicken sliders or as a vibrant drizzle over sheet pan quesadillas.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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