

# Mandarin Peach Sauce

Serve this savory, spiced mandarin peach sauce with Asian dishes, or as a basting sauce for grilling pork.

## Recipe Ingredients:

1 (15-ounce) can sliced peaches, drained  
3 tablespoons teriyaki sauce  
1 tablespoon cornstarch  
1 tablespoon granulated sugar  
1/4 teaspoon fennel  
1/4 teaspoon black pepper  
1/8 teaspoon ground cloves  
1/8 teaspoon garlic powder

## Cooking Directions:

1. Place peaches in blender container. Cover and process on high speed until smooth; pour into small saucepan.
2. Combine teriyaki sauce and cornstarch; stir into peaches with sugar, fennel, pepper and cloves. Bring to boil over medium heat. Simmer until thickens, about 2 minutes, stirring constantly. Remove from heat and stir in garlic powder.

Makes about 1 cup.

Recipe provided courtesy of Pork, Be Inspired®.

