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# Orange Balsamic Sauce

*Brett Broussard*

**2 cups orange marmalade**

**1 1/4 cups balsamic vinegar**

**2 1/2 tablespoons rosemary, minced**

**1 teaspoon red pepper flakes**

**3 tablespoons butter**

Add orange marmalade, balsamic vinegar, and rosemary. Bring to a boil and add the red pepper flakes. Let simmer for 15 minutes and remove from the heat. Stir in butter and serve.