
Honey Orange Gastrique

From the Kitchen of Brett Broussard

1/4 cup honey

3/4 cup orange juice

3/4 cup duck stock

1 tablespoon lemon juice

1 teaspoon orange zest

1 tablespoon butter

Put orange juice and honey into a medium saucepan, bring to a simmer over medium heat, reduce until the orange juice and honey reach a syrup consistency. Increase heat, looking for large bubbles around the edge of the pot. Be careful not to let caramelize or burn.

Slowly add stock, swirl and mix, and return to a simmer, cooking until the sauce is reduced to desired thickness. Season with salt and pepper and add in zest and adjust to taste with lemon juice. To finish, remove from heat and stir in cold butter.