

Sunshine Dessert Sauce

Sweet as sunshine, this sauce adds an enticing sweet and spicy citrus flavor, as well as a vivid color to ice cream and angel food cake.

Makes about 7 8oz. jars

- 1 ¼ c granulated sugar
- 1/3 c orange juice
- ¼ c liquid honey
- 3 pieces gingerroot (each about ¼" thick)
- 1 cinnamon stick (4")
- 9 c peeled clementine orange segments, pith and seeds removed

1. Prepare canner, jars and lids.
2. In a large stainless steel saucepan, combine sugar, orange juice, honey, gingerroot and cinnamon stick. Bring to a boil over medium-high heat, stirring constantly until sugar dissolves. Add orange segments and return to a boil. Reduce heat and boil gently until orange segments are heated through, about 5 minutes. Discard gingerroot pieces and cinnamon stick.
3. Using a slotted spoon, pack hot orange segments into hot jars to within a generous ¼ inch of the top of the jar. Ladle hot syrup into jar to cover oranges, leaving ¼ inch headspace. Remove air bubbles and adjust headspace, if necessary by adding hot syrup. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
4. Place jars in canner, ensuring that they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.