

# Orange Ginger Sauce

(for tofu tumble)

**No. of students: 100**

Orange juice	3 quarts
Oranges	8
Ginger	½ cup
Tamari	½ cup
Arrowroot	½ cup

## **Directions:**

1. Wash, zest and juice the oranges
2. Scrub & grate or finely chop ginger in food processor.
3. Place all the ingredients *Except* the **arrowroot** in a pot and bring to a boil.
4. Place arrowroot in a measuring cup and stir in just enough water to make a liquidy paste. Once orange juice mixture is boiling stir in arrowroot liquid. Return sauce to a slow boil, stirring constantly. Once boiling, turn off heat.
5. Pour into condiment containers, 2 for men, 2 for women, 1 for servers, along with small salad dressing ladles and place beside Tumble on serving tables.