

Flavors of Fort Wayne, Indiana



From the Kitchen of: **The Oyster Bar**

Walleye Orange Butter Sauce

Ingredients:

- 2 Cups Orange Juice
- 1 Cup Heavy Cream
- ½ Cup Honey; 1 Tbsp Shallots; ½ Tbsp Garlic
- 1 Tbsp White Pepper; ½ Tbsp Salt
- ½ Stick Butter – Room Temperature

Directions:

1. Whisk all ingredients except butter.
2. Bring to a boil, then simmer and reduce to half.
3. Mount with the half stick of butter.
4. Served over our Walnut Crusted Walleye.



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