

Rosemary Honey Oranges with Sauvignon Blanc Sugar and Lavender

Roasted and caramelized, orange slices are transformed into a stylish accompaniment

SERVES: 6
PREP TIME: 10 minutes
COOK TIME: 40 minutes
TOTAL TIME: 50 minutes

INGREDIENTS

- 6 navel oranges
- 1 Tbsp. + 2 Tbsp. + 3 Tbsp. GC Napa Valley Natural Meyer Lemon Olive Oil
- 1/3 cup GC Napa Valley Natural Rosemary Honey
- 1/2 cup GC Napa Valley Natural Sauvignon Blanc Sugar
- 1/2 tsp. + 3/4 tsp. GC Napa Valley Natural Culinary Lavender Finishing Sea Salt
- 1 tsp. GC Napa Valley Natural Culinary Lavender Flowers
- 1 qt. vanilla bean ice cream
- 1 pkg. 2.3 oz GC Napa Valley Natural Culinary Lavender Citrus Crunch Coconut Chips (Foodie Exclusive)



TO PREPARE

- Preheat oven to 400o. Cut the ends off each orange with a sharp knife, just enough to expose the flesh. With the orange sitting flat, slice away (following the fruit's curve) the peel, white pith and thin membrane, slicing deep enough to expose the flesh. Cut orange crosswise into 1/2" - 3/4" thick slices. Lay oranges slightly overlapping in a 9" x 13" glass baking dish coated with 1 Tbsp. Meyer Lemon Olive Oil.
- Add Rosemary Honey to a heat proof measuring cup. Warm in microwave for 10 seconds to drizzling consistency. Add 2 Tbsp. Meyer Lemon Olive Oil and mix. Drizzle evenly over oranges.
- Sprinkle Sauvignon Blanc Sugar evenly over oranges.
- Roast oranges 35-45 minutes until caramelized, slightly browned around the edges. Remove from oven. Sprinkle with 1/2 tsp. Lavender Finishing Sea Salt and Lavender Flowers.

TO SERVE

Serve roasted oranges warm or at room temperature with a scoop of vanilla bean ice cream. Over each scoop drizzle 1 1/2 tsp. Meyer Lemon Olive Oil, a pinch of Lavender Finishing Sea Salt and garnish with Lavender Citrus Crunch Coconut Chips. The roasted oranges are also delicious with pound cake, angel food cake, cheesecake, pancakes, waffles, French toast, shortbread cookies, biscuits, English muffins, yogurt, granola, whipped cream, mascarpone, brie, burrata, salad, sweet potatoes, pork, poultry, duck, and seafood.

WINE PAIRING

2018 Pietro Family Cellars My Angelina White Wine, Napa Valley (Traditional white Bordeaux-style blend)

SHOPPING LIST

- 6 navel oranges
- 1 qt. vanilla bean ice cream

FROM PREVIOUS SHIPMENTS

GC Napa Valley Natural Meyer Lemon Olive Oil

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www.oconnellfamilywines.com

