

The Orange Cookbook

692 Recipes

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Hot Orange Coffee Cake

Ingredients

1/4 cup brown sugar
1/2 teaspoon ground cinnamon
1 tablespoon all-purpose flour
1 tablespoon melted butter

2 cups all-purpose flour
1/2 cup white sugar
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup melted butter
2/3 cup orange juice
1 orange, zested
2 eggs, lightly beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10 inch round cake pan.

In a small bowl, mix the brown sugar, cinnamon, 1 tablespoon flour, and 1 tablespoon melted butter.

In a large bowl, mix the 2 cups flour, white sugar, baking powder, baking soda, and salt. In a separate bowl, mix the 1/2 cup melted butter, orange juice, orange zest, and eggs. Stir the melted butter mixture into the flour mixture until well blended. Transfer to the prepared cake pan. Sprinkle with the brown sugar mixture.

Bake 30 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

Broiled Orange Roughy

Ingredients

6 (6 ounce) fillets orange roughy
1 tablespoon olive oil
1 tablespoon lemon juice
1 teaspoon salt-free seasoning
blend
ITALIAN SALSA:
2 cups chopped plum tomatoes
1 (2.25 ounce) can sliced ripe
olives, drained
2 tablespoons lemon juice
2 tablespoons minced fresh
parsley
1 teaspoon salt-free seasoning
blend
1 teaspoon Italian seasoning

Directions

Place fish on a broiler pan. In a small bowl, combine the oil, lemon juice and seasoning blend; spoon over fish. Broil 4-5 in. from the heat for 10-15 minutes or until fish flakes easily with a fork. In a small bowl, combine the salsa ingredients; serve with fish.

Orange Sunshine Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
4 eggs
2 (3.5 ounce) packages instant vanilla pudding mix
1/2 cup vegetable oil
2 teaspoons orange extract
1 (11 ounce) can mandarin orange segments
1 (12 ounce) container frozen whipped topping, thawed
1 (8 ounce) can crushed pineapple, drained

Directions

Combine cake mix, eggs, 1 package of pudding, vegetable oil, orange extract, and mandarin oranges and beat well for about 3 minutes.

Bake in 3 - 9 inch greased and floured round cake pans for 20-25 minutes in a pre-heated 350 degree F (175 degrees C) oven.

To Make Frosting: Fold pudding and pineapple into whipped topping and frost cake. Keep refrigerated.

Orange Pecan Cake

Ingredients

1/2 cup butter, softened
1 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 cup sour cream
2 tablespoons orange zest
1 7/8 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup chopped pecans
1/4 cup orange juice
2 tablespoons brandy-based
orange liqueur (such as Grand
Marnier®)

Directions

Stir together the flour, baking powder, baking soda, and salt.

In a large bowl, cream the butter or margarine, 3/4 cup granulated sugar, and brown sugar. Beat in eggs, then add vanilla, sour cream, and orange rind. Beat the flour mixture into the creamed mixture. Stir in the pecans. Pour the batter into a greased and floured tube pan.

In a small bowl, mix together the remaining 1/4 cup sugar, the orange juice, and the liqueur.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until it tests done with a toothpick. Pour the orange juice mixture over the hot cake. Transfer to a rack to cool.

Date Flecked Orange Muffins

Ingredients

1 thin skinned orange, cut into eighths and seeded
1 egg
1/2 cup buttermilk
1/2 cup chopped pitted dates
1/2 cup butter
1 3/4 cups all-purpose flour
3/4 cup white sugar
1 teaspoon baking soda
1 teaspoon baking powder
1 pinch salt
1 teaspoon ground cloves
1 teaspoon ground ginger

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease muffin cups or line with paper muffin liners.

Place orange pieces into the blender with the egg, buttermilk, dates and butter. Blend thoroughly until mixture is thick, fairly smooth with flecks. Pour out into a large mixing bowl.

In a separate bowl, stir together flour, sugar, baking soda, baking powder, salt, cloves and ginger. Stir flour mixture into the orange mixture and stir or fold gently with a wooden spoon or spatula only until dry ingredients have combined. Don't mind any lumps that may be present. Fill muffin tins to just under rims with batter.

Bake in preheated oven for 20 minutes, until a toothpick inserted into center of muffin comes out clean. Let stand in pan for five minutes, then remove to wire racks for cooling.

Chocolate-Orange Tofu Pie

Ingredients

1 (4 ounce) package cream cheese, softened
1 (16 ounce) package silken tofu
5 tablespoons unsweetened cocoa powder
1/2 cup sugar
1 teaspoon vanilla
2 tablespoons coffee flavored liqueur
1/4 teaspoon orange oil
2 tablespoons honey
5 teaspoons cider vinegar
1/4 cup mini chocolate chips
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, using an electric mixer or stand mixer, whip the cream cheese and tofu until smooth. Add the cocoa powder, sugar, vanilla, coffee liqueur, orange oil, honey, and vinegar; beat until smooth. Fold in half of the chocolate chips, then pour the batter into the pie shell, sprinkle with the remaining chocolate chips.

Bake in preheated oven until set, about 25 minutes. Cool to room temperature and then refrigerate until cold before serving, at least 4 hours.

Orange Marmalade Sweet Rolls

Ingredients

1 (1 pound) loaf frozen bread
dough, thawed
1/3 cup orange marmalade
2 tablespoons raisins
1/3 cup confectioners' sugar
1/2 teaspoon grated orange peel
2 teaspoons orange juice

Directions

On a floured surface, roll dough into a 12-in. x 8-in. rectangle; brush with spreadable fruit. Sprinkle with raisins. Roll up jelly-roll style, starting with a long side; pinch seam to seal.

Cut into 12 slices. Place cut side down in muffin cups coated with nonstick cooking spray. Cover and let rise until doubled, about 45 minutes.

Bake at 350 degrees F for 15-20 minutes or until golden brown. Immediately invert onto serving plates. Combine the confectioners' sugar, orange peel and orange juice; drizzle over warm rolls.

Fresh Orange Refrigerator Cake

Ingredients

4 cups fresh orange juice
1 1/2 cups white sugar
3 (.25 ounce) packages unflavored gelatin
1/3 cup lemon juice
1/8 teaspoon salt
1 cup heavy whipping cream
1 cup diced orange segments
1 (12 ounce) package ladyfingers
1 pint fresh strawberries

Directions

Line bottom and sides of an 8 inch springform pan with split ladyfingers.

Combine 1 cup orange juice and sugar in saucepan; heat until sugar is dissolved. Remove from heat. Soften gelatin in 1 cup orange juice then stir in hot juice. Add remaining orange juice, lemon juice and salt. Chill until slightly thickened.

Whip the cream until stiff and fold into the gelatin mixture. Fold in orange sections and spoon into the prepared pan. Chill for at least 4 hours. Remove sides of pan and place on a serving plate. Garnish with fresh strawberries.

Cranberry Sauce with Apricots, Raisins, and

Ingredients

1 cup orange juice
1 cup water
4 cups fresh cranberries
3/4 cup sugar
1 cup chopped dried apricots
1 cup golden raisins
1 tablespoon grated orange zest

Directions

In a large saucepan over medium heat, mix the orange juice, water, cranberries, sugar, apricots, raisins, and orange zest. Stir constantly until sugar has dissolved, about 5 minutes. Bring to a boil, and cook 10 minutes, or until cranberries have burst. Remove from heat, and chill at least 8 hours, or overnight, before serving cold.

Pumpkin Orange Crunch Pie

Ingredients

1 cup packed brown sugar
1 tablespoon cornstarch
1 1/2 teaspoons pumpkin pie spice
1/4 teaspoon salt
2 cups solid pack pumpkin puree
1 2/3 cups evaporated milk
2 eggs
1 tablespoon brown sugar
1 tablespoon butter
1 tablespoon all-purpose flour
1/2 cup chopped walnuts
2 teaspoons orange zest
1 recipe pastry for a 9 inch single crust pie

Directions

Combine 1 cup brown sugar, cornstarch, pumpkin pie spice, salt, and pumpkin.

Stir in milk and eggs.

Pour into pastry shell. Filling is generous--crimp edges high. Bake at 400 degrees F (205 degrees C) for 40 minutes.

Meanwhile, combine remaining ingredients - 1 Tablespoon brown sugar, butter or margarine, flour, walnuts, and orange peel.

Remove pie from oven, and spoon this nut mixture over pie.

Return pie to oven, and bake 5 - 10 minutes more. Remove from oven and let cool.

Orange Meringue Pie

Ingredients

1 1/2 cups graham cracker crumbs

1/4 cup sugar

1/3 cup butter or margarine, melted

FILLING:

1 cup sugar

1/4 cup cornstarch

1/4 teaspoon salt

1 cup orange juice

1/2 cup water

3 egg yolks, well beaten

2 tablespoons lime juice

4 teaspoons grated orange peel

1 tablespoon butter or margarine

MERINGUE:

3 egg whites

1/8 teaspoon cream of tartar

6 tablespoons sugar

Directions

In a bowl, combine the cracker crumbs and sugar; stir in butter. Press onto the bottom and up the sides of a 9-in. pie plate. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Cool.

For filling, combine the sugar, cornstarch and salt in a saucepan. Whisk in orange juice and water until smooth. Cook and stir over medium heat until thickened and bubbly. reduce heat; cook and stir 2 minutes longer.

Remove from the heat. Gradually stir 1 cup hot filling into egg yolks; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir for 2 minutes. Remove from the heat; stir in the lime juice, orange peel and butter. Pour hot filling into pie crust.

For the meringue, beat egg whites in a mixing bowl until foamy. add cream of tartar; beat on medium speed until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, on high until stiff peaks form. Spread over hot filling, sealing edges to crust.

Bake at 350 degrees F for 12-15 minutes or until golden. Cool on a wire rack for 1 hour; refrigerate for 1-2 hours before serving. Refrigerate leftovers.

Avocado and Orange Sandwich

Ingredients

8 (1 ounce) slices whole-wheat bread
1 large navel orange, peeled and cut into 1/4-inch thick slices
2 large avocados - peeled, pitted, and sliced
1 (5 ounce) package alfalfa sprouts
2 teaspoons balsamic vinaigrette

Directions

Arrange four of the bread slices on a flat surface; top each slice with two slices of orange, even amounts of avocado slices, and even amounts of sprouts. Sprinkle each sandwich with 1/2 teaspoon of balsamic vinaigrette. Top each with remaining bread slices and serve.

Amy's Lemon Orange Creamy Pie

Ingredients

1 1/2 cups white sugar
7 tablespoons cornstarch
2 cups water
3 egg yolks
1/2 teaspoon salt
1/4 cup orange juice
4 tablespoons butter, softened
1 teaspoon lemonade-flavored
drink mix powder
3 egg whites
1/4 cup white sugar

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl combine 1 1/2 cups sugar, cornstarch, water, egg yolks and salt. Cook mixture in a saucepan over medium heat for 6 minutes, stirring constantly until it reaches a thick and creamy consistency; remove from heat.

Add to mixture the orange juice, butter and lemonade-flavored drink mix. Pour into a 9 inch pie dish. In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add sugar, continuing to beat until whites form stiff peaks. Spread meringue over pie, covering completely.

Bake in a preheated 375 degrees F (190 degrees C) oven for 8 minutes. Remove from oven; cover and chill for one hour.

Orange Glazed Sweet Potatoes

Ingredients

6 sweet potatoes
3/4 cup boiling water
1 teaspoon salt
3 tablespoons butter
1/2 tablespoon orange zest
1 tablespoon orange juice
3/4 cup light corn syrup
1/4 cup packed brown sugar
3 orange slices, halved

Directions

Pare and halve sweet potatoes.

Combine peel, juice, corn syrup, and brown sugar.

Add sweet potatoes, boiling water, and salt to a large saucepan. Simmer, covered, until tender; this should take about 15 minutes. Drain off liquid, leaving 1/4 cup in skillet. Dot potatoes with butter or margarine. Pour orange juice mixture over potatoes, and add orange slices. Cook, uncovered, over low heat until glazed, an additional 15 minutes. Baste often, and turn once while cooking.

Chocolate Dipped Orange Biscotti

Ingredients

1 cup all-purpose flour
1/2 cup white sugar
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 egg
1 egg white
1/2 cup chopped almonds
2 tablespoons orange zest
4 (1 ounce) squares bittersweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

In a medium bowl, stir together flour, sugar, baking powder, baking soda, and salt. Beat in the egg and egg white, then mix in almonds and orange zest. Knead dough by hand until mixture forms a smooth ball.

Roll the dough into a log about 10 inches long; place on the prepared cookie sheet. Press down, or roll with a rolling pin, until log is 6 inches wide.

Bake for 25 minutes in preheated oven. After baking, cool on a rack. With a serrated knife, cut into 1 inch slices. Place slices, cut side down, back onto the baking sheet.

Return them to the oven for an additional 20 to 25 minutes; turning over half way through the baking. Melt the chocolate over a double boiler or in the microwave oven. Allow chocolate to cool but not harden before dipping one side of the biscotti into it. Place cookies on wire racks, chocolate side up, until cool and dry.

Orange Sherbet I

Ingredients

1/4 cup cold water
1 teaspoon unflavored gelatin
3/4 cup boiling water
3/4 cup sugar
2 1/4 tablespoons grated orange
zest
1/2 cup orange juice
1/4 cup lemon juice
1 egg yolk, beaten
1/2 cup heavy cream
3 tablespoons sugar
1 pinch salt
1 egg white

Directions

Place cold water in a small bowl and sprinkle gelatin over the surface. Allow to stand 5 minutes.

In a medium bowl, stir together boiling water, 3/4 cup sugar and soaked gelatin. Stir until gelatin and sugar are dissolved. Stir in orange zest, orange juice, lemon juice and egg yolk. Set aside.

In a large bowl, whip cream with 3 tablespoons sugar and salt until stiff peaks form. In a separate bowl, whip egg white until stiff. Fold into whipped cream. Stir in juice mixture a little at a time. Pour into a shallow dish and place in freezer. Freeze until firm, stirring twice during the first hour.

California Orange Carrots

Ingredients

1 pound carrots, peeled and sliced 1/4 inch thick
1/2 teaspoon salt
3/4 cup water
1/2 teaspoon grated orange peel
2 tablespoons butter or margarine, softened
1 orange, peeled, sectioned, and cut into bite-size pieces
1 tablespoon minced green onion

Directions

In a saucepan, cook carrots in salted water until crisp-tender. Drain. Return carrots to pan and add orange peel, butter and orange pieces, and onion if desired. Heat through. Serve immediately.

Refreshing Orange Ice

Ingredients

3 cups water, divided
1 cup sugar
1 (12 fluid ounce) can frozen
orange juice concentrate, thawed
2 tablespoons lemon juice
1/2 cup half-and-half cream

Directions

In a saucepan, bring 1 cup water and sugar to a boil, stirring frequently. Boil for 1 minute or until sugar is dissolved. Remove from the heat; stir in orange juice concentrate, lemon juice and remaining water. Transfer to a freezer-proof mixing bowl. Cover and freeze until firm.

Remove from the freezer. Beat until blended. Beat in cream. Cover and return to freezer. Remove from the freezer 20 minutes before serving.

Orange Sherbet II

Ingredients

3/4 cup orange juice
3/4 cup white sugar
1 cup cold milk
1 (5 ounce) can very cold
evaporated milk

Directions

In a bowl, combine juice and sugar, stirring until sugar is dissolved. Stir in milk, a little at a time, until fully incorporated. Pour into a shallow dish and freeze until firm.

Break sherbet into chunks and beat with an electric mixer until smooth. In a separate bowl, whip evaporated milk until stiff. Fold into frozen mixture. Return to shallow dish and freeze again until firm. Serve.

Orange Barbecued Ham

Ingredients

1/2 cup ketchup
1/3 cup orange marmalade
2 tablespoons finely chopped onion
2 tablespoons vegetable oil
1 tablespoon lemon juice
1 1/2 teaspoons ground mustard
3 drops hot pepper sauce
1 1/2 pounds (3/4 inch) cooked ham slice

Directions

In a bowl, combine the first seven ingredients. Pour half of the sauce into a microwave safe bowl; set aside. Grill ham, covered, over indirect heat for 3 minutes on each side, Baste with the remaining sauce. Grill 6-8 minutes longer or until heated through, turning and basting occasionally. Cover and microwave reserved sauce on high for 30 seconds or until heated through. Serve with ham.

Orange Drink

Ingredients

1 (12 fluid ounce) can frozen
orange juice concentrate
2 liters ginger ale soda
1 orange, sliced into rounds
1 (4 ounce) jar maraschino
cherries

Directions

Empty frozen orange juice into a large pitcher. VERY SLOWLY pour in the ginger ale. It is extremely important that you pour slowly because the soda will foam up and lose its carbonation if poured fast. Gently stir until all of orange juice is melted. Toss in all but 4 of the orange slices.

Cut reserved orange slices in half. Pour beverage into 8 glasses and garnish with half slice of orange and a cherry.

Glazed Orange Spice Cookies

Ingredients

1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon ground cinnamon
1/4 teaspoon salt
1/2 cup shortening
1/2 cup butter
1 cup white sugar
1/2 cup finely chopped almonds
3 tablespoons grated orange zest
2 cups sifted confectioners' sugar
2/3 cup orange marmalade
2 tablespoons orange juice
1/2 cup sliced almonds for garnish
(optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Combine the flour, baking powder, nutmeg, cloves, cinnamon, and salt.

Beat the shortening and butter with an electric mixer until smooth. Add the sugar and beat until combined. Mix in the chopped almonds and orange zest. Gradually add the flour mixture to the butter mixture and stir until combined.

Transfer the cookie dough to a lightly floured surface and roll it into a rectangle about 13 inches long. Cut the dough into 3 1/2-inch rectangles using a fluted pastry wheel or sharp paring knife. Place the cookies on an ungreased baking sheet.

Bake in the preheated oven until lightly browned, about 12 minutes. Allow the cookies to cool slightly on the baking sheets, and then transfer them to a wire rack to cool completely.

Combine the sifted confectioners' sugar, the orange marmalade, and the orange juice and stir well. Spread the glaze on the cookies and garnish with sliced almonds, if desired.

Easy Orange Glaze Duck

Ingredients

1 (12 fluid ounce) can or bottle orange soda
1 (6 ounce) can frozen orange juice concentrate, thawed
1/2 (18 ounce) bottle honey barbecue sauce
1/4 cup brown sugar
1/3 cup bottled teriyaki sauce
1 (5 pound) whole frozen duckling, thawed
1 (4.5 ounce) can sliced mushrooms, drained

Directions

Pour the orange soda, orange juice concentrate, barbecue sauce, brown sugar, and teriyaki sauce into a bowl, and stir to combine and dissolve the sugar.

Preheat oven to 350 degrees F (175 degrees C). Remove any excess pieces of fat from inside the duckling, place the duck into a roasting pan, and prick the skin all over with a fork to allow the fat to drain off while roasting.

Brush the duckling with the orange mixture. Place the mushrooms into the cavity of the duck, and spoon in some of the orange sauce.

Roast the duck in the preheated oven, brushing it every 20 to 30 minutes with the orange sauce, until a meat thermometer inserted into a thick part of a thigh reads 165 degrees F (75 degrees C), about 2 1/2 hours.

Orange 'n' Red Onion Salad

Ingredients

4 cups torn romaine
2 cups medium navel oranges,
peeled and sectioned
1 small red onion, sliced and
separated into rings
1/4 cup olive oil
3 tablespoons red wine vinegar
1 teaspoon sugar
1/4 teaspoon salt
1/8 teaspoon pepper

Directions

On a serving platter, arrange the romaine, oranges and onion. In a jar with a tight-fitting lid, combine the remaining ingredients; shake well. Drizzle over salad; serve immediately.

Creamy Orange Fluff

Ingredients

1 (6 ounce) package orange gelatin
2 1/2 cups boiling water
2 (11 ounce) cans mandarin oranges, drained
1 (8 ounce) can crushed pineapple, undrained
1 (6 ounce) can frozen orange juice concentrate, thawed
TOPPING:
1 (8 ounce) package cream cheese, softened
1 cup cold milk
1 (3.4 ounce) package instant vanilla pudding mix

Directions

In a bowl, dissolve gelatin in boiling water. Stir in oranges, pineapple and orange juice concentrate. Coat at 13-in. x 9-in. x 2-in. dish with nonstick cooking spray; add gelatin mixture. Refrigerate until firm. In a mixing bowl, beat cream cheese until light. Gradually add milk and pudding mix; beat until smooth. Spread over orange layer. Chill until firm.

Kahlua Orange Vinaigrette Dressing

Ingredients

1/2 cup red wine vinegar
1/4 cup lemon juice
2 tablespoons Dijon mustard
2 tablespoons orange honey
1 1/2 teaspoons paprika
1 teaspoon salt
1/2 teaspoon tarragon, finely
crushed
2 cups light salad oil
2/3 cup Kahlua
1 cup fresh orange juice

Directions

Blend vinegar, lemon juice and seasonings with salad oil. Add Kahlua and orange juice, and beat well until blended.

Layered Orange Gelatin

Ingredients

2 (0.3 ounce) packages sugar-free orange gelatin
2 cups boiling water
1 (15 ounce) can mandarin oranges
3 ounces reduced-fat cream cheese, cubed
1 pint orange sherbet, softened
1 1/2 cups reduced-fat whipped topping

Directions

In a mixing bowl, dissolve gelatin in boiling water. Drain oranges, reserving the juice; set oranges aside. Stir juice into gelatin. Add cream cheese; beat until smooth. Stir in sherbet and whipped topping. Pour into a 6-cup ring mold coated with nonstick cooking spray. Top with oranges. Cover and refrigerate overnight.

Chocolate Orange Truffles

Ingredients

1/4 cup unsalted butter
3 tablespoons heavy cream
4 (1 ounce) squares semisweet chocolate, chopped
2 tablespoons orange liqueur
1 teaspoon grated orange zest
4 (1 ounce) squares semisweet chocolate, chopped
1 tablespoon vegetable oil

Directions

In a medium saucepan over medium-high heat, combine butter and cream. Bring to a boil, and remove from heat. Stir in 4 ounces chopped chocolate, orange liqueur, and orange zest; continue stirring until smooth. Pour truffle mixture into a shallow bowl or a 9X5 in loaf pan. Chill until firm, about 2 hours.

Line a baking sheet with waxed paper. Shape chilled truffle mixture by rounded teaspoons into small balls (a melon baller also works well for this part). Place on prepared baking sheet. Chill until firm, about 30 minutes.

In the top of a double boiler over lightly simmering water, melt remaining 4 ounces chocolate with the oil, stirring until smooth. Cool to lukewarm.

Drop truffles, one at a time, into melted chocolate mixture. Using 2 forks, lift truffles out of the chocolate, allowing any excess chocolate to drip back into the pan before transferring back onto baking sheet. Chill until set.

Orange Romaine Salad

Ingredients

1/4 cup red wine vinegar
3/4 cup vegetable oil
1 tablespoon honey
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/4 cup chopped green onion
1 large head romaine lettuce, torn into bite-size pieces
3 oranges, peeled and thinly sliced

Directions

In a small container with a tight-fitting lid, combine the vinegar, oil, honey, salt, pepper and green onion. Close the lid, and shake vigorously to blend.

Place the romaine lettuce into a large serving bowl. Sprinkle with dressing and toss to coat. Add orange slices and toss gently. Serve immediately.

Spiced Orange Chicken

Ingredients

6 boneless skinless chicken breast halves (1-1/2 pounds)
2 cups orange juice, divided
1 tablespoon dried minced onion
1 1/2 teaspoons dried parsley flakes
1/2 teaspoon salt
1/2 teaspoon paprika
1/4 teaspoon ground ginger
1/4 teaspoon pepper
1 dash ground cinnamon
1 dash ground nutmeg
2 tablespoons cornstarch
1/4 cup water
6 cups hot cooked rice

Directions

Place chicken in a large nonstick skillet; add 1 cup of orange juice. Sprinkle with the seasonings. Bring to a boil. Reduce heat; cover and simmer for 20--25 minutes or until the chicken juices run clear. Remove chicken and keep warm.

Combine cornstarch, water and remaining orange juice until smooth; stir into cooking juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over chicken and rice.

Orange Slice Cake II

Ingredients

1 cup butter
2 cups white sugar
4 eggs
1/2 cup buttermilk
1 teaspoon baking soda
3 1/2 cups all-purpose flour
1 pound dates, pitted and
chopped
1 pound orange slices candy,
chopped
2 cups chopped walnuts
1 cup flaked coconut
1 cup fresh orange juice
2 cups confectioners' sugar

Directions

Preheat oven to 250 degrees F (120 degrees C). Grease and flour one 9x13 inch baking pan.

Cream the butter and the sugar together until light and fluffy. Add the eggs, one at a time beating after each addition.

Dissolve the baking soda in the butter milk and add it to the egg mixture, beating well.

In a large bowl mix the flour, dates, candy, nuts and coconut. Mix to coat. Add the flour mixture to the creamed mixture and combine well. Dough will be very stiff and may require mixing with your hands. Place dough into the prepared pan.

Bake at 250 degrees F (120 degrees C) for 2 1/2 to 3 hours. Mix the orange juice and confectioners' sugar together and pour over the hot cake. Let cake stand in pan overnight before serving.

Orange Almond Biscotti II

Ingredients

2 1/4 cups all-purpose flour
1 1/4 cups white sugar
1 pinch salt
2 teaspoons baking powder
1/2 cup sliced almonds
1 tablespoon orange zest
3 egg, beaten
1 tablespoon vegetable oil
1/4 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a baking sheet.

In a large bowl, stir together flour, sugar, baking powder, salt, almonds, and orange zest. Make a well in the center and add the eggs oil, and almond extract. Stir or mix by hand until the mixture forms a ball.

Separate dough into 2 pieces and roll each one into a log about 8 inches long. Place logs on prepared baking sheet and flatten so they are about 3/4 inch thick. Bake in preheated oven for 20 to 25 minutes. Cool slightly, and remove from baking sheets. Slice diagonally into 1/2 inch slices with a serrated knife. Set cookies on side back onto the cookie sheet and bake for 10 to 15 more minutes, turning over after half of the time. Finished cookies should be hard and crunchy.

Orange Salmon

Ingredients

2 blood oranges, peeled and sliced into rounds
1 pound salmon fillets
1/2 teaspoon freshly grated nutmeg
1 cup red wine

Directions

Preheat oven to 350 degrees F (175 degrees C).

Arrange orange slices in a single layer in the bottom of a medium baking dish. Place salmon on oranges, and sprinkle with nutmeg. Pour red wine over the salmon.

Cover, and bake 20 to 25 minutes in the preheated oven, until easily flaked with a fork.

Carolyn's Orange Rolls

Ingredients

3 tablespoons active dry yeast
2/3 cup warm water (110 degrees F/45 degrees C)
1 cup butter, diced
1/2 cup white sugar
2 teaspoons salt
2 cups scalded milk
2 egg, lightly beaten
6 cups all-purpose flour

14 tablespoons butter, softened
1 cup white sugar
3 tablespoons grated orange zest

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes. Combine the diced butter, 1/2 cup sugar, and salt in a large bowl. Stir in the hot milk, and mix to dissolve the butter. Let stand until lukewarm.

Mix the yeast, eggs, and flour into the milk mixture to form a sticky dough. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth, and let rise in the refrigerator for 8 hours or overnight.

Remove dough from the refrigerator 2 to 2 1/2 hours before baking. Divide the dough into halves. Roll each half out on a lightly floured surface to 1/4 inch thick rectangle.

Mix the softened butter, one cup sugar, and orange peel in a bowl. Spread over the dough. Roll up the dough along the long edge. Cut the rolls into one inch slices with dental floss. Place in greased muffin cups. Let rise until doubled in bulk.

Bake in a preheated 400 degree F (205 degree C) oven for 10 to 15 minutes, or until golden brown.

Mandarin Orange Couscous

Ingredients

1 (10 ounce) box uncooked plain
couscous

1 (11 ounce) can mandarin
oranges, drained and liquid
reserved

1/4 cup pine nuts, lightly toasted

Directions

Prepare the couscous according to package directions using the drained mandarin orange liquid as part of the specified amount of water. Fluff the couscous, and gently stir in the pine nuts and mandarin oranges. Serve hot.

Orange-Pineapple Ice

Ingredients

1 (14 ounce) can sweetened condensed milk
1 (8 ounce) can crushed pineapple
1 gallon orange soda

Directions

Combine condensed milk, pineapple and orange soda in freezer canister of ice cream maker. Freeze according to manufacturer's directions.

Orange Coffee Cake

Ingredients

2 cups all-purpose flour
1/2 cup sugar
2 teaspoons baking powder
1 teaspoon salt
1 egg
3/4 cup orange juice
1/3 cup vegetable oil
1/4 cup milk
1 tablespoon grated orange peel
STREUSEL TOPPING:
1/4 cup sugar
1/4 cup all-purpose flour
2 tablespoons cold butter or
margarine

Directions

In a bowl, combine the dry ingredients. Combine egg, orange juice, oil, milk and orange peel; add to the dry ingredients just until combined. Pour into a greased 10-in. pie plate. For topping, combine sugar and flour in a bowl; cut in butter until crumbly. Sprinkle over batter. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean.

Peanut-Crusted Orange Roughy

Ingredients

4 fresh or frozen orange roughy fillets (6 ounces each), thawed
2 tablespoons reduced-fat mayonnaise
1/3 cup unsalted dry-roasted peanuts
1/8 teaspoon pepper
CORN SALSA:
1 cup fresh or frozen corn, thawed
1/2 cup chopped green pepper
1/4 cup chopped red onion
2 tablespoons minced fresh cilantro or parsley
1 tablespoon lime juice
1 garlic clove, minced
1/8 teaspoon salt
1/8 teaspoon cayenne pepper

Directions

Arrange fish fillets in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Brush the top of each fillet with mayonnaise. Sprinkle with peanuts and pepper. Bake, uncovered, at 450 degrees F for 10-15 minutes or until fish flakes easily with a fork. meanwhile, combine the salsa ingredients in a bowl. Serve with the fish.

Sweet Orange Chicken II

Ingredients

5 pounds bone-in chicken parts
1/2 cup orange marmalade
2 cups orange juice, or as needed
3/4 cup dried cranberries

Directions

Place chicken into a Dutch oven or large saucepan. Stir together the orange marmalade and orange juice; pour over chicken. Sprinkle in the cranberries.

Bring to a boil over medium heat, and cook for 30 to 40 minutes, or until chicken is no longer pink, and the juices run clear. Check occasionally, and add more orange juice if necessary.

Orange Slice Cake I

Ingredients

3 1/2 cups all-purpose flour
1/2 teaspoon salt
1 cup butter
2 cups white sugar
4 eggs
1 teaspoon baking soda
1/2 cup buttermilk
16 ounces orange-flavored fruit
slice jelly candies, chopped
1 cup chopped dates
2 cups chopped walnuts
1 cup flaked coconut
1 cup orange juice
2 cups confectioners' sugar

Directions

Sift flour and salt together.

Cream butter or margarine and sugar well. Add eggs, flour mixture, soda, and buttermilk; mix well. Fold in orange slices, dates, nuts, and coconut. Pour batter into a greased and floured tube pan.

Bake at 300 degrees F (150 degrees C) for 1 3/4 to 2 hours. Remove cake from oven. Mix together juice and confectioner's sugar; pour over hot cake while still in pan. Cool cake in pan for 20 minutes. Turn out onto cake plate. Cool completely.

Orange-Pumpkin Poppy Seed Cake

Ingredients

1 (18.25 ounce) package orange cake mix
3 eggs
2/3 cup orange juice
1 (15 ounce) can 100% pure pumpkin
2 tablespoons poppy seeds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch cake pans.

Beat the cake mix, eggs, and orange juice together in a mixing bowl on low speed until moistened. Increase speed to medium and beat in the pumpkin. Stir in the poppy seeds. Pour the batter into the prepared pans, dividing evenly.

Bake in preheated oven until the top springs back when lightly touched, 28 to 31 minutes. Cool in pans for 10 minutes, then remove and place on wire racks to cool completely.

Orange-Glazed Apple Pie

Ingredients

3/4 cup sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/8 teaspoon salt
6 cups sliced, peeled tart apples
1/3 cup raisins
1 Pastry for double-crust pie (9 inches)
3 tablespoons butter or margarine
2 tablespoons orange juice
GLAZE:
1/2 cup confectioners' sugar
4 1/2 teaspoons orange juice
1/2 teaspoon grated orange peel

Directions

In a large bowl, combine the sugar, flour, cinnamon and salt. Add apples and raisins; toss to coat. Line a 9-in. pie plate with bottom pastry; trim to 1 in. beyond edge of plate. Spoon apple mixture into crust. Dot with butter; sprinkle with orange juice. Roll out remaining pastry to fit top of pie. Make cutouts in pastry with small cookie cutters if desired or cut slits in pastry. Place over filling; trim, seal and flute edges.

Bake at 400 degrees F for 40-45 minutes or until crust is golden brown and filling is bubbly. In a small bowl, whisk glaze ingredients until blended. Spread over warm pie. Cool on a wire rack.

Romaine and Mandarin Orange Salad with Poppy

Ingredients

6 slices bacon
1/3 cup apple cider vinegar
3/4 cup white sugar
1/2 red onion, coarsely chopped
1/2 teaspoon dry mustard powder
1/4 teaspoon salt
1/2 cup vegetable oil
1 teaspoon poppy seeds
10 cups torn romaine lettuce
leaves
1 (10 ounce) can mandarin orange
segments, drained
1/4 cup toasted slivered almonds

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place vinegar, sugar, red onion, mustard powder, and salt into the bowl of a blender. Cover, and puree on high until smooth. Reduce blender speed to medium-low; slowly pour in the vegetable oil and blend until incorporated and the dressing is creamy. Stir in the poppy seeds and set aside.

To serve, toss the romaine in a large bowl with the crumbled bacon, Mandarin oranges, and enough dressing to moisten. Place onto salad plates and sprinkle with toasted almonds.

Agent Orange Habanero Pepper Paste

Ingredients

22 habanero peppers, seeded and minced
8 habanero peppers, with seeds, minced
2 cups water
1 carrots, chopped
1/2 cup onion, chopped
1/4 teaspoon ground cumin
1 tablespoon garlic, minced

Directions

Bring the habaneros and water to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer 15 minutes. Remove from heat, and stir in carrots, onion, cumin and garlic. Carefully puree the vegetables in a blender until smooth, then return to the saucepan, and continue simmering 45 minutes to 1 hour until thickened to the consistency of oatmeal. When ready, refrigerate overnight before using.

Beets in Orange Sauce

Ingredients

8 medium beets
1/4 cup sugar
2 teaspoons cornstarch
Dash pepper
1 cup orange juice
1 medium navel orange, sliced
and halved (optional)
1/2 teaspoon grated orange peel

Directions

Place beets in a large saucepan; cover with water. Bring to a boil. Reduce heat; cover and cook for 25-30 minutes or until tender. Drain and cool slightly. Peel and slice; place in a serving bowl and keep warm.

In a saucepan, combine the sugar, cornstarch and pepper; stir in orange juice until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in orange slices if desired and peel. Pour over beets.

Orange Juice Chicken

Ingredients

4 skinless, boneless chicken breast halves
2 tablespoons prepared Dijon-style mustard
1/2 cup chopped onion
1/2 cup packed brown sugar, divided
2 cups orange juice
2 tablespoons butter
2 tablespoons all-purpose flour

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place chicken in a 9x13 inch baking dish. Spread mustard evenly over the chicken and sprinkle with chopped onion. Coat lightly with 1/4 cup of the brown sugar and pour in enough orange juice to cover chicken. Add butter on top.

Bake in preheated oven for 45 minutes, then remove leftover sauce from baking dish and pour into a saucepan. Sprinkle chicken with remaining 1/4 cup brown sugar and return to oven.

Whisk flour into sauce in saucepan. Add any leftover orange juice and heat on high until the sauce thickens. Remove chicken from oven and place on a serving dish; pour sauce over the chicken or into a gravy boat, and serve.

Chocolate Orange Fondue

Ingredients

1 1/4 cups heavy cream
3 tablespoons freshly squeezed orange juice
12 ounces dark chocolate, chopped
1 tablespoon grated orange zest
1 teaspoon orange liqueur

Directions

Heat the cream and orange juice in a saucepan over medium heat until it starts to bubble at the edges. Remove from the heat, and immediately whisk in the chocolate, orange zest, and orange liqueur until smooth. Serve in a fondue pot over the lowest heat setting, or farthest from the heat source.

Chocolate Covered Orange Balls

Ingredients

1 pound confectioners' sugar
1 (12 ounce) package vanilla wafers, crushed
1 cup chopped walnuts
1/4 pound butter
1 (6 ounce) can frozen orange juice concentrate, thawed
1 1/2 pounds milk chocolate, melted

Directions

In a large bowl, combine the confectioners sugar, vanilla wafers, walnuts, butter and orange juice. Mix well and shape into 1 inch round balls; allow to dry for 1 hour.

Place chocolate chips in top of double boiler. Stir frequently over medium heat until melted.

Dip balls into melted chocolate and place in decorative paper cups.

Orange Glazed Chicken Wings

Ingredients

1 tablespoon vegetable oil
18 chicken wings, tips removed
and wings cut in half at joint
1/2 cup orange marmalade
1/4 cup Dijon mustard
2 tablespoons soy sauce

Directions

Heat the oil in a large skillet over medium-high heat. Add the wing pieces, and fry until golden brown on all sides, about 6 to 10 minutes.

Spoon off any excess fat, and add the orange marmalade, mustard, and soy sauce to the skillet, stirring to blend the ingredients and coat the wing pieces. Simmer on medium heat 8 to 10 minutes, until the sauce thickens and glazes the wings. Serve hot.

Orange Raisin Cake

Ingredients

- 1 large orange
- 1 cup raisins
- 2 cups all-purpose flour
- 1 cup white sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup milk
- 1/2 cup shortening
- 2 eggs
- 1/3 cup white sugar
- 1 teaspoon ground cinnamon
- 1/3 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Squeeze the orange and reserve 1/3 cup of the juice. Grind the orange peel and pulp, raisins and 1/3 cup walnuts together. Set aside.

In a large bowl, combine flour, sugar, baking soda and salt. Add milk shortening and eggs. Beat for 3 minutes at medium speed. Stir in orange-raisin mixture.

Pour batter into prepared pan. Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean.

For the topping: Drizzle reserved 1/3 cup orange juice over warm cake. In a small bowl combine 1/3 cup sugar, 1 teaspoon cinnamon and 1/4 cup walnuts; sprinkle over cake

Orange Loaf Cake

Ingredients

1 3/4 cups cake flour
1 cup sugar
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup vegetable oil
1/2 cup orange juice
4 egg whites
2 tablespoons confectioners'
sugar

Directions

In a mixing bowl, combine the dry ingredients. Add oil and orange juice; beat until smooth. In another mixing bowl, beat egg whites until stiff peaks form. Fold into orange juice mixture. Coat a 9-in. x 5-in. x 3-in. loaf pan with nonstick cooking spray; dust with flour. Pour batter into pan. Bake at 350 degrees F for 1 hour or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to wire rack to cool completely. Dust with confectioners' sugar.

Grown-Up Orange Juice

Ingredients

1 cup orange juice
1 (1.5 fluid ounce) jigger rum
1 egg
6 ice cubes
2 orange slices for garnish
2 maraschino cherries for garnish

Directions

Pour the orange juice and rum into a blender. Mix in the egg and pulse until smooth. Add the ice cubes and blend. Divide the mixture between two tall glasses and garnish each drink with orange slices and maraschino cherries.

Asian Orange Chicken

Ingredients

Sauce:

1 1/2 cups water
2 tablespoons orange juice
1/4 cup lemon juice
1/3 cup rice vinegar
2 1/2 tablespoons soy sauce
1 tablespoon grated orange zest
1 cup packed brown sugar
1/2 teaspoon minced fresh ginger root
1/2 teaspoon minced garlic
2 tablespoons chopped green onion
1/4 teaspoon red pepper flakes
B
3 tablespoons cornstarch
2 tablespoons water
B
Chicken:
2 boneless, skinless chicken breasts, cut into 1/2 inch pieces
1 cup all-purpose flour
1/4 teaspoon salt
1/4 teaspoon pepper
3 tablespoons olive oil

Directions

Pour 1 1/2 cups water, orange juice, lemon juice, rice vinegar, and soy sauce into a saucepan and set over medium-high heat. Stir in the orange zest, brown sugar, ginger, garlic, chopped onion, and red pepper flakes. Bring to a boil. Remove from heat, and cool 10 to 15 minutes.

Place the chicken pieces into a resealable plastic bag. When contents of saucepan have cooled, pour 1 cup of sauce into bag. Reserve the remaining sauce. Seal the bag, and refrigerate at least 2 hours.

In another resealable plastic bag, mix the flour, salt, and pepper. Add the marinated chicken pieces, seal the bag, and shake to coat.

Heat the olive oil in a large skillet over medium heat. Place chicken into the skillet, and brown on both sides. Drain on a plate lined with paper towels, and cover with aluminum foil.

Wipe out the skillet, and add the sauce. Bring to a boil over medium-high heat. Mix together the cornstarch and 2 tablespoons water; stir into the sauce. Reduce heat to medium low, add the chicken pieces, and simmer, about 5 minutes, stirring occasionally.

Orange-Ginger Fruit Dip

Ingredients

1 (8 ounce) package cream
cheese, softened
1 (7 ounce) jar marshmallow
creme
1 tablespoon grated orange peel
1/8 teaspoon ground ginger
Assorted fresh fruit

Directions

In a small mixing bowl, beat cream cheese until smooth. Beat in the marshmallow creme, orange peel and ginger. Cover and refrigerate until serving. Serve with fruit.

Orangey Turkey Legs

Ingredients

1 (11 ounce) can mandarin oranges, drained with liquid reserved
2 tablespoons distilled white vinegar
1 tablespoon brown sugar
1/4 cup vegetable oil
2 turkey drumsticks
salt to taste

Directions

In a blender or food processor, mix the orange segments, vinegar, and brown sugar. Transfer to a large resealable plastic bag, and mix in the reserved mandarin orange liquid and oil. Place the turkey drumsticks in the bag, seal, and marinate in the refrigerator 1 hour.

Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with aluminum foil.

Place the marinated turkey drumsticks on the baking sheet, and season with salt.

Cover, and bake 30 minutes in the preheated oven. Remove cover, and continue baking 1 hour, basting often with the remaining orange mixture, to an internal temperature of 180 degrees F (80 degrees C).

Christmas Orange Rind Cut-Out Cookies

Ingredients

1 cup butter, softened
1 1/4 cups white sugar
2 eggs
3 1/4 cups all-purpose flour
1 teaspoon baking powder
1 cup sour cream
2 teaspoons orange zest
1/3 cup white sugar
1/3 cup finely chopped almonds

Directions

In a large bowl, cream butter and 1 1/4 cups of the sugar. Add eggs, one at a time, beating well after each.

Sift flour and baking powder together. Add flour mix to the butter mixture alternately with the sour cream. Blend very well and add the orange zest. Wrap tightly and chill overnight.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.

Turn chilled dough out on to a floured surface and roll out to 1/4 inch thick. Cut into desired shapes.

Combine the 1/3 cup white sugar and the finely chopped almonds and sprinkle over the tops of the cookies. Place cookies on the prepared baking sheet and bake at 375 degrees F (190 degrees C) for 10 to 12 minutes. Remove from oven and let cookies cool on rack.

Cranberry Orange Loaf

Ingredients

2 cups all-purpose flour
1 cup sugar
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
1/2 cup orange juice
Grated peel of 1 orange
2 tablespoons butter or margarine,
melted
2 tablespoons hot water
1 cup fresh or frozen cranberries
1 cup chopped walnuts

Directions

Combine flour, sugar, baking powder, baking soda and salt in a large mixing bowl. In a small bowl, beat egg; add orange juice, peel, butter and water. Stir into dry ingredients just until moistened. Fold in cranberries and nuts. Spoon into a greased 9-in. x 5-in. x 3-in. loaf pan or two 5-in. x 2-1/2-in. x 2-in. mini-loaf pans. Bake at 325 degrees F for 1 hour or until bread tests done. Cool in pan for 10 minutes before removing to a wire rack.

Orange-Chip Cranberry Bread

Ingredients

2 1/2 cups all-purpose flour
1 cup sugar
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
2 eggs
3/4 cup vegetable oil
2 teaspoons grated orange peel
1 cup buttermilk
1 1/2 cups chopped fresh or
frozen cranberries, thawed
1 cup miniature semisweet
chocolate chips
1 cup chopped walnuts
3/4 cup confectioners' sugar
2 tablespoons orange juice

Directions

In a mixing bowl, combine the first five ingredients. In another bowl, combine eggs, oil and orange peel; mix well. Add to dry ingredients alternately with buttermilk. Fold in cranberries, chocolate chips and walnuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 55-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. If glaze is desired, combine confectioners' sugar and orange juice until smooth; spread over cooled loaves.

Orange Pull-Apart Bread

Ingredients

1 (8 ounce) package refrigerated crescent rolls
2 tablespoons butter or margarine, softened
2 tablespoons honey
1/2 teaspoon grated orange peel

Directions

Open tube of crescent rolls; do not unroll. Place on a greased baking sheet, forming one long roll. Cut into 12 slices to within 1/8 in. of bottom, being careful not to cut all the way through. Fold down alternating slices from left to right to form a loaf. Bake at 375 degrees F for 20-25 minutes or until golden brown. Combine butter, honey and orange peel; brush over the loaf. Serve warm.

Orange Pie II

Ingredients

1/4 cup orange-flavored drink mix
(e.g. Tang)
1 (14 ounce) can sweetened
condensed milk
1 (8 ounce) package cream
cheese, softened
1 (9 inch) prepared graham
cracker crust
1 cup frozen whipped topping,
thawed
8 mandarin orange segments

Directions

In a large bowl combine the orange drink mix, condensed milk, and cream cheese. Beat on high speed with an electric mixer until well combined.

Pour mixture into the graham cracker crust and chill for 1 hour or until firm. Garnish with whipped topping and mandarin orange segments.

Arugula, Fennel, and Orange Salad

Ingredients

1 tablespoon honey
1 tablespoon lemon juice
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/4 cup olive oil
1 bunch arugula
2 orange, peeled and segmented
1 bulb fennel bulb, thinly sliced
2 tablespoons sliced black olives

Directions

Whisk together the honey, lemon juice, salt, and pepper; slowly add the olive oil while continuing to whisk.

Place the arugula in the bottom of a salad bowl; scatter the orange segments, fennel slices, and olives over the arugula; drizzle the dressing over the salad to serve.

Wild Rice and Orange Salad with Creamy Orange-

Ingredients

1 teaspoon finely grated orange peel
1/2 cup orange juice
1 tablespoon finely grated fresh ginger
2 teaspoons Dijon mustard
3 tablespoons Hellmann's® or Best Foods® Real Mayonnaise
3 tablespoons extra virgin olive oil
1 1/2 cups long grain and wild rice, cooked according to package directions
2 seedless oranges, peeled and diced
1 small red onion, finely diced
1/4 cup finely chopped flat-leaf parsley
1/2 cup toasted chopped pecans

Directions

Combine orange peel, orange juice, ginger, mustard, Hellmann's® or Best Foods® Real Mayonnaise and olive oil with wire whisk in large bowl.

Stir in rice, oranges, onion and parsley. Season, if desired, with salt and pepper. Sprinkle with pecans.

Creamy Orange Chicken

Ingredients

3 tablespoons olive oil
1/2 cup flour
2 skinless, boneless chicken breast halves - pounded to 1/2 inch thickness
2 fluid ounces orange flavored liqueur, or to taste
1/2 cup canned mandarin orange segments, drained
1/4 cup chopped fresh chives
1/2 cup heavy cream

Directions

Heat olive oil in a skillet over medium-high heat. Lightly coat chicken breasts in flour, shaking off excess, and brown in oil on both sides. Stir in cointreau, oranges, and heavy cream. Reduce heat to medium, and simmer until liquid has reduced by half. Remove chicken from pan when not longer pink in center, and allow the sauce to reduce another 5 minutes.

Stir in chives, season to taste with salt and pepper.

Orange Drop Cookies IV

Ingredients

1 cup margarine
1 1/2 cups white sugar
1 cup sour cream
2 eggs
3 tablespoons grated orange zest
4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2/3 cup orange juice

1/4 cup margarine, melted
2 cups confectioners' sugar
1 tablespoon grated orange zest
3 tablespoons orange juice

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the margarine, sugar and sour cream until smooth. Beat in the eggs one at a time, then stir in 3 tablespoons orange zest. Combine the flour, baking powder, baking soda and salt; stir into the sugar mixture alternately with 2/3 cup orange juice. Drop by teaspoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely. In a small bowl, stir together the melted margarine, confectioners' sugar and 1 tablespoon orange zest. Mix remaining orange juice in 1 tablespoon at a time until desired consistency is reached. Spread over cooled cookies.

Frozen Orange Cream Pie

Ingredients

2 1/2 cups vanilla ice cream,
softened
1 cup frozen orange juice
concentrate, thawed
3 drops red food coloring
1 drop yellow food coloring
1 (9 inch) graham cracker crust

Directions

In a bowl, combine the ice cream and orange juice concentrate. Stir in food coloring if desired. Spoon into crust. Cover and freeze for 8 hours or overnight. Remove from the freezer 10 minutes before serving.

Double Orange Cookies

Ingredients

1 1/2 cups sugar
1 cup butter, softened
1 cup sour cream
2 eggs
1 (6 ounce) can orange juice concentrate, thawed, divided
4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons grated orange peel

FROSTING:

1 (3 ounce) package cream cheese, softened
1 tablespoon butter, softened
2 cups confectioners' sugar
1 tablespoon grated orange peel
1 tablespoon reserved orange juice concentrate
2 tablespoons milk

Directions

In a large mixing bowl, cream sugar and butter until light and fluffy. Add sour cream and eggs. Beat until well blended. Reserve 1 tablespoon orange juice concentrate for frosting. Add the remaining concentrate with combined dry ingredients to the creamed mixture; mix well. Stir in orange peel.

Drop by rounded tablespoonfuls onto lightly greased baking sheets. Bake at 350 degrees F for about 10 minutes or until edges just begin to brown. Remove to wire racks to cool completely.

In a small mixing bowl, combine all ingredients until smooth. Spread a small amount over each cookie.

Orange Buns

Ingredients

2 tablespoons active dry yeast
1 teaspoon white sugar
1/4 cup margarine
1 cup milk
1 cup orange juice
2 eggs
1 teaspoon salt
1 tablespoon orange zest
1/2 cup white sugar
6 cups bread flour

Directions

Proof the yeast. Scald the milk, add butter, sugar and salt to it.

When it is luke warm add the yeast to it. Mix well, add about 2 cups of flour and beat well. Add eggs, orange juice and orange peel. Add flour mixing well after each addition, until it pulls away from the sides of the bowl.

Knead for about 10 minutes. Cover and let rise until doubled, punch dough down and if you like, let it rise again.

Divide dough into 3 balls, cover and let rest for 10 minutes. Make into braids or buns and rise once more.

Bake at 375 degrees F (190 degrees C) 10 - 12 minutes or until done. You may frost your braids or buns with an orange icing and sprinkle some nuts on top. I made 1 braid, 12 cinnamon buns and 12 butterhorns with this recipe.

Greek Orange Roast Lamb

Ingredients

1 large orange, juiced
3 tablespoons dark French mustard
3 tablespoons olive oil
4 teaspoons dried oregano
salt and pepper to taste
10 potatoes, peeled and cut into 2-inch pieces
1 (3 pound) half leg of lamb, bone-in
5 cloves garlic

Directions

Preheat oven to 375 degrees F (190 degrees C).

In large bowl, whisk together the orange juice, mustard, olive oil, oregano, salt, and pepper. Stir the potatoes into the bowl to coat with orange juice mixture. Remove potatoes with a slotted spoon, and place them into a large roasting pan.

Cut slits into the lamb meat, and stuff the garlic cloves into the slits. Rub remaining orange juice mixture from bowl all over the lamb, and place the lamb on top of the potatoes in the roasting pan. If there's any remaining orange juice mixture, pour it over the lamb.

Roast in the preheated oven until the potatoes are tender and the lamb is cooked to medium, about 1 hour. A meat thermometer inserted into the thickest part of the meat should read 140 degrees F (60 degrees C). Check every 20 to 30 minutes while roasting, and add a bit of hot water if you find the potatoes are drying out. If the lamb finishes cooking before the potatoes, remove the lamb to a cutting board or serving platter and cover with foil while the potatoes continue to bake in the oven.

Orange Blueberry Muffins

Ingredients

1 cup uncooked oatmeal
1 cup orange juice
3 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1 cup sugar
1 cup vegetable oil
3 eggs, beaten
1 1/2 cups fresh or frozen blueberries
1 tablespoon grated orange peel
TOPPING:
1/2 cup finely chopped walnuts
1/3 cup sugar
1 teaspoon ground cinnamon

Directions

Combine the oatmeal and orange juice. Set aside. In a large mixing bowl, combine flour, baking powder, salt, soda and sugar. Make a well in the center of the dry ingredients and add oatmeal mixture, oil and eggs. Stir only until ingredients are moistened. Carefully fold in berries and orange peel. Spoon batter into greased muffin tins, filling about 3/4 full. Combine walnuts, sugar and cinnamon. Sprinkle over muffins and bake at 400 degrees F for 15 minutes or until muffins test done. Remove from tins and serve warm, if desired.

Orange Sherbet Salad

Ingredients

2 (3 ounce) packages orange
flavored gelatin (such as JELL-
O®)
2 cups boiling water
1 pint orange sherbet
1 (10 ounce) can mandarin
oranges, drained

Directions

Whisk the gelatin into the boiling water until dissolved. Allow to cool for 10 minutes, then stir in the orange sherbet until completely melted. Once the gelatin begins to thicken, stir in the drained mandarin oranges. Pour into a gelatin mold, and refrigerate until set, about 6 hours.

Spiced Orange Cider Mix

Ingredients

1 cup white sugar
1 cup orange flavored drink mix
(such as Tang®)
1/2 cup instant tea powder
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves

Directions

Combine sugar, orange flavored drink mix, tea powder, cinnamon, and cloves in a large bowl. Store in a sealed container.

To serve, mix 2 to 3 tablespoons of the mixture with a cup of hot water.

Grilled Salmon With Orange Glaze

Ingredients

1/2 cup orange marmalade
2 teaspoons sesame oil
2 teaspoons reduced-sodium soy sauce
1/2 teaspoon grated fresh ginger root
1 garlic clove, crushed
3 tablespoons white rice vinegar (or other white vinegar)
1 pound boneless, skinless salmon fillet, cut in four pieces
6 scallions, thinly sliced with green (optional)
1/4 cup toasted sesame seeds (optional)

Directions

Combine marmalade, oil, soy sauce, ginger, garlic and vinegar. Heat grill. Brush glaze on each side of salmon; grill about 5 minutes on each side. Top with scallions and sesame

Orange Glaze for Ham

Ingredients

1 (15 ounce) can mandarin oranges, drained and liquid reserved
1 cup packed brown sugar
2 tablespoons orange juice

Directions

Drain the juice from the can of mandarin oranges into a microwave-safe bowl. Eat the oranges, or reserve for other uses. Stir in the brown sugar and orange juice. Cook in the microwave for 5 minutes on full power, then stir and cook for another 5 minutes. Glaze will be runny.

Use to glaze a whole ham every 10 minutes during the last hour of cooking. Also baste a few times after you take the ham out of the oven.

Orange Date Nut Bread

Ingredients

BREAD:

2 eggs
2 tablespoons butter or margarine
3/4 cup sugar
1 small unpeeled orange, cut into pieces and seeded
1 cup chopped pitted dates
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup chopped pecans

SAUCE:

1/2 cup orange juice
1/2 cup sugar

Directions

For bread, place eggs, butter, sugar, orange pieces and dates in blender or food processor. Cover and process with on/off motions until finely chopped. Remove to a large mixing bowl. In separate bowl, sift together flour, baking soda and salt; add to orange mixture and mix until well-combined. Stir in pecans. Pour batter into greased 9-in. x 5-in. x 3-in. baking pan. Bake at 325 degrees F for 1 hour or until bread test done. If bread begins to darken, cover with foil during last few minutes of baking. Meanwhile, for sauce, heat orange juice and sugar until sugar melts. When bread comes out of the oven, prick with a wooden pick and pour the sauce over top. Let bread stand 15 minutes before removing from pan. Cool on wire racks.

Rhubarb Orange Cream Pie

Ingredients

1 (9 inch) unbaked pie crust
1/4 cup butter, softened
3 tablespoons orange juice
3 egg yolks
1 teaspoon strawberry flavored gelatin mix
1 cup white sugar
1/4 cup all-purpose flour
1/4 teaspoon salt
3 cups diced rhubarb
3 egg whites
1/4 cup white sugar

Directions

Place oven rack on lowest level. Preheat oven to 375 degrees F (190 degrees C). Line pie pan with pastry, and make high fluted rim.

In a large bowl, combine butter, juice, egg yolks, and strawberry gelatin. Beat thoroughly. Add 1 cup of sugar, flour, and salt; beat well. Stir rhubarb into mixture.

In another bowl, beat egg whites until stiff. Add 1/4 cup sugar slowly, continuing to beat. Fold meringue into rhubarb mixture. Pour filling into pastry shell.

Bake in preheated oven for 15 minutes. Reduce heat to 325 degrees F (165 degrees C) and bake 45 to 50 minutes longer.

Citrus Orange Roughy

Ingredients

1/2 cup dry bread crumbs
3/4 teaspoon salt
1/2 cup orange juice
2 tablespoons reduced-sodium soy sauce
1 tablespoon butter or stick margarine, melted
1 tablespoon olive or canola oil
1/2 teaspoon lemon juice
4 (6 ounce) fillets orange roughy

Directions

In a shallow bowl, combine bread crumbs and salt. In another shallow bowl, combine the orange juice, soy sauce, butter, oil and lemon juice. Dip the fillets into orange juice mixture, then coat with crumb mixture. Place in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Bake, uncovered, at 450 degrees F for 15-18 minutes or until fish flakes easily with a fork.

Spinach Salad with Oranges

Ingredients

1 (10 ounce) package fresh spinach, torn
1 (11 ounce) can mandarin oranges, drained
1 cup sliced fresh mushrooms
3 bacon strips, cooked and crumbled
DRESSING:
3 tablespoons ketchup
2 tablespoons cider vinegar
1 1/2 teaspoons Worcestershire sauce
1/4 cup sugar
2 tablespoons chopped onion
1/8 teaspoon salt
Dash pepper
1/2 cup vegetable oil

Directions

In a large salad bowl, toss the spinach, oranges, mushrooms and bacon; set aside. In a blender or food processor, combine the ketchup, vinegar, Worcestershire sauce, sugar, onion, salt and pepper; cover and process until smooth. While processing, gradually add oil in a steady stream. Serve with salad.

Spritz Orange Crisps

Ingredients

1 cup shortening
1/2 cup white sugar
1/2 cup packed brown sugar
1 tablespoon orange juice
1 egg
1 teaspoon orange zest
2 1/2 cups sifted all-purpose flour
1/4 teaspoon salt
1/4 teaspoon baking soda

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream the shortening. Gradually add the sugar and the orange juice. Cream well. Beat in the egg and the orange rind.

Sift the flour, salt and baking soda. Add the flour mixture to the creamed mixture a little at a time. Fill cookie press and form cookies onto an ungreased cookie sheet.

Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes.

Orange Oatmeal Raisin Bread

Ingredients

2 cups quick-cooking oats
1/2 cup raisins
2 1/2 cups water, divided
1 (.25 ounce) package active dry yeast
1/2 cup orange juice
1/2 cup molasses
1/3 cup vegetable oil
1 tablespoon salt
6 cups all-purpose flour
1 egg
1 tablespoon milk

Directions

Place oats and raisins in a bowl. Heat 2 cups water to 120 degrees F-130 degrees F; pour over oats and raisins. Cool to 110 degrees F-115 degrees F, about 10 minutes. Place yeast in a small bowl. Heat remaining water to 110 degrees F-115 degrees F; pour over yeast to dissolve. Add to oat mixture. Add the orange juice, molasses, oil, salt and 3 cups flour; beat until smooth. Stir into enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours. Punch dough down. Turn onto a lightly floured surface; divide into thirds. Shape each into a round or oval loaf. Place on greased baking sheets. Cover and let rise until doubled, about 45 minutes. With a sharp knife, make three to five shallow slashes across the top of each loaf. Beat egg and milk; lightly brush over loaves. Bake at 350 degrees F for 35-40 minutes or until golden brown. Remove from pans to wire racks to cool.

Almond-Orange Tossed Salad

Ingredients

2 tablespoons sugar
1/2 cup sliced almonds
4 cups torn iceberg lettuce
4 cups torn romaine
1 (11 ounce) can mandarin oranges, drained
1 large ripe avocado, peeled and cubed
1/2 cup diced celery
2 green onions, sliced
DRESSING:
1/4 cup vegetable oil
2 tablespoons sugar
2 tablespoons cider vinegar
2 teaspoons minced fresh parsley
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

In a small skillet over medium-low heat, cook sugar, without stirring for 12-14 minutes or until melted. Add almonds; stir quickly to coat. Remove from the heat; pour onto waxed paper to cool.

In a large serving bowl, combine the ice berg lettuce, romaine, oranges, avocado, celery, onions and almonds. In a jar with a tight-fitting lid, combine the dressing ingredients; shake well. Drizzle over salad; toss gently to coat.

Orange Cream Cake I

Ingredients

1 (18.25 ounce) package orange cake mix
2 (3 ounce) packages orange flavored gelatin mix
1 (3.5 ounce) package instant vanilla pudding mix
1 cup milk
1 teaspoon vanilla extract
1 (8 ounce) container frozen whipped topping, thawed

Directions

Bake cake as directed in a 9x13 inch pan. When done, use a meat fork to poke holes across the top of the entire cake. Allow to cool.

In a medium bowl, mix together 1 box gelatin, 1 cup hot water and 1 cup cold water. Pour over top of cake. Refrigerate for 2 to 3 hours.

Mix remaining box of gelatin, pudding mix, milk and vanilla together. Beat well. Fold whipped topping into this mixture, and spread on top of cake. Chill in refrigerator until serving.

Orange Slush

Ingredients

1 (6 ounce) can frozen orange
juice concentrate
1 1/2 cups milk
1/2 cup sugar
1 teaspoon vanilla extract
10 cubes ice

Directions

In a blender, combine orange juice concentrate, milk, sugar, vanilla and ice cubes. Blend until smooth. Pour into glasses and serve.

Robert E. Lee's Orange Pie

Ingredients

- 1 (9 inch) unbaked pie crust
- 3 egg yolks, beaten
- 1/2 cup white sugar
- 2 tablespoons all-purpose flour
- 1 tablespoon butter, melted
- 1 tablespoon grated orange zest
- 1 cup orange juice
- 3 egg whites
- 6 tablespoons white sugar
- 1 large orange, sliced in rounds

Directions

Preheat oven to 450 degrees F (225 degrees C).

In a medium bowl, beat together egg yolks and 1/2 cup sugar until mixture is thick and lemon-colored. Add flour, melted butter, grated orange rind, and orange juice. Mix thoroughly, then pour into pastry shell.

Bake in preheated oven for 10 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake an additional 25 minutes, until custard is set.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add 6 tablespoons sugar, continuing to beat until whites form stiff peaks. Spread meringue over pie, covering completely. Return to oven for 10 minutes, until meringue is golden brown. Cool before serving. Garnish with orange slices.

Orange Buttermilk Salad

Ingredients

1 (20 ounce) can unsweetened crushed pineapple, undrained
3 tablespoons sugar
1 (6 ounce) package orange flavored gelatin
2 cups buttermilk
1 (8 ounce) carton frozen whipped topping, thawed
1 cup chopped nuts

Directions

In a saucepan, combine pineapple and sugar; bring to a boil, stirring occasionally. When mixture boils, immediately add gelatin and stir until dissolved. Cool slightly. Stir in buttermilk. Chill until partially set. Fold in whipped topping and nuts. If necessary, chill until mixture mounds slightly. Pour into a lightly oiled 8-1/2-cup mold. Chill overnight.

Orange Delight Cake

Ingredients

2 cups cake flour
1 1/3 cups white sugar
2 teaspoons baking powder
1/4 teaspoon baking soda
3/4 teaspoon salt
2 teaspoons orange zest
2/3 cup shortening
1/3 cup orange juice
1/3 cup water
2 eggs
2 tablespoons lemon juice
2 egg whites
1 1/2 cups white sugar
5 tablespoons water
1/8 teaspoon salt
1 1/2 teaspoons light corn syrup
1/8 teaspoon cream of tartar
1 teaspoon vanilla extract
2 tablespoons grated orange zest
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease and flour two 8 inch cake pans.

Sift together into a large bowl the cake flour, 1 1/3 cups sugar, baking powder, baking soda, and 3/4 teaspoons salt. Add grated orange rind, shortening, orange juice, and 1/3 cup water. Beat on medium speed for 2 minutes with an electric mixer, scraping bowl while beating. Add two whole eggs and beat batter for 2 more minutes. Beat in the lemon juice. Pour batter into prepared pans.

Bake at 375 degrees F (190 degrees C) for 30 to 40 minutes. Remove cakes from pans and let cool. Frost with Double Boiler Icing or whipped cream. Sprinkle cake with grated orange rind and finely chopped nuts or coconut.

To Make Double Boiler Icing: In the top of a double boiler put; the 2 egg whites, 1 1/2 cups of the sugar, 5 tablespoons water, 1/8 teaspoon salt, light corn syrup, and cream of tartar. Place over boiling water and beat until blended. Cook mixture beating constantly until mixture will stand in peaks. Remove from heat and add the vanilla. Continue beating until of spreading consistency, about 5 minutes. Spread onto cooled cake.

Orange and Onion Salad

Ingredients

6 large oranges
3 tablespoons red wine vinegar
6 tablespoons olive oil
1 teaspoon dried oregano
1 red onion, thinly sliced
1 cup black olives
1/4 cup chopped fresh chives
ground black pepper to taste

Directions

Peel the oranges and cut each one into 4 or 5 crosswise slices. Transfer them to a shallow serving dish and sprinkle them with the vinegar, olive oil, and oregano. Toss gently, cover, and refrigerate for 30 minutes.

Toss the oranges again, arrange the sliced onion and black olives over them decoratively, sprinkle with chives and grind on fresh pepper.

Orange Dream PHILLY Cheesecake

Ingredients

1/3 cup HONEY MAID Graham
Crumbs
2/3 cup boiling water
1 (10.2 g) package JELL-O Light
Orange Jelly Powder
1 cup fat-free cottage cheese
1 (250 g) tub PHILADELPHIA Light
Cream Cheese Spread
1 1/3 cups thawed COOL WHIP
Light Whipped Topping

Directions

Sprinkle crumbs onto bottom of 8- or 9-inch springform pan
sprayed with cooking spray.

Add boiling water to jelly mix; stir 2 min. until completely dissolved.
Cool 5 min.; pour into blender. Add cottage cheese and cream
cheese spread; blend well. Pour into large bowl. Gently stir in Cool
Whip. Pour into prepared pan; smooth top.

Refrigerate 4 hours or until set. Remove rim of pan before serving.
Refrigerate leftovers.

Orange Brownies

Ingredients

1/2 cup butter or margarine
1/4 cup baking cocoa
2 eggs
1 cup sugar
3/4 cup all-purpose flour
1/2 cup chopped pecans
2 tablespoons orange juice
concentrate
1 tablespoon grated orange peel
1/8 teaspoon salt

FROSTING:

1 1/2 cups confectioners' sugar
3 tablespoons butter or margarine,
softened
2 tablespoons orange juice
concentrate
1 tablespoon grated orange peel

Directions

In a small saucepan, melt butter. Stir in cocoa until smooth. Remove from the heat. In a bowl, beat eggs until frothy. Without stirring, add the sugar, flour, pecans, orange juice concentrate, peel and salt. Pour cocoa mixture over the top; mix well. Transfer to a greased 8-in. square baking pan.

Bake at 350 degrees F for 28-32 minutes or until edges begin to pull away from sides of pan. Cool completely on a wire rack. For frosting, combine confectioners' sugar, butter and orange juice concentrate; mix well. Spread over the brownies. Cut into bars; garnish with orange peel if desired.

Orange Drop Cookies III

Ingredients

2 cups white sugar
1 cup shortening
3 eggs
4 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour milk
1 tablespoon orange zest
3 tablespoons fresh orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the sugar and shortening. Beat in eggs, one at a time. Combine the flour, baking powder, baking soda and salt, stir into the creamed mixture. Finally, stir in the milk, orange juice and orange zest. Drop by heaping spoonfuls onto an ungreased cookie sheet.

Bake for 8 to 10 minutes in the preheated oven, until the edges turn golden. Remove from baking sheet to cool on wire racks.

Orange Pineapple Drink

Ingredients

2/3 cup orange juice
1/3 cup pineapple juice
3 scoops orange sherbet
2 pineapple ring

Directions

Place orange juice, pineapple juice, and orange sherbet into a blender, and blend until smooth. Pour into two glasses, and garnish each with a pineapple ring.

Frosty Orange Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 (6 ounce) can frozen orange juice concentrate, thawed
1 (8 ounce) carton frozen whipped topping, thawed
1 (9 inch) graham cracker crust

Directions

In a mixing bowl, beat cream cheese and condensed milk until smooth. Beat in orange juice concentrate. Fold in whipped topping. Spoon into crust. Cover and freeze for up to 3 months.

Orange Charlotte

Ingredients

3 (.25 ounce) envelopes
unflavored gelatin
3/4 cup cold water
3/4 cup boiling water
1 1/2 cups orange juice
2 tablespoons lemon juice
1 1/2 teaspoons grated orange
peel
1 1/2 cups sugar, divided
2 1/2 cups heavy whipping cream
1/2 cup mandarin oranges
3 maraschino cherries

Directions

In a large bowl, combine gelatin and cold water; let stand for 10 minutes. Add boiling water; stir until gelatin dissolves. Add juices, orange peel and 3/4 cup sugar. Set bowl in ice water until mixture is syrupy, stirring occasionally. Meanwhile, whip cream until soft peaks form. Gradually add remaining sugar and beat until stiff peaks form.

When gelatin mixture begins to thicken, fold in whipped cream. Lightly coat a 9-in. springform pan with nonstick cooking spray. Pour mixture into pan; chill overnight. Just before serving, run a knife around edge of pan to loosen. Remove sides of pan. Garnish with oranges and cherries.

Orange Marmalade Cookies

Ingredients

For the cookie dough:

2 cups sugar
1/2 cup CRISCO® Shortening
2 eggs
1 cup sour cream
1/2 cup SMUCKER'S® Sweet Orange Marmalade
4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt

For the frosting:

3 cups powdered sugar
1/2 cup butter or margarine (at room temperature)
1/4 cup SMUCKER'S® Sweet Orange Marmalade
orange juice (to thin frosting if necessary)

Directions

In a large mixing bowl, combine sugar, shortening and eggs; beat until well mixed. Add sour cream and marmalade; mix well. Add remaining ingredients and mix well. Chill dough in the refrigerator for 1/2 hour or until cool.

Meanwhile, preheat oven to 400 degrees and coat 2 baking sheets with cooking spray. Prepare frosting; in a medium mixing bowl, beat all frosting ingredients together, adding orange juice only as needed to make frosting spreadable. Set frosting aside.

Remove dough from refrigerator. Using a teaspoon, drop rounded spoonfuls of dough onto prepared baking sheets. Bake for 8 to 10 minutes or until lightly browned on edges. Remove from oven and cool on a wire rack.

Frost each cooled cookie.

Saucy Cranberry Orange Chicken

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken breast halves
1/4 cup orange juice
1/4 cup cranberry juice
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1 tablespoon dried cranberries
1 tablespoon chopped fresh sage leaves
1/8 teaspoon ground black pepper
4 cups hot cooked instant white rice
Sliced green onion

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until it's well browned on both sides.

Add the orange juice, cranberry juice, soup, cranberries, sage and black pepper in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through.

Serve the chicken mixture over the rice and sprinkle with the onions.

Warm Orange and Mushroom Salad

Ingredients

8 ounces bacon, cut into 1 inch pieces
3/4 cup orange juice
1/4 cup shallots, minced
1/4 cup olive oil
1/4 cup balsamic vinegar
4 large oranges, peeled and segmented
10 ounces spinach, rinsed and chopped
1 medium head radicchio
6 ounces fresh shiitake mushrooms, stemmed and sliced
6 ounces fresh oyster mushrooms, stemmed and sliced
1/2 cup chopped toasted hazelnuts
1 (3 ounce) package enoki mushrooms

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove, crumble and set aside. Reserve bacon fat.

Whisk together 1/4 cup bacon fat, orange juice, shallots, olive oil and vinegar.

In a large bowl, combine the spinach and radicchio.

Heat 2 tablespoons reserved bacon drippings in skillet over medium-high heat. Add shiitake mushrooms and cook for 1 minute. Add oyster mushrooms and cook for 2 minutes. Season with salt and pepper; add to greens and toss.

Pour dressing into same skillet and boil 2 minutes. Pour dressing over greens. Add bacon, orange segments and chopped hazelnuts. Toss to combine. Season to taste with salt and pepper. Garnish salad with enoki mushrooms and serve.

Orange, Walnut, Gorgonzola and Mixed Greens

Ingredients

3/4 cup walnut halves
10 ounces mixed salad greens
with arugula
2 large navel oranges, peeled and
sectioned
1/2 cup sliced red onion
1/4 cup olive oil
1/4 cup vegetable oil
2/3 cup orange juice
1/4 cup white sugar
2 tablespoons balsamic vinegar
2 teaspoons Dijon mustard
1/4 teaspoon dried oregano
1/4 teaspoon ground black
pepper
1/4 cup crumbled Gorgonzola
cheese

Directions

Place the walnuts in a skillet over medium heat. Cook 5 minutes, stirring constantly, until lightly browned.

In a large bowl, toss the toasted walnuts, salad greens, oranges, and red onion.

In a large jar with a lid, mix the olive oil, vegetable oil, orange juice, sugar, vinegar, mustard, oregano, and pepper. Seal jar, and shake to mix.

Divide the salad greens mixture into individual servings. To serve, sprinkle with Gorgonzola cheese, and drizzle with the dressing mixture.

Orange Pineapple Smoothie

Ingredients

1 (8 ounce) can canned pineapple chunks, undrained
1 (6 ounce) can frozen orange juice concentrate
1 cup white rum
2 tablespoons sugar
1 tablespoon lime juice
1 tray ice
4 maraschino cherries, garnish

Directions

In a blender, combine pineapple, orange juice concentrate with juice, rum, sugar, lime juice and ice cubes. Blend until smooth. Pour into glasses, garnish with cherries, and serve.

Orange Glorious I

Ingredients

1 cup milk
1 cup ice water
1 (6 ounce) can frozen orange
juice concentrate
12 cubes ice
1/4 teaspoon vanilla extract
1/8 cup white sugar

Directions

In a blender combine milk, water, orange juice concentrate, ice cubes, vanilla and sugar. Blend until smooth. Pour into three 12 oz glasses and enjoy with a straw.

White Chocolate Orange Cookies

Ingredients

1 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 tablespoon orange zest
2 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
2 cups white chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the butter and sugars together until light and fluffy. Beat in the egg and orange zest. Stir the flour, baking soda, and salt together; mix into the creamed mixture. Stir in the white chocolate chips and chopped walnuts. Drop tablespoonfuls of dough onto ungreased baking sheets.

Bake for 10 to 12 minutes in the preheated oven. Allow to cool on the baking sheet for 2 minutes before transferring to a wire rack to cool completely.

Orange Beef and Beans

Ingredients

2 tablespoons sugar
1 tablespoon grated orange peel
3/4 pound boneless beef sirloin
steak, cut into thin strips
1 tablespoon canola oil
3 cups fresh green beans, cut into
2 inch pieces
2 tablespoons water
1 teaspoon cornstarch
1 teaspoon ground ginger
1/8 teaspoon pepper
1/4 cup reduced-sodium soy
sauce
3 tablespoons orange juice

Directions

In a large bowl, combine sugar and orange peel; mix well. Add beef; toss to coat. In a large nonstick skillet, stir-fry beef in oil for 5 minutes or until browned. In a microwave-safe dish, cover and cook beans in water for 3-5 minutes on high; drain. Add beans to skillet; cook, stirring constantly, until tender.

In a bowl, combine the cornstarch, ginger and pepper. stir in the soy sauce and orange juice until smooth. Pour the sauce over beef and beans; toss to coat. Bring to a boil; cook and stir for 2 minute or until thickened. Serve immediately.

Italian Orange Roughy

Ingredients

4 (6 ounce) fillets orange roughy
1/4 teaspoon lemon-pepper
seasoning
1/4 teaspoon salt
1/4 cup finely chopped onion
1/4 cup finely chopped celery
1 (14.5 ounce) can Italian diced
tomatoes, undrained

Directions

Arrange fish fillets in an ungreased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with lemon-pepper and salt. Cover with onion and celery. Top with tomatoes. Bake at 350 degrees F for 30-40 minutes or until fish flakes easily with a fork.

Brandied Orange and Cranberry Sauce

Ingredients

2/3 cup orange zest
2 cups water
2 cups white sugar
2/3 cup orange juice
1 tablespoon lemon juice
3 cups cranberries
1 tablespoon brandy

Directions

In a small pan over medium heat, combine the orange zest and water. Cover and bring to boil. Reduce heat and simmer for 15 minutes. Drain, reserving zest and 1/3 cup liquid.

To the reserved liquid, add the sugar, orange juice and lemon juice. Bring to boil; reduce heat and simmer for 3 minutes uncovered, stirring often.

Add cranberries; increase heat to medium-high and boil for about 10 minutes or until the cranberries have popped and a small spoonful of sauce sets on a cold plate.

Remove from heat, stir in brandy. Pour into 4 1/2 pint jars leaving 1/2 inch space from top. Place lids onto jars, and store in the refrigerator for up to two weeks.

Orange Blossom Trifle

Ingredients

1/4 cup orange juice
3 eggs, lightly beaten
1/2 cup white sugar
1/4 cup cold butter, cubed
1 cup whipping cream, whipped
to soft peaks
1 (10 inch) angel food cake, cut in
cubes
2 (15 ounce) cans Mandarin
oranges, drained and patted dry

Directions

Stir together orange juice, eggs, and sugar in a small saucepan. Place over low heat, and stir constantly until the sugar has dissolved, and the mixture is very thick. Once thick, strain mixture into a large bowl, and stir in butter cubes until melted. Cover and refrigerate until cold, about 2 hours.

Fold whipped cream into cold egg mixture until smooth. Recover and refrigerate for 3 hours.

To assemble, place half of the cubed angel food cake into the bottom of a trifle bowl. Spoon on half of the whipped cream mixture, and sprinkle with half of the Mandarin oranges. Create a second layer with the remaining angel food cake, whipped cream mixture, and Mandarin oranges. Refrigerate until ready to serve.

Apricot Orange Bread

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
3/4 cup white sugar
1/4 cup butter or margarine,
softened
1/2 cup orange juice
2 tablespoons milk
1 egg
1 1/2 cups dried apricots,
chopped
1/2 cup semisweet chocolate
chips
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan. Sift together flour, baking powder, salt and baking soda, set aside.

In a large bowl, cream together the butter or margarine and sugar until light and fluffy. Add the orange juice, milk and egg; beat well. Gradually blend in the flour mixture. Stir in the apricots, chocolate chips and walnuts. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 10 minutes before removing to a wire rack to cool completely.

Golden Orange Frosting

Ingredients

1/3 cup butter, softened
1 1/2 tablespoons orange zest
1 teaspoon lemon zest
1/4 teaspoon salt
1 egg yolk
4 cups confectioners' sugar
1 tablespoon orange juice
2 teaspoons lemon juice

Directions

Cream together butter, orange rind, lemon rind, and salt. Add egg yolk and mix well. Add confectioners sugar, alternately with orange juice and lemon juice, beating well after each addition. Makes 2 cups frosting, or enough to cover tops and sides of two 9 inch layers.

Pineapple Orange Sorbet

Ingredients

1/2 cup water
1/2 cup granulated sugar
2 cups orange juice
1 tablespoon lemon juice
1 (20 ounce) can crushed pineapple
2 teaspoons freshly grated orange zest

Directions

In a medium saucepan, bring water and sugar to a simmer over medium high heat until sugar is dissolved.

In a food processor, puree pineapple with its juice until smooth. Transfer to a metal bowl, and stir in syrup, lemon juice, orange juice, and orange zest. Freeze until slightly firm, but not frozen.

Process mixture again in the food processor or beat with an electric mixer until smooth. Transfer to a freezer container and freeze until firm, about 2 hours.

Orange Cilantro Rice

Ingredients

2 teaspoons butter
1/2 cup diced onion
1 cup uncooked long grain white rice
2 teaspoons ground cumin
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/4 teaspoon ground black pepper
1/8 teaspoon cayenne pepper (optional)
salt to taste
1 1/2 cups orange juice
1/2 cup chicken broth
1/2 cup chopped fresh cilantro

Directions

Melt the butter in a saucepan over medium-high heat. Stir in onion, and cook until tender. Mix in rice, and season with cumin, garlic powder, onion powder, pepper, cayenne pepper, and salt. Cook and stir until rice is golden brown. Pour in orange juice and broth, and bring to a boil. Reduce heat to low, cover and simmer 20 minutes.

Remove cooked rice from heat, and gently mix in cilantro to serve.

Glazed Orange Date Squares

Ingredients

1 1/4 cups chopped dates
3/4 cup packed brown sugar
1/2 cup water
1/2 cup butter
1 cup semisweet chocolate chips
2 eggs
1/2 cup milk
1/2 cup orange juice
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped walnuts
ORANGE GLAZE:
3 cups confectioners' sugar
1/4 cup butter, softened
1 teaspoon grated orange peel
1/3 cup milk

Directions

In a saucepan, combine the dates, sugar, water and butter. Simmer for 5 minutes, stirring occasionally, or until dates are softened. Remove from heat; stir in chocolate chips. Beat eggs, milk and orange juice. Combine flour, baking soda and salt; add to date mixture alternately with orange juice mixture, mixing well after each addition. Stir in walnuts. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick comes out clean. Cool. Combine confectioners sugar, butter and orange peel; stir in milk until glaze reaches desired consistency. Spread over bars.

Orange Quick Bread

Ingredients

2 cups biscuit baking mix
1/2 cup white sugar
2 tablespoons grated orange zest
2/3 cup orange juice
1 egg, beaten
1 tablespoon vegetable oil
1/2 cup almonds, chopped
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, stir together baking mix, sugar and orange zest. Add orange juice, egg and vegetable oil; stir to combine. Fold in almonds and raisins. Pour batter into prepared pan.

Bake in preheated oven for 35 minutes, until a toothpick inserted into center of loaf comes out clean.

Orange Chocolate Swirl Cheesecake

Ingredients

CRUST:

1 1/2 cups graham cracker crumbs

1/4 cup white sugar

1/3 cup butter, melted

FILLING:

4 ounces semisweet chocolate, chopped

3 (8 ounce) packages cream cheese, softened

1 cup white sugar

5 eggs

2 tablespoons orange juice

1/2 teaspoon grated orange zest

Directions

Preheat the oven to 325 degrees F (165 degrees C). In a medium bowl, mix together the graham cracker crumbs, sugar and butter until well blended. Press into the bottom and 1 1/2 inches up the side of a 9 inch springform pan.

Bake for 10 minutes. In a metal bowl over a pan of simmering water, melt chocolate, stirring occasionally until smooth. Set aside to cool, but do not allow to harden.

In a medium bowl, mix together the cream cheese and 1 cup sugar until smooth. Mix in the eggs, one at a time on a low speed, or by hand. Gradually stir in the orange juice, and orange zest. Reserve 2 cups of the batter. Pour the remaining batter over the baked crust. Stir the melted chocolate into the reserved batter. Drop the chocolate batter by large spoonfuls onto the white batter. Use a knife to cut through the batter, and leave a swirling design.

Bake for 60 minutes in the preheated oven, or until the center is almost set. Run a spatula or thin knife around the edge of the pan while it is still warm, so the cake will not crack. Allow cake to cool completely before removing the sides of the pan. Refrigerate for at least 4 hours before serving.

Date and Orange Slice Bars

Ingredients

8 ounces chopped pitted dates
1/2 cup white sugar
2 tablespoons all-purpose flour
1 cup water
3/4 cup shortening
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon baking soda
2 tablespoons hot water
1 3/4 cups all-purpose flour
1/4 teaspoon salt
2 (10.5 ounce) packages orange
slice candies, cut in half
lengthwise

Directions

In a saucepan combine the dates, 1/2 cup of sugar, 2 tablespoons of flour, and water. Bring to a boil, and cook until thickened, about 10 minutes. Remove from heat, and set aside to cool.

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking dish.

In a medium bowl, cream together the shortening and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve the baking soda in hot water, then stir into the creamed mixture. Combine 1 3/4 cups of flour and salt; stir into the batter just until blended.

Spread half of the batter in the bottom of the prepared pan. Cover with a layer of orange slice candy, then spread the date mixture over the orange candy. Cover with the remaining batter.

Bake for 30 minutes in the preheated oven, or until golden brown. Cool, and cut into bars.

Ham Slice with Pineapple-Orange Sauce

Ingredients

1 (2 pound) fully cooked ham
steak (about 1 inch thick)
1 tablespoon butter or margarine
1 (8 ounce) can unsweetened
sliced pineapple
1/3 cup orange juice
3 tablespoons brown sugar
2 teaspoons cornstarch
1 teaspoon cider or white wine
vinegar
dash ground ginger

Directions

In a skillet, brown ham in butter. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Drain pineapple, reserving juice; set juice aside. Place pineapple over ham; set aside. In a saucepan, combine orange juice, brown sugar, cornstarch, vinegar, ginger and reserved pineapple juice; mix well. Bring to a boil over medium heat; boil and stir for 2 minutes or until thickened. Pour over ham and pineapple. Bake, uncovered, at 350 degrees F for 25-30 minutes or until ham is heated through.

Orange Baked Ham

Ingredients

1 (3 pound) boneless ham
1 tablespoon whole cloves
1 (6 ounce) can frozen orange
juice concentrate, thawed
1/2 cup honey

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place ham in a shallow roasting pan, and stud ham with whole cloves. In a small bowl, mix orange juice concentrate with honey. Pour mixture evenly over ham. Tent ham with aluminum foil.

Bake ham for 1 hour, basting occasionally.

Orange Party Cake with Chocolate Coating

Ingredients

1/2 cup margarine, softened
1 1/4 cups white sugar
2 eggs
6 tablespoons grated orange zest
3/4 cup fresh orange juice
1/2 cup milk
2 cups cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/4 teaspoon orange food coloring
1 (.25 ounce) package unflavored gelatin
2 tablespoons cold water
2 cups heavy whipping cream
1/2 cup confectioners' sugar
1/3 cup orange juice
4 (1 ounce) squares semisweet chocolate
1 1/2 tablespoons butter

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and line with buttered wax paper two 8 inch round pans.

Cream together margarine and 1 1/4 cup white sugar until light and fluffy. Beat in eggs and orange rind until thoroughly combined. Stir in 1/2 cup orange juice and milk. Combine flour, baking powder, salt, and baking soda; stir into creamed mixture, and beat with an electric mixer at medium speed for 2 minutes. Blend in orange food coloring. Pour batter into prepared pans.

Bake for 25 minutes. Cool 10 minutes, and then remove layers from pans. Peel off wax paper, and cool completely on wire racks. Split each layer of cake, making 4 thin layers. Sprinkle layers with 1/4 cup orange juice.

Sprinkle gelatin on the cold water in a small cup; let stand 5 minutes. Place cup in boiling water bath, and stir until gelatin is dissolved. Remove from heat, and set aside for a minute. Whip cream with confectioners' sugar until just starting to thicken. Continue beating while you add the orange juice. Slowly pour in gelatin, and combine thoroughly. Beat until stiff. Fill layers with orange flavored whipped cream.

In a double boiler, combine squares of chocolate and butter or margarine; stir until melted. Let cool until chocolate thickens somewhat. Pour chocolate on top of cake, letting it drizzle down the sides. Refrigerate cake for 24 hours. Let cake sit at room temperature at least 1 hour before serving.

Orange Pecan Cookies

Ingredients

1 cup butter (no substitutes),
softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
2 tablespoons orange juice
1 tablespoon grated orange peel
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugars. Beat in egg, orange juice and peel. Combine flour, baking soda and salt; gradually add to creamed mixture. Stir in pecans. Shape dough into two 11-1/2-in. rolls; wrap in plastic wrap. Chill for 4 hours or overnight.

Unwrap; cut into 1/4-in. slices. Place 2 in. apart on lightly greased baking sheets.

Bake at 400 degrees for 7-8 minutes or until golden brown. Remove to wire racks to cool.

Orange Cream Cake V

Ingredients

1 (18.25 ounce) package orange cake mix
1 (3 ounce) package orange flavored gelatin mix
1 (1.5 ounce) envelope instant dessert topping
1 tablespoon vegetable oil
1 cup milk
4 eggs

2 cups sour cream
2 cups flaked coconut
1 1/4 cups white sugar
1/4 cup orange juice
1 (8 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

In a large bowl, mix together cake mix, flavored gelatin, and instant whipped topping. Add the oil, milk and eggs; mix for 3 minutes with an electric mixer. Spread evenly into the prepared pans.

Bake for 20 to 30 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. Cool cakes completely before removing from pans. Using a long serrated knife, split each layer in half horizontally.

To make the icing and filling: In a medium bowl, stir together the sour cream, coconut, sugar and orange juice. Set 1 cup of this mixture aside. Use the remaining sour cream mixture for filling between the cake layers.

Fold the whipped topping into the reserved sour cream mixture, and frost the outside of the cake.

Orange Layer Cake

Ingredients

1/2 cup shortening
1 1/2 cups sugar
2 eggs
1 tablespoon grated orange peel
2 1/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon baking soda
3/4 cup water
1/4 cup orange juice
FILLING/FROSTING:
2 1/2 tablespoons all-purpose flour
1/2 cup milk
1/2 cup shortening
1/2 cup sugar
1/4 teaspoon salt
1/2 teaspoon vanilla extract
1/2 cup chopped walnuts
1 cup confectioners' sugar

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in orange peel. Combine the flour, baking powder, salt and orange juice. Pour into two greased and floured 9-in. round baking pans. Bake at 350 degrees F for 20-25 minutes or until a tooth pick comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

In a saucepan, stir flour and milk until smooth. Bring to a boil; cook and stir for one minute or until thickened. Remove from the heat; cool to lukewarm. In a mixing bowl, beat shortening, sugar and salt. Add vanilla; mix well. Add cooled milk mixture; beat in high speed for 5 minutes or until fluffy. Remove about 2/3 cup; fold in nuts. Spread between cake layers. To the remaining filling, add confectioners' sugar; beat until light and fluffy. Frost top and sides of cake.

Almond Orange Chicken

Ingredients

10 tablespoons all-purpose flour, divided
2 eggs
3/4 cup ground almonds
6 (4 ounce) skinless, boneless chicken breast halves
4 tablespoons butter or margarine, divided
1/3 cup chopped onion
1/4 teaspoon poultry seasoning
1 1/2 cups milk
1/3 cup orange marmalade
1/4 cup orange juice
1/2 teaspoon grated orange peel
1 teaspoon salt
1/4 teaspoon pepper
Hot cooked rice

Directions

Place 1/2 cup flour in a shallow bowl. In another bowl, lightly beat the eggs. Place the almonds in a third bowl. Coat chicken with flour, then dip in eggs and roll in almonds. In a skillet over medium-high heat, cook the chicken in 2 tablespoons butter on both sides until juices run clear, about 10 minutes. Remove and keep warm. In the same skillet, saute the onion in remaining butter until tender. Stir in poultry seasoning and remaining flour until blended. Gradually stir in milk until smooth. Bring to a boil; cook and stir for 2 minutes. Remove from the heat; stir in the orange marmalade, orange juice and peel, salt and pepper. Pour over the chicken. Serve with rice if desired.

Orange Pecan Muffins

Ingredients

2 cups reduced-fat biscuit/baking mix
1/4 cup sugar
1 egg
1/2 cup orange juice
2 tablespoons canola oil
1/2 cup chopped pecans
1/2 cup orange marmalade
TOPPING:
2 tablespoons sugar
2 teaspoons all-purpose flour
1/4 teaspoon ground cinnamon
1 dash ground nutmeg

Directions

In a bowl, combine biscuit mix and sugar. In a small bowl, beat the egg, orange juice and oil; stir into dry ingredients just until moistened. Fold in pecans and marmalade. Coat muffin cups with nonstick cooking spray or use paper liners; fill two-thirds full with batter.

Combine the topping ingredients; sprinkle over batter. Bake at 400 degrees F for 15-18 minutes or until a toothpick comes out clean. Cool 5 minutes; remove to a wire rack.

Orange Bread II

Ingredients

2 3/4 cups all-purpose flour
2 1/2 tablespoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3 tablespoons butter
1 cup honey
1 egg
1 orange, zested
3/4 cup orange juice
2 cups pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Line a 5x9 inch loaf pan with aluminum foil. Lightly grease the foil.

In a bowl, sift together the flour, baking powder, baking soda, and salt. In a separate bowl, beat together the butter, honey, egg, and orange zest until creamy. Alternately stir the flour mixture and orange juice into the butter mixture. Fold in the pecans, and transfer to the prepared loaf pan.

Bake 35 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

Orange and Rosemary Baked Olives

Ingredients

3 1/2 cups whole mixed olives,
drained
1/4 cup dry white wine
2 tablespoons fresh orange juice
2 tablespoons olive oil
2 cloves garlic, minced
2 sprigs fresh rosemary
2 tablespoons fresh parsley,
chopped
1 1/2 tablespoons chopped fresh
oregano
4 teaspoons grated orange zest
1/4 teaspoon crushed red pepper
flakes

Directions

Preheat oven to 375 degrees F (190 degrees C). Stir the olives together with the wine, orange juice, olive oil, and garlic in a 9x13 inch baking dish. Nestle the sprigs of rosemary in the olives.

Bake in the preheated oven for 15 minutes, stirring halfway through the baking. Remove and discard the rosemary sprigs, then stir in the parsley, oregano, orange zest, and red pepper flakes. Serve warm, or cool the olives and use them to top a salad.

Orange Sauce over Pork Chops

Ingredients

1 tablespoon cornstarch
3 tablespoons orange juice
1 (15 ounce) can mandarin oranges
1 tablespoon sliced green onion
1 tablespoon chopped green pepper
1 tablespoon all-purpose flour
1/4 teaspoon salt
1/8 teaspoon pepper
4 (4 ounce) boneless pork loin chops
2 teaspoons canola oil

Directions

In a microwave-safe bowl, combine cornstarch and orange juice until smooth. Drain oranges, reserving juice; set oranges aside. Stir reserved juice into cornstarch mixture; add onion and green pepper. Microwave, uncovered, on high for 2-3 minutes or until thickened, stirring twice. Stir in oranges; set aside and keep warm.

In a large resealable plastic bag, combine the flour, salt and pepper. Add pork chops, one at a time, and shake to coat. In a large nonstick skillet, cook pork in oil over medium heat until a meat thermometer reads 160 degrees F. Serve with orange sauce.

Orange-Ginger Chicken and Veggies

Ingredients

1 medium navel orange
4 teaspoons cornstarch
1/4 teaspoon ground ginger
1 cup reduced sodium chicken broth
2 tablespoons reduced-sodium soy sauce
2 tablespoons chili sauce
1/4 teaspoon hot pepper sauce
1 pound boneless skinless chicken breasts, cut into 1 inch pieces
2 garlic cloves, minced
1 tablespoon canola oil
2 cups broccoli florets
1 medium sweet red pepper, julienned
1 medium sweet yellow pepper, julienned
1/2 cup shredded carrot
1/3 cup unsalted cashews
3 cups hot cooked rice

Directions

Grate orange peel, reserving 1-1/2 teaspoons. Peel and section orange; set orange sections aside. In a small bowl, combine the cornstarch and ginger. Stir in the broth, soy sauce, chili sauce, hot pepper sauce and reserved grated orange peel until blended; set aside.

In a large nonstick skillet or wok, stir-fry the chicken and garlic in oil for 2-3 minutes or until lightly browned. Add the broccoli, peppers and carrot; stir-fry for 5 minutes or until the vegetables are crisp-tender. Stir broth mixture and add to the pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in cashews and reserved orange sections. Serve with rice.

Creamy Orange Fudge

Ingredients

2 pounds white chocolate, melted
2 (8 ounce) packages cream
cheese
6 cups confectioners' sugar
1 tablespoon orange extract

Directions

Beat cream cheese into melted chocolate until well blended. Beat in confectioner's sugar until mixture is smooth. Stir in orange extract. Spread in an 8x8 inch dish and let set before cutting into squares. Store in refrigerator.

Orange Nut Bread

Ingredients

1 tablespoon grated orange zest
1/3 cup fresh orange juice
2/3 cup hot water
2 tablespoons melted shortening
1 teaspoon vanilla extract
1 egg
2 cups all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup white sugar
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 3 to 4 mini loaf pans (5x3 inches each).

Zest and juice an orange; set 1 tablespoon zest aside. Pour orange juice into a one-cup measuring cup, add boiling water to fill to one cup measurement.

Pour juice mixture into a bowl and add the melted shortening, vanilla, egg, flour, salt, baking powder, baking soda, sugar, grated orange zest and chopped nuts. Stir well and pour batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 45 minutes or until a toothpick comes out clean and bread is nicely browned.

Orange Cream Drink

Ingredients

1 cup orange juice
1/2 cup apple juice
3 tablespoons honey
1/2 teaspoon vanilla extract
2 tablespoons nonfat dry milk powder
1 banana, sliced
2 cubes ice

Directions

In a blender combine orange juice, apple juice, honey, vanilla, milk powder, banana and ice cubes. Blend on high speed for 30 seconds. Serve immediately.

Orange Beef-Style Tofu Stir-Fry

Ingredients

1/4 cup vegetable oil for frying
1/4 cup cornstarch
1 (16 ounce) package firm tofu,
drained and cut into strips
2 tablespoons soy sauce
1/2 cup orange juice
1/4 cup warm water
1 tablespoon sugar
1 teaspoon chili paste
1 teaspoon cornstarch
1 tablespoon vegetable oil
2 carrots, sliced

Directions

Heat 1/4 cup oil in a wok over medium-high heat. Place the 1/4 cup cornstarch in a dish; press tofu slices in the cornstarch to coat on all sides. Stir-fry in the wok 5 minutes, or until golden brown on all sides. Drain tofu on paper towels. Allow wok to cool, and wipe clean.

In a bowl, mix the soy sauce, orange juice, water, sugar, chili paste, and cornstarch until smooth.

Heat the remaining 1 tablespoon oil in the wok, and stir-fry the carrots until tender. Form a well in the center of the carrots, and pour in the sauce. Bring sauce to a boil. Mix tofu into the wok, and continue cooking until coated with the sauce.

Orange Coconut Creams

Ingredients

1 (14 ounce) can sweetened condensed milk
1/2 cup butter (no substitutes), cubed
1 (2 pound) package confectioners' sugar
1 cup flaked coconut
1 1/2 teaspoons orange extract
2 cups semi-sweet chocolate
2 (4 ounce) bars German sweet chocolate
2 tablespoons shortening

Directions

In a saucepan, combine the milk and butter. Cook and stir over low heat until the butter is melted. Place the confectioners' sugar in a mixing bowl. Add milk mixture; beat until smooth. Add the coconut and orange extract; mix well. Roll into 1-in. balls; place on waxed paper-lined baking sheets. Refrigerate until firm, about 1 hour.

In a saucepan, combine the chips, chocolate and shortening. Cook and stir over low heat until smooth. Dip balls into chocolate. Place on waxed paper until set.

Mandarin Orange Cake III

Ingredients

1 cup all-purpose flour
1 cup white sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
1 teaspoon vanilla extract
1 (15 ounce) can mandarin oranges, drained
1/2 cup chopped walnuts
3/4 cup brown sugar
3 tablespoons milk
3 tablespoons butter
1/2 cup flaked coconut
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square cake pan.

In a large bowl, mix the flour, sugar, baking soda and salt. Make a well in the center and add the egg, vanilla, mandarin oranges and 1/2 cup chopped nuts.

Pour batter into an 8 inch square cake pan. Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the cake comes out clean.

While the cake is baking, prepare the sauce. In a medium saucepan, combine brown sugar, milk and butter. bring to a boil and stir in coconut and 1/2 cup walnuts. While still hot, pour over cake as soon as it comes out of the oven.

Orange Cookies II

Ingredients

3/4 cup white sugar
3/4 cup shortening
1 egg
1 cup cooked grated carrots
2 cups sifted all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1/2 large orange, juiced
1 tablespoon orange zest
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cook the grated carrots in enough water to cover. Boil until just soft and drain. Do not over cook!

Cream the shortening and sugar together. Add the egg and mix well. Stir in the cooked carrots while still warm.

Add the sifted flour, salt and baking soda and mix to combine.

Drop by teaspoonfuls onto parchment paper lined baking sheets and bake at 375 degrees F (190 degrees C) for 12 minutes. Let cool then frost with Orange Icing.

To Make Orange Icing: Add enough confectioners' sugar to the orange juice and orange zest to make a spreading consistency. Spread icing over cooled cookies and let dry.

Almond Orange Streusel Coffee Cake

Ingredients

Streusel:

- 1 cup packed brown sugar
- 1 cup sliced almonds
- 1/4 cup all-purpose flour
- 3 tablespoons butter, melted
- 1 teaspoon freshly grated orange zest

Cake:

- 1/2 cup butter, softened
- 1/2 cup white sugar
- 3 eggs
- 1 teaspoon freshly grated orange zest
- 1/2 teaspoon vanilla extract

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2/3 cup orange juice

Glaze:

- 5 teaspoons orange juice
- 1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch tube pan.

In a medium bowl, mix brown sugar, almonds, and flour. Stir in butter and 1 teaspoon orange zest, and set aside.

In a separate medium bowl, thoroughly beat together butter and sugar with an electric mixer. Mix in eggs one at a time. Beat in remaining teaspoon orange zest and vanilla extract.

In a large bowl, mix flour, baking powder, and baking soda. With an electric mixer set to Low, alternately mix in egg mixture and 2/3 cups orange juice to make a batter. Spoon 1/2 the batter into the prepared 9 inch tube pan. Top with 1/2 the brown sugar mixture. Cover with remaining batter, and top with remaining brown sugar mixture.

Bake 25 to 35 minutes in the preheated oven, until a toothpick inserted in the center comes out clean. Turn out onto a wire rack to cool.

Mix 5 teaspoons orange juice and confectioner's sugar in a small bowl, and use to glaze the cooled cake.

Really Cranberry Orange Yummy Gummy Pudding

Ingredients

5 cups all-purpose flour
3 cups white sugar
4 teaspoons baking powder
1 1/2 teaspoons baking soda
2 teaspoons salt
3 tablespoons dried grated orange peel

3/4 cup orange juice concentrate
1 1/2 cups water
1 tablespoon orange extract

1 1/2 cups butter, softened
2 (12 ounce) packages cranberries, rinsed and stems removed if necessary
3/4 cup finely chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10x14-inch baking pan.

Whisk together the flour, sugar, baking powder, baking soda, salt, and dried orange peel in a bowl. In a separate bowl, whisk together the orange juice concentrate, water, and orange extract. Using a pastry cutter, cut the butter into the flour mixture until well combined, and stir the orange juice mixture in, stirring just enough to thoroughly mix. Gently stir in the cranberries and pecans. Smooth the batter into the prepared baking dish.

Bake in the preheated oven until the top is browned, about 50 minutes. Reduce heat to 325 degrees F (165 degrees C), cover the dish with foil, and bake until a knife inserted into the center of the cake comes out clean, 20 to 30 more minutes.

Strawberry Orange Coconut Smoothie

Ingredients

2 1/2 cups hulled strawberries
1 orange, peeled
1/2 cup coconut milk
4 Ice cubes (optional)

Directions

Place the strawberries, orange, coconut milk, and ice cubes in a blender. Cover and blend until smooth.

Orange Rice Pilaf

Ingredients

1 cup diced celery
3 tablespoons chopped onion
1 tablespoon grated orange peel
1/4 cup butter or margarine
1/2 teaspoon salt
3 tablespoons orange juice
1 1/3 cups water
1 1/2 cups uncooked instant rice

Directions

In a 3-qt. saucepan, saute celery, onion and orange peel in butter until tender but not brown. Add salt. Combine orange juice and water; add to celery mixture. Bring to a boil. Stir in the rice. Remove from the heat; cover and let stand for 10 minutes. Fluff with a fork.

Sunrise Orange Pancakes

Ingredients

7 tablespoons sugar, divided
1 1/2 teaspoons cornstarch
1 1/2 cups orange juice, divided
2 cups biscuit/baking mix
2 eggs
3/4 cup milk

Directions

In a saucepan, combine 4 tablespoons sugar, cornstarch and 3/4 cup orange juice; stir until smooth. Bring to a boil; cook and stir for 2 minutes. Remove from heat; cool to lukewarm.

Meanwhile, combine biscuit mix and remaining sugar in a bowl. Beat the eggs, milk and remaining orange juice; stir into dry ingredients just until moistened. Pour the batter by 1/4 cupfuls onto a lightly greased hot griddle; turn when bubbles form on top of pancakes. Cook until second side is golden brown. Serve with the orange sauce.

Apricot-Orange Gelatin Salad

Ingredients

1 (15 ounce) can apricot halves, drained with juice reserved
2 (8 ounce) cans crushed pineapple, drained with juice reserved
2 (6 ounce) packages orange flavored gelatin mix
2 cups hot water
1/2 cup chopped walnuts
1 cup miniature marshmallows
1 cup white sugar
1 egg, beaten
3 tablespoons all-purpose flour
2 tablespoons butter
1 cup heavy cream
1/2 cup shredded Colby longhorn cheese

Directions

Drain and reserve syrup from apricots and pineapple. Add water to equal 2 1/2 cups.

In a mixing bowl, dissolve the gelatin in hot water. Stir in 1 1/2 cups reserved fruit syrup, set aside to cool.

To the gelatin mixture, add the apricots, pineapple, nuts and marshmallows. Stir to combine, pour into a lightly oiled 9x13 inch pan and chill until firm.

In a small sauce pan, combine the sugar, flour, egg, remaining fruit syrup and butter. Heat and stir constantly until thickened. Refrigerate until chilled.

Whip cream until stiff peaks form; fold into chilled custard mixture. Spread over gelatin, refrigerate, and sprinkle with cheese before serving.

Orange Meringue Pie

Ingredients

1 prepared 8 inch pastry shell,
baked and cooled
3 1/2 tablespoons cornstarch
3/4 cup white sugar
1 pinch salt
1 1/4 cups boiling water
2 tablespoons butter
2 egg yolks, beaten
6 tablespoons frozen orange juice
concentrate, thawed
4 teaspoons orange zest
2 egg whites
1/2 teaspoon vanilla extract
1/4 teaspoon cream of tartar
4 tablespoons white sugar

Directions

Blend cornstarch, 3/4 cup sugar, and salt in a saucepan. Gradually stir in the hot water. Cook over medium heat, stirring constantly until thickened. Reduce heat to low. Cook and stir 5 minutes longer. Remove from heat.

Mix butter or margarine, egg yolks, orange juice, and orange rind into the cornstarch mixture. Cook one minute more. Cover entire surface with clear plastic. Let cool just slightly, and pour into the cooled pastry shell. Cool to room temperature.

In a clean glass bowl, beat the egg whites with vanilla extract and cream of tartar until foamy. Beat in 4 tablespoons sugar gradually, and continue beating until meringue forms stiff and glossy peaks. Spread meringue in swirls over the filling; be sure to seal to the edge of the pastry.

Bake at 375 degrees F (190 degrees C) for 10 to 15 minutes, or till the meringue is tipped golden brown. Cool to room temperature.

Orange Juice Muffins with Honey Spread

Ingredients

2 cups buttermilk baking mix
2 tablespoons white sugar
1 egg
1 teaspoon orange zest
2/3 cup orange juice
2 tablespoons white sugar
1 teaspoon ground cinnamon
1/2 cup margarine
1/2 cup honey

Directions

Preheat oven to 400 degrees F (205 degrees C). Grease bottoms only of 12 medium muffin cups.

Mix baking mix, 2 tablespoons sugar, the egg, orange peel, and orange juice. Beat vigorously for 30 seconds.

Fill muffin cups about 2/3 full. Mix 2 tablespoons sugar and cinnamon and sprinkle each muffin with about 1/2 teaspoon of sugar mixture. Bake 15 minutes. Serve with honey spread.

To Make Honey Spread: Beat 1/2 cup margarine and 1/2 cup honey until fluffy.

Lemon Orange Refresher

Ingredients

1 (8 ounce) container reduced-fat
lemon yogurt
1 cup fat-free milk
1 (6 ounce) can frozen
unsweetened orange juice
concentrate
1 tablespoon honey
1 teaspoon vanilla extract
1/4 teaspoon orange extract
15 ice cubes
5 long strips of orange or lemon
peel, twisted into spirals

Directions

In a blender or food processor, combine the first seven ingredients; cover and blend until slushy. Pour into chilled glasses. Garnish with orange or lemon spirals. Serve immediately.

Grapefruit Orange Medley

Ingredients

2 tablespoons sugar
1 tablespoon cornstarch
1/2 cup lemon-lime soda
2 (11 ounce) cans mandarin
oranges, drained
2 grapefruit, peeled and sectioned
1 1/2 cups green grapes

Directions

In a small saucepan, combine sugar and cornstarch. Whisk in soda until smooth. Bring to a boil; cook and stir for 1 minute or until thickened. Cover and refrigerate until cool. In a large bowl, combine the oranges, grapefruit and grapes. Add sauce; stir to coat.

Almond Orange Pithiviers

Ingredients

1 cup sliced blanched almonds
1/3 cup granulated sugar
4 tablespoons unsalted butter,
softened
2 eggs
1 tablespoon grated orange zest
1 teaspoon vanilla extract
1 (17.3 ounce) package
Pepperidge Farm® Puff Pastry
Sheets
1 teaspoon water
confectioners' sugar

Directions

Thaw the pastry sheets at room temperature for 40 minutes or until they're easy to handle. Heat the oven to 375 degrees F. Line a baking sheet with parchment paper.

Place the almonds, sugar, butter, 1 egg, orange zest and vanilla extract into a food processor. Cover and blend until the almond mixture is a smooth paste.

Unfold 1 pastry sheet on a lightly floured surface. Roll the pastry sheet into an 11-inch square. Cut the pastry into a 10-inch circle using a 10-inch cake pan. Repeat with the remaining pastry sheet.

Place 1 pastry circle onto the baking sheet. Spread the almond mixture on the pastry circle to within 1-inch of the edge. Beat the remaining egg and the water in a small bowl with a fork or whisk. Brush the edge of the pastry circle with the egg mixture. Place the remaining pastry circle on top of the almond mixture. Crimp the edges of the circles together with a fork.

Bake for 25 minutes or until the pastry is golden. Sprinkle with the confectioners' sugar.

Orange Oatmeal Muffins

Ingredients

- 1 cup rolled oats
- 1/2 cup orange juice
- 1/2 cup boiling water
- 1/2 cup butter
- 1/2 cup packed brown sugar
- 1/3 cup white sugar
- 2 eggs, lightly beaten
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1 teaspoon vanilla extract
- 1 cup raisins (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease or paper-line muffin pans.

In a small bowl soak oats in orange juice and water for 15 minutes.

In a large bowl cream together butter or margarine and sugars. Beat in eggs and oat mixture.

In a separate bowl, blend flour, baking powder, soda, salt, and nutmeg. Stir into batter. Stir in vanilla and raisins. Spoon batter into prepared muffin pans, filling 2/3 full.

Bake at 350 degrees F (175 degrees C) until golden brown, about 20 minutes.

Orange Flavored Fudge

Ingredients

1 1/3 cups white sugar
1 (5 ounce) can evaporated milk
1/2 cup butter, melted
2 1/2 cups miniature marshmallows
1 cup semisweet chocolate chips
1 cup finely chopped pecans
1 teaspoon grated orange peel
2 tablespoons orange liqueur

Directions

In a 2 quart microwave safe dish combine sugar, evaporated milk and butter. Microwave on high for 8 minutes.

Stir and add marshmallows and chocolate chips; heat on high for 3 minutes, or until melted.

Stir in orange peel and liqueur. Chill for 2 hours, or until firm, and cut into squares.

Asparagus, Orange and Endive Salad

Ingredients

2 1/2 cups diagonally sliced asparagus
2 cups rinsed, dried and torn endive leaves
2 large oranges, sliced into rounds
1 red onion, thinly sliced
1/3 cup raspberry vinegar
2 tablespoons canola oil
1 tablespoon orange juice
1 tablespoon white sugar
salt and pepper to taste

Directions

To a large pot of boiling water, add the asparagus. Blanch for 1 minute; drain, and plunge asparagus into a bowl of cold water. Drain again and dry.

In a large bowl, combine the asparagus, endive, oranges, and red onion.

Whisk together the raspberry vinegar, canola oil, orange juice, sugar and salt and pepper. Add dressing to the asparagus endive mixture; toss well and serve.

Fish with Cucumber-Orange Relish

Ingredients

1 (11 ounce) can mandarin oranges, drained
1 medium cucumber, seeded and chopped
1 green onion, thinly sliced
1/4 cup cider vinegar
1 teaspoon minced fresh dill
1/4 teaspoon salt
1/4 teaspoon pepper
4 (4 ounce) orange roughy fillets

Directions

For relish, in a small bowl, combine the first five ingredients; set aside. Combine salt and pepper; sprinkle over fillets. Place on a broiler pan coated with nonstick cooking spray. Broil 3-4 in. from the heat for 9-12 minutes or until fish flakes easily with a fork. Use a slotted spoon to serve relish with the fish.

Orange-Honey Glazed Ham

Ingredients

1 Cook's® brand Bone-in Spiral
Sliced Ham, Butt or Shank Portion
Ham, or Half Ham
1/2 cup honey
1/2 cup orange juice
1 cup brown sugar

Directions

Prepare and heat ham according to package directions.

Prepare glaze by combining honey and orange juice in small bowl; mix well. Stir in brown sugar.

Apply glaze and heat uncovered for the last 30 minutes of cooking time. Carve ham and serve.

Orange Spice Muffins

Ingredients

1/3 cup packed brown sugar
1/4 cup margarine, softened
1 egg, beaten
3/4 cup milk
1/2 cup orange juice
1 tablespoon orange zest
3 cups buttermilk baking mix
1 (9 ounce) package condensed mincemeat
3 tablespoons white sugar
1 teaspoon ground cinnamon

Directions

In a large bowl, beat brown sugar and softened butter until light and fluffy. Add egg, milk, orange juice, and grated orange rind. Mix well. Stir in buttermilk baking mix and mincemeat until moist.

Fill greased muffin cups 3/4. Sprinkle with cinnamon and sugar mixture.

Bake in a preheated 375 degree F(190 degrees C) oven for 18 minutes. Remove immediately from muffin pan.

Williamsburg Orange Cake

Ingredients

2 3/4 cups cake flour
1 1/2 cups white sugar
1 1/2 teaspoons baking soda
3/4 teaspoon salt
1/2 cup butter, softened
1/4 cup shortening
1 1/2 cups buttermilk
3 eggs
1 cup golden raisins, chopped
1/2 cup chopped walnuts
1 tablespoon orange zest
1 1/2 teaspoons vanilla extract

1 recipe Williamsburg Butter
Frosting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan, two 9 inch round cake pans, or three 8 inch round cake pans.

In a large bowl, combine cake flour, sugar, baking soda and salt. Mix in butter, shortening, buttermilk, eggs, raisins, nuts, orange zest and vanilla. Beat with an electric mixer for 3 minutes on high speed. Pour batter into prepared pan.

Bake in preheated oven until a toothpick inserted in center of cake comes out clean. Bake 9x13 inch pan 45 to 50 minutes, or layers 30 to 35 minutes. Allow to cool, and frost with Williamsburg Butter Frosting.

Orange Loaf

Ingredients

1/2 cup margarine
1 cup white sugar
2 eggs
1 tablespoon grated orange zest
1/2 cup fresh orange juice
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup chopped walnuts
(optional)
1/2 cup orange juice
1/4 cup white sugar

Directions

Stir together flour, baking powder, salt, and nuts.

In a large bowl, beat together butter or margarine and 1 cup sugar. Beat in eggs one at a time. Stir in rind and 1/2 cup juice. Pour in flour mixture, and stir until moistened. Turn into a greased 9 x 5 x 3 inch loaf pan.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until done. Remove loaf from oven, but not from pan.

Combine 1/2 cup orange juice with 1/4 cup sugar in a small saucepan. Heat and stir to dissolve sugar. Spoon glaze over hot loaf. Let stand in pan for 10 minutes before removing loaf to rack to cool.

Orange Surprise

Ingredients

1 plain buttermilk doughnut
1 scoop vanilla ice cream
1 tablespoon orange marmalade
1/2 fluid ounce orange liqueur
1/4 cup whipped cream

Directions

Place doughnut in an attractive serving bowl. Top with a generous scoop of ice cream. Spoon marmalade over ice cream, and pour liqueur on top. Top with whipped cream and enjoy.

Orange Meltaway Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1 cup butter
1 1/2 cups sifted confectioners' sugar
1 teaspoon orange extract
1 tablespoon grated orange zest
1 beaten egg
1/2 cup confectioners' sugar, for dusting

Directions

Preheat oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper, and set aside.

Mix the flour, baking soda, and cream of tartar in a bowl. In another bowl, beat the butter and 1 1/2 cups confectioners' sugar together with an electric mixer until light and fluffy. Mix in orange extract, grated orange zest, and egg. Stir in the flour mixture, and blend well.

Drop teaspoon-sized portions of dough about 2 inches apart onto the parchment lined baking sheets. The cookies will spread out to about 1 1/2 inches when baked.

Bake in the preheated oven for 10 to 14 minutes, until the cookies are light brown. Remove from the oven, and sift remaining confectioners' sugar onto the hot cookies. Allow to cool, and store in an airtight container.

Orange Coconut Crescents

Ingredients

1 (8 ounce) package refrigerated crescent rolls
2 tablespoons butter or margarine, softened
1/3 cup flaked coconut
1/3 cup sugar
1 tablespoon grated orange peel
GLAZE:
1/4 cup sugar
1/4 cup sour cream
2 tablespoons orange juice
2 tablespoons butter or margarine

Directions

Separate crescent rolls; spread with butter. In a bowl, combine coconut, sugar and orange peel. Set aside 2 tablespoons for topping. Sprinkle remaining coconut mixture over butter. Roll up and place, point side down, on a greased baking sheet. Bake at 375 degrees F for 16-18 minutes or until golden brown.

Meanwhile, combine glaze ingredients in a saucepan. Bring to a boil; boil for 3 minutes or until mixture is glossy. Cool slightly; pour over warm rolls. Sprinkle with reserved coconut mixture.

Orange Pops

Ingredients

1 (3 ounce) package orange gelatin
1 (.13 ounce) envelope unsweetened orange soft drink mix
1 cup sugar
2 cups boiling water
2 cups cold water

Directions

In a bowl, dissolve the gelatin, soft drink mix and sugar in boiling water. Stir in cold water. Pour into molds or paper cups; insert Popsicle sticks. Freeze until firm.

Chicken Salad with Cranberries, Almonds, and

Ingredients

1/4 cup orange juice
1 tablespoon balsamic vinegar
1 tablespoon orange marmalade
2 tablespoons vegetable oil
1 (10 ounce) package DOLEB®
Iceberg Butter Crunch®, Salad
Blends
2 cups cooked shredded chicken*
1 stalk DOLEB® Celery, thinly
sliced
1/2 DOLEB® Sweet Red Bell
Pepper, cut into thin strips
1/3 cup sweetened dried
cranberries
1/3 cup flavored almonds

Directions

Combine juice, vinegar, and marmalade in small bowl; whisk in oil.

Combine salad blends, chicken, celery, bell pepper, cranberries, and almonds in large bowl; Add vinaigrette, toss to evenly coat.

Orange Lunch Box Cookies

Ingredients

3/4 cup butter
1 cup packed brown sugar
1 egg
1 tablespoon orange zest
1 teaspoon vanilla extract
2 cups sifted all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup chopped walnuts
1/4 cup white sugar

Directions

Cream margarine or butter, add brown sugar gradually. Add unbeaten egg, grated orange rind and vanilla. Beat well.

Add flour sifted with baking powder and salt. Mix well. Chill dough until firm.

Preheat oven to 350 degrees F (175 degrees C).

Mix granulated sugar and nuts. Roll dough into small balls the size of walnuts. Flatten on greased cookie tin and sprinkle with sugar and nut mixture. Bake for 10 minutes. Cool on racks. Store in tightly covered jar or tin.

Ginger Orange Glazed Chicken Wings

Ingredients

1/2 cup frozen orange juice concentrate, thawed and undiluted
3 tablespoons fresh lemon juice
1/4 cup hoisin sauce
1 tablespoon vegetable oil
1/4 cup sugar
3 tablespoons minced peeled fresh ginger
3 cloves fresh garlic, minced
2 pounds chicken wings
3 medium green onions, thinly sliced

Directions

In a large, resealable bag, mix the orange juice concentrate, lemon juice, hoisin sauce, vegetable oil, sugar, ginger, and fresh garlic. Add chicken wings, seal, and shake to coat evenly. Refrigerate overnight.

Preheat oven to 400 degrees F (200 degrees C). Line a large baking sheet with aluminum foil.

Spread wings on foil with marinade, and bake for 45 minutes, until brown and shiny. Transfer to serving platter, and garnish with green onions.

Orange Fruit Dip

Ingredients

1 cup sugar
2 1/3 tablespoons cornstarch
1/4 teaspoon salt
1 cup orange juice
1/2 cup water
1/4 cup lemon juice
1/2 teaspoon grated orange peel
1/2 teaspoon grated lemon peel
Assorted fresh fruit

Directions

In a small saucepan, combine the sugar, cornstarch and salt; stir in the orange juice, water, lemon juice and orange and lemon peel until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. Cover and refrigerate until chilled. Serve with fruit.

Rosemary Chicken with Orange-Maple Glaze

Ingredients

1 cup orange juice
1/2 cup dry white wine
1/2 cup maple syrup
2 teaspoons chopped fresh rosemary
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
4 skinless, boneless chicken breast halves
2 tablespoons butter
2 tablespoons olive oil

Directions

Bring orange juice and wine to a boil in a small saucepan. Reduce heat slightly, but keep high enough to continue a low boil for 5 minutes, stirring occasionally. Stir in maple syrup and continue boiling for another 5 to 6 minutes, stirring frequently, until glossy and just slightly thickened. Set aside.

In a small bowl mix together the rosemary, salt and pepper. Rub mixture on both sides of chicken breasts, and set aside.

Melt butter and olive oil in a large skillet over medium high heat. Add chicken breasts, cover skillet and saute for about 5 minutes on each side until lightly browned. Pour orange-maple mixture over chicken (mixture will boil and bubble). Reduce heat to simmer; cover and let cook for another 10 minutes, basting occasionally, until chicken is cooked through and sauce has turned into a rich, thick glaze.

Orange Refrigerator Cake

Ingredients

1 (4.6 ounce) package cook and serve vanilla pudding mix
1 (.25 ounce) envelope unflavored gelatin
1 cup orange juice
1 tablespoon grated orange peel
2 (10.75 ounce) loaves angel food cake
2 cups heavy whipping cream, whipped

Directions

Prepare pudding according to package directions; set aside. In a small sauce-pan, sprinkle gelatin over orange juice; let stand for 1 minute. Cook and stir over low heat until gelatin is completely dissolved. Stir into pudding. Add orange peel. Transfer to a large bowl. Cover and refrigerate for 2 hours or until cooled.

Cut one angel food cake in half width-wise. Save one half for another use. Cut remaining half into eight slices. Cut second loaf into 16 slices.

Arrange half of the cake slices in an ungreased 13-in. x 9-in. x 2-in. dish. Fold whipped cream into pudding; spread half over the cake slices. Repeat layers. Cover and refrigerate overnight or until set.

Date Orange Bread

Ingredients

- 1 egg
- 2 tablespoons butter, softened
- 1 cup white sugar
- 3 tablespoons grated orange zest
- 2/3 cup fresh orange juice
- 1/3 cup boiling water
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 1/2 cup chopped walnuts
- 1 cup dates, pitted and chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5x3 inch loaf pan.

Beat egg slightly. Add butter and sugar. Beat smooth. Zest one orange; set 1 tablespoon zest aside. Juice 2 oranges. Place juice in a 1 cup measure and add boiling water to fill the cup. Stir zest, juice and vanilla into batter.

In another bowl, put flour, baking powder, soda, and salt. Stir in walnuts and dates. Pour over batter. Stir to moisten. Spoon into greased 9x5x3 inch loaf pan.

Bake in 350 degree F (175 degree C) oven for 1 hour until it tests done. Cool 10 minutes. Remove from pan. Finish cooling and wrap.

Orange Honey Garlic Chicken

Ingredients

1 (2 to 3 pound) whole chicken,
cut into pieces
3 tablespoons soy sauce
2 tablespoons honey
1/4 cup orange juice
2 cloves crushed garlic
1/2 teaspoon dried oregano
1/4 teaspoon ground black
pepper
1/2 teaspoon paprika

Directions

To Make Marinade: Combine the soy sauce, honey, orange juice, garlic, oregano, pepper and paprika. Mix all together and pour over chicken pieces. Refrigerate for 2 to 4 hours.

Preheat oven to 350 degrees F (175 degrees C).

Remove chicken from refrigerator. Place chicken and marinade in a 9x13 inch baking dish and bake, uncovered, in preheated oven for 1 1/2 hours. Baste once.

Orange Beef Kabobs with Grilled Fruit

Ingredients

3/4 cup plain yogurt
1/4 teaspoon cayenne pepper
1 teaspoon minced fresh ginger root
2 teaspoons grated orange zest
1 pound top sirloin, cut into 1-inch cubes
1 large red onion, cut into wedges
2 large red bell peppers, cut into 2 inch pieces
2 tablespoons olive oil
1 1/2 cups 1-inch fresh pineapple cubes
1 large navel orange, peeled, sectioned
1 tablespoon butter
2 tablespoons brown sugar
1 tablespoon rum

Directions

Combine yogurt, cayenne pepper, ginger, orange zest, and sirloin cubes in a large freezer bag. Massage bag to mix and coat beef well. Refrigerate for at least 2 hours.

Preheat an outdoor grill for medium heat, and lightly oil the grate. Remove beef from freezer bag; shake off as much marinade as possible. Thread onion, red pepper, and marinated beef cubes onto skewers; brush with olive oil.

Place the pineapple and oranges in the center of a large piece of heavy duty aluminum foil. Dot with the butter, sprinkle with brown sugar, and drizzle with the rum. Bring together the long sides of the foil and seal well; fold up and seal each end. Place fruit packets on grill and cook, covered, for 10 minutes.

Place kabobs on the grill with the fruit. Cook, turning occasionally, until meat is done to your liking and fruit is soft and glazed, about 10 minutes.

Spring Salad with Fennel and Orange

Ingredients

Dressing:

1/4 cup white sugar
1/4 cup red wine vinegar
salt and pepper to taste
1 tablespoon chopped fresh basil
3 tablespoons olive oil

Salad:

1 (10 ounce) bag mixed salad greens
1 small fennel bulb, thinly sliced
1 orange, peeled and segmented
1/2 red onion, thinly sliced
1/2 cup slivered almonds
1/2 cup dried cranberries

Directions

Whisk together the sugar, red wine vinegar, salt, pepper, basil, and olive oil in a small bowl until the sugar dissolves; set aside. Toss the salad greens, sliced fennel, orange, onion, almonds, and cranberries in a large bowl. Pour the dressing over the salad and toss to serve.

Orange Bow Knots

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup warm milk (110 to 115 degrees F)
1/2 cup shortening
1/3 cup sugar
1/4 cup orange juice
2 tablespoons grated orange peel
1 teaspoon salt
2 eggs
5 1/4 cups all-purpose flour
ICING:
1 cup confectioners' sugar
2 tablespoons orange juice
1 teaspoon grated orange peel

Directions

In a mixing bowl, dissolve yeast in warm water. Add the milk, shortening, sugar, orange juice and peel, salt, eggs and 3 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/4 hours. Punch dough down. Turn onto a lightly floured surface; divide in half. Shape each into 12 balls. Roll each into a 10-in. rope. Tie into a knot and tuck ends under. Place 2 in. apart on greased baking sheets. Cover and let rise until doubled, about 45 minutes. Bake at 375 degrees F for 12-15 minutes or until golden brown. Remove from pans to wire racks. Combine icing ingredients; drizzle over rolls.

Creamy Orange Cake

Ingredients

1 (18.25 ounce) package orange cake mix
1 (3 ounce) package orange flavored gelatin mix
1 cup boiling water
1 (3.4 ounce) package instant vanilla pudding mix
1 cup milk
1 teaspoon vanilla extract
1 teaspoon orange extract
1 (8 ounce) container frozen whipped topping, thawed

Directions

Prepare and bake cake mix according to package directions for a 9x13 inch pan. Poke holes in cake while still hot with the round handle of a wooden spoon.

In a medium bowl, make gelatin with only 1 cup of boiling water. Pour liquid gelatin over cake while hot. Cool cake completely.

In a medium bowl, make vanilla instant pudding with only 1 cup of milk. Stir in vanilla and orange extract. Fold in whipped topping. Spread evenly over cake. Refrigerate cake for 1 hour before serving.

Grilled Orange Chicken

Ingredients

1/2 cup orange marmalade
1/4 cup balsamic vinegar
2 tablespoons olive oil
1 teaspoon rubbed sage
2 tablespoons chopped fresh chives
1 (3 pound) chicken, cut into pieces
1/2 teaspoon garlic salt
1/4 teaspoon coarsely ground black pepper

Directions

Preheat a grill for medium heat.

Combine the marmalade, vinegar, olive oil, and sage in a small saucepan. Cook over low heat for 2 minutes until smooth. Stir in the chives, then remove 1/3 of the sauce to serve with the chicken later on.

Season the chicken pieces with garlic salt and pepper. Grill for about 15 minutes on each side, then brush with glaze. Continue cooking until done, 20 to 30 minutes, turning occasionally, and brushing with additional glaze. Serve with reserved marmalade glaze.

Cranberry Orange Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon grated orange zest
2 tablespoons orange juice
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups chopped cranberries
1/2 cup chopped walnuts
(optional)

1/2 teaspoon grated orange zest
3 tablespoons orange juice
1 1/2 cups confectioners' sugar

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the egg until well blended. Mix in 1 teaspoon orange zest and 2 tablespoons orange juice. Combine the flour, baking soda and salt; stir into the orange mixture. Mix in cranberries and if using, walnuts, until evenly distributed. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Cookies should be spaced at least 2 inches apart.

Bake for 12 to 14 minutes in the preheated oven, until the edges are golden. Remove from cookie sheets to cool on wire racks.

In a small bowl, mix together 1/2 teaspoon orange zest, 3 tablespoons orange juice and confectioners' sugar until smooth. Spread over the tops of cooled cookies. Let stand until set.

Gluten-Free Orange Almond Cake with Orange

Ingredients

3 eggs, separated
2/3 cup white sugar
1/4 cup rice flour
1 teaspoon ground cinnamon
1/2 cup orange juice
1 1/2 cups finely ground almonds
(almond meal)

2 tablespoons heavy cream
2 cups white sugar
1 cup orange juice
1 tablespoon grated orange zest
1/2 cup butter
4 egg whites

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 10 inch springform pan with cooking spray, and dust with rice flour.

In a large bowl, whip egg yolks with 2/3 cup of sugar until thick and pale using an electric mixer. This will take about 5 minutes. Stir in the rice flour and orange juice, then fold in the almond meal and cinnamon.

In a separate glass or metal bowl, whip 3 egg whites until they can hold a stiff peak. Fold into the almond mixture until well blended. Pour into the prepared pan, and spread evenly.

Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Cool in the pan on a wire rack. Run a knife around the outer edge of the cake to help remove it from the pan.

To make the orange sauce, cream together the butter and 2 cups of white sugar in a medium bowl. Stir in the cream, and place the dish over a pan of barely simmering water. Stir in orange juice and zest. Whip 4 egg whites in a separate bowl until soft peaks form. Fold into the orange sauce. Spoon over the cake and serve immediately.

Orange Garlic Spareribs

Ingredients

4 pounds pork spareribs
Salt and pepper
1 cup orange juice
1 cup red wine vinegar
2/3 cup ketchup
2/3 cup soy sauce
1/2 cup honey
1 teaspoon ground mustard
1 teaspoon paprika
1/2 teaspoon hot pepper sauce
1 garlic clove, minced

Directions

Place ribs in a 13-in. x 9-in. x 2-in. baking pan; season with salt and pepper. Cover tightly with foil; bake at 350 degrees F for 45 minutes. Drain off any fat. In a saucepan, combine the remaining ingredients; bring to a boil. Pour over ribs. Bake, uncovered, for 45-60 minutes or until ribs are tender, basting frequently.

Carrot-Orange Bars

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
3/4 cup butter, softened
1/3 cup orange juice
1 teaspoon vanilla extract
1 egg
1/2 cup white sugar
2 teaspoons orange zest
1/2 cup flaked coconut
1 cup mashed cooked carrots
1/2 cup orange juice
1 teaspoon orange zest
1 1/2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 11x7 inch pan.

In a medium bowl, cream the butter, sugar, egg and vanilla until well blended. Sift together the flour, baking powder, salt and nutmeg and slowly add to mixture, alternating with 1/3 cup orange juice and 2 teaspoons of rind. Stir in the coconut and carrots. Pour batter into baking pan.

Bake for about 35 minutes in the preheated oven. Let cool on wire racks.

Combine 1/2 cup of orange juice, 1 teaspoon of orange rind and 1 1/2 cups confectioners' sugar. Warm slightly and pour over cooled bars.

Orange Glorious II

Ingredients

1 (6 ounce) can frozen orange
juice concentrate
1 cup milk
1 cup water
1/2 cup white sugar
1 teaspoon vanilla extract
12 cubes ice

Directions

In a blender, combine orange juice concentrate, milk, water, sugar and vanilla. Add ice cubes and blend until smooth. Pour into glasses and serve.

Larra's Baked Spiced Apples and Oranges

Ingredients

5 apples - peeled, cored and diced
4 oranges, peeled and diced
1 cup brown sugar
3/4 cup shredded Cheddar cheese
3/4 cup chopped walnuts
3/4 cup coarsely crushed buttery round crackers
1/2 cup butter
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1 teaspoon baking powder
1/4 cup liquid non-dairy creamer

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a large bowl, toss together the apples, oranges, brown sugar, Cheddar cheese, and walnuts. Spread evenly in a 9x13 inch baking dish. Sprinkle crushed crackers evenly over the fruit.

Melt the butter in a small saucepan over medium heat and whisk in flour, cinnamon, nutmeg, cloves and baking powder. Drizzle over the crackers, then drizzle the creamer over the casserole. Cover with a lid or aluminum foil.

Bake for 1 hour in the preheated oven. Remove from the oven and uncover. Stir gently to fold in the crust.

Orange-Walnut Butter Cookies

Ingredients

1/2 cup butter
3/4 cup white sugar
1 tablespoon frozen orange juice
concentrate, thawed
1 1/2 teaspoons orange zest
1/2 teaspoon vanilla extract
1 1/2 cups self-rising flour
24 walnut halves

Directions

Preheat oven to 325 degrees F. Grease cookie sheet.

Beat butter until smooth. Add sugar and mix until fluffy. Mix in orange concentrate, orange peel and vanilla.

Add flour and mix until dough comes together.

Form 1 rounded tablespoon of dough into a ball. Place on prepared cookie sheet and flatten to a 2-inch round. Repeat with the remaining dough. Press 1 walnut half firmly onto each round.

Bake about 12 minutes or until cookies just begin to brown. Remove to a rack and cool.

Apple Orange Syrup

Ingredients

1 tablespoon cornstarch
1 cup apple juice
1/3 cup orange juice

Directions

In a saucepan, stir cornstarch and juices until smooth. Bring to a boil; boil and stir for 2 minutes.

Almond Orange Chicken

Ingredients

1 tablespoon butter
2/3 cup sliced almonds
6 (6 ounce) skinless, boneless
chicken breast halves
salt and pepper to taste
3 tablespoons butter, melted
1 1/2 cups whipping cream
1 tablespoon Dijon mustard
2 tablespoons orange marmalade
1/8 teaspoon red pepper flakes

Directions

Melt 1 tablespoon butter in a skillet over medium heat. Stir in the almonds, and cook until light brown and toasted, about 4 minutes.

Place the chicken breasts between two sheets of plastic wrap or waxed paper; flatten using a meat mallet or rolling pin. Season with salt and pepper to taste. Melt 3 tablespoons butter in a large skillet over medium heat; add the chicken breasts, and cook 1 minute on each side. Combine 1/2 cup almonds, cream, Dijon mustard, marmalade, and red pepper flakes with chicken, stirring to blend. Cook until sauce thickens, about 10 minutes. Serve chicken topped with sauce and remaining almonds.

Orange French Toast

Ingredients

6 eggs, lightly beaten
3/4 cup orange juice
1/2 cup half-and-half cream
2 tablespoons sugar
1 teaspoon vanilla extract
1/2 teaspoon grated orange peel
8 thick slices cinnamon bread
1/4 cup butter or margarine,
melted

Directions

In a shallow bowl, combine the first six ingredients. Dip both sides of bread into egg mixture; let soak for 5 minutes. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Cover and refrigerate overnight. Uncover; drizzle with butter. Bake at 325 degrees F for 35-40 minutes or until browned.

Orange Pear Jam

Ingredients

7 cups sugar
5 cups chopped peeled fresh pears
1 cup crushed pineapple, drained
2 tablespoons lemon juice
2 (3 ounce) packages orange gelatin

Directions

In a Dutch oven or large kettle, combine the sugar, pears, pineapple and lemon juice. Bring to a full rolling boil over high heat, stirring constantly. Reduce heat; simmer for 15 minutes, stirring frequently. Remove from the heat; stir in gelatin until dissolved.

Pour into jars or containers; cool to room temperature, about 1 hour. Cover and let stand overnight or until set, but no longer than 24 hours. Refrigerate for up to 3 weeks.

Orange Pineapple Torte

Ingredients

1 (18.25 ounce) package yellow light cake mix
2 (1 ounce) packages sugar-free instant vanilla pudding mix, divided
4 egg whites
1 cup water
1/4 cup vegetable oil
1/4 teaspoon baking soda
1 cup cold fat free milk
1 (8 ounce) container frozen reduced-fat frozen whipped topping, thawed
1 (20 ounce) can unsweetened crushed pineapple, drained
1 (11 ounce) can mandarin oranges, drained, divided
fresh mint

Directions

In a mixing bowl, combine cake mix, one package of pudding mix, egg whites, water, oil and baking soda. Beat on low speed for 1 minute; beat on medium for 4 minutes. Pour into two greased and floured 9-in. round cake pans. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to a wire rack to cool completely.

For filling, combine milk and remaining pudding mix. whisk for 2 minutes; let stand for 2 minutes. Fold in whipped topping. In a medium bowl, combine 1-1/2 cups pudding mixture with pineapple and half of the oranges. Slice each cake layer in half horizontally. Spread pineapple mixture between the layers. Frost top and sides of cake with remaining pudding mixture. Garnish with remaining oranges and mint if desired.

Cinnamon Orange Turkey Scaloppini

Ingredients

4 (6 ounce) turkey cutlets
1/2 teaspoon ground cinnamon
salt and freshly ground black
pepper to taste
2 cloves garlic, minced
1 tablespoon canola oil
1/2 cup fresh orange juice
1 tablespoon fresh lemon juice

Directions

Combine the cinnamon, and garlic with a little salt and pepper; rub over both sides of the turkey cutlets.

Heat oil in a large skillet over medium-high heat. Add the seasoned cutlets, and fry for 2 to 3 minutes on each side, until nicely browned on the outside, but not fully cooked. Remove from the pan and set aside; keep warm.

Pour the orange juice and lemon juice into the pan, stirring in any bits of food that are stuck to the pan. Bring to a boil, and return the turkey to the pan. Reduce heat to medium, and cook until liquid has reduced by half, 10 to 15 minutes. Serve cutlets with sauce spooned over.

Orange Pasta Salad

Ingredients

5 cups cubed cooked chicken
3 cups cooked rotini (corkscrew pasta), (cooked without salt or fat)
1 1/2 cups sliced celery
1/2 cup sliced green onions
1 cup drained pineapple tidbits
1 (11 ounce) can mandarin oranges, drained
2 kiwifruit, peeled and cut into chunks
1 cup mayonnaise
1/3 cup vegetable oil
2 tablespoons cider vinegar
2 tablespoons orange juice concentrate
1 1/2 teaspoons salt
1 teaspoon dry mustard
1 cup slivered almonds, toasted

Directions

In a large bowl, combine chicken, pasta, celery, onions, pineapple, oranges and kiwi. In a small bowl, mix the next six ingredients. Pour over chicken mixture; toss to coat. Cover and chill for several hours. Toss with almonds just before serving.

Honey Orange Basil Chicken

Ingredients

1/4 cup orange juice
1/4 cup vegetable oil
2 tablespoons honey
2 tablespoons finely chopped
fresh parsley
1/2 teaspoon dried basil, or to
taste
1/2 teaspoon grated orange zest
1/2 teaspoon salt
1/4 teaspoon pepper
8 skinless, boneless chicken
breast halves

Directions

In a large resealable plastic bag, mix the orange juice, oil, honey, parsley, basil, orange zest, salt, and pepper. Place chicken in the bag, seal, and marinate in the refrigerator overnight.

Preheat the grill for medium heat.

Lightly oil the grill grate. Place the chicken on the grill, and discard marinade. Cook chicken 15 minutes, turning once, or until juices run clear.

Grandma's Orange Rolls

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup warm milk (110 to 115 degrees F)
1/4 cup shortening
1/4 cup sugar
1 teaspoon salt
1 egg, lightly beaten
3 3/4 cups all-purpose flour
FILLING:
1 cup sugar
1/2 cup butter or margarine, softened
2 tablespoons grated orange peel
GLAZE:
1 cup confectioners' sugar
4 teaspoons butter or margarine, softened
4 teaspoons milk
1/2 teaspoon lemon extract

Directions

In a small bowl, dissolve yeast in water. In a large mixing bowl, mix milk, shortening, sugar, salt and egg. Add yeast mixture and blend. Stir in enough flour to form a soft dough. Knead on a lightly floured surface until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; divide in half. Roll each half into a 15-in. x 10-in. rectangle. Mix filling ingredients until smooth. Spread half the filling on each rectangle. Roll up, jelly-roll style, starting with a long end. Cut each into 15 rolls. Place in two greased 11-in x 7-in. x 2-in. baking pans. Cover and let rise until doubled, about 45 minutes. Bake at 375 degrees F for 20-25 minutes or until lightly browned. Mix glaze ingredients; spread over warm rolls.

Sweet Potato Oranges

Ingredients

6 oranges

3 cups cooked, mashed sweet potatoes

1 cup white sugar

1/4 cup orange juice

2 eggs, lightly beaten

1 teaspoon vanilla extract

1 cup butter, softened, divided

1 tablespoon grated orange peel

1 cup brown sugar

1/2 teaspoon all-purpose flour

1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

Prepare oranges by cutting tops off, 1/4 to 1/2 inch down. Spoon out the flesh, leaving a shell.

In a large bowl combine sweet potatoes, sugar, orange juice, eggs, vanilla extract, 1/2 cup butter and grated orange peel. Spoon mixture into orange shells. Place in a deep casserole dish.

In a small saucepan over medium heat, combine remaining 1/2 cup butter, brown sugar, flour and pecans. Cook until sugar dissolves in melted butter. Spoon over oranges. Fill casserole dish with water to reach 1/2 inch in depth.

Bake in preheated oven for 30 minutes.

Orange Pineapple Marmalade

Ingredients

2 medium oranges
2 (8 ounce) cans crushed
pineapple, drained
4 cups sugar
2 tablespoons lemon juice

Directions

Grate outer peel from oranges and set aside. Peel off and discard white membrane from oranges and section the fruit, discard any seeds. In a food processor, combine orange peel and orange sections; cover and process until orange is in small pieces

In a wide-bottomed microwave-safe 2-1/2-qt. bowl, combine the pineapple, sugar, lemon juice and orange mixture. Microwave, uncovered, on high for 3 minutes; stir. Heat 3 minutes longer (edges will be bubbly); stir. Microwave for 2 to 2-1/2 minutes or until mixture is bubbly in center; stir. heat 2-1/2 minutes longer; stir. Cool for 10 minutes.

Carefully pour into jars or freezer containers; cool to room temperature, about 1 hour. Cover and let stand at room temperature for 4 hours. Refrigerate for up to 3 weeks or freeze for up to 1 year.

Orange Pork Stir Fry

Ingredients

2 teaspoons cornstarch
1/3 cup orange juice
1/3 cup teriyaki sauce
1 tablespoon Dijon mustard
2 teaspoons minced fresh gingerroot
1 teaspoon minced garlic
1/2 teaspoon grated orange peel
1 pound pork tenderloin, cut into 2-inch strips
1 tablespoon canola oil
1 (16 ounce) bag frozen Japanese-style stir-fry vegetables
Hot cooked rice

Directions

In a small bowl, combine cornstarch and orange juice until smooth. Stir in the teriyaki sauce, mustard, ginger, garlic and orange peel; set aside.

In a large skillet or wok, stir-fry pork in oil until no longer pink; remove and keep warm. Add vegetables to the pan; cook and stir for 2-3 minutes or until tender. Stir orange juice mixture; add to pan. Bring to a boil; cook and stir for 1 minute or until thickened. Stir in pork. Serve with rice.

Orange Chicken Stir Fry

Ingredients

1 cup orange juice
1 tablespoon grated orange zest
1/4 cup soy sauce
1 teaspoon salt
3 cloves garlic, chopped
1 tablespoon brown sugar
3 tablespoons vegetable oil
4 skinless, boneless chicken breast halves - cut into 1 inch cubes
2 tablespoons all-purpose flour
1 cup bean sprouts (optional)
1 (6 ounce) package crispy chow mein noodles

Directions

In a small bowl combine the orange juice, orange zest, soy sauce, salt, garlic and brown sugar. Mix well.

Heat oil in a large skillet or wok over medium high heat. When oil begins to bubble, add chicken. Saute until cooked through (no longer pink inside), about 7 to 10 minutes.

Add orange sauce mixture to chicken and cook until sauce begins to bubble. Add flour, a little bit at a time, until sauce has thickened to your liking. Add bean sprouts and cook for 1 minute; serve hot over chow mein noodles.

Orange Drop Cookies I

Ingredients

1 1/2 cups packed brown sugar
1 cup butter flavored shortening
2 eggs
1 tablespoon orange zest
1/2 cup sour milk
1 teaspoon vanilla extract
3 teaspoons baking powder
3 1/4 cups all-purpose flour
1 cup confectioners' sugar
1 teaspoon butter
3 tablespoons orange juice

Directions

Preheat oven to 350 degrees F (180 degrees C). Lightly grease cookie sheets.

In a medium size mixing bowl, mix together 3 teaspoons baking powder and 3 1/4 cups flour.

Beat together brown sugar and shortening then add eggs, orange rind and vanilla. Mix in flour mixture, alternating the flour mixture and sour milk until all is blended. Drop dough by teaspoonful onto cookie sheets.

Bake 12-15 minutes. Let cool and frost cookies.

To Make Frosting: Mix together powdered sugar, 1 teaspoon butter and enough orange juice mixed in to make it able to spread over cooled cookies.

Orange Gelatin

Ingredients

4 1/2 teaspoons unflavored gelatin
1/4 cup cold water
1 cup boiling water
1 3/4 cups orange juice
2 teaspoons grated orange zest
1 teaspoon grated lemon zest
3/4 cup white sugar
1/2 cup lemon juice
1 pinch salt

Directions

In a medium bowl, soak gelatin in cold water for 5 minutes. Add boiling water, stirring until gelatin dissolves.

To 3 tablespoons of the orange juice add the orange and lemon zest; set aside for 5 minutes.

Strain the zest out of the orange juice and discard the zest. To the gelatin add all of the orange juice, sugar, lemon juice and salt. Stir until well blended and set aside to cool.

Pour cooled mixture into a 4-cup mold which has been rinsed in cold water. Cover and refrigerate to congeal.

Orange Marinated Pork Tenderloin

Ingredients

1 cup orange juice
1/3 cup soy sauce
2 tablespoons chopped fresh rosemary
3 teaspoons minced garlic
2 (3/4 pound) whole pork tenderloins
salt and freshly ground black pepper to taste

Directions

Make the orange marinade by whisking together the orange juice, soy sauce, rosemary, and garlic. Pour over pork tenderloin and marinate for at least one hour, preferably overnight.

Preheat oven to 400 degrees F (205 degrees C). Drain pork, reserving the marinade, and place on a baking sheet. Season with salt and pepper to taste. Roast for about 20 minutes until internal temperature has reached 160 degrees F (70 degrees C).

Meanwhile, strain the reserved marinade and bring it to a simmer in a small saucepan. Serve this as a sauce for the meat.

Orange Basil Chops

Ingredients

1 cup orange juice
1/4 cup Dijon mustard
2 tablespoons minced fresh basil
1/2 teaspoon garlic salt
1/2 teaspoon pepper
4 pork loin chops, cut about 3/4 inch thick
2 tablespoons butter or margarine
1 tablespoon cornstarch
2 tablespoons cold water

Directions

In a bowl, combine the first five ingredients; set aside. In a large skillet, brown pork chops in butter. Add orange juice mixture. Bring to a boil. Reduce heat; cover and simmer for 6-8 minutes or until meat juices run clear. Remove pork to a serving platter and keep warm. Combine cornstarch and cold water until smooth; stir into skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with pork chops.

Slow-Cooked Orange Chicken

Ingredients

1 (3 pound) broiler-fryer chicken,
cut up and skin removed
3 cups orange juice
1 cup chopped celery
1 cup chopped green pepper
1 (4 ounce) can mushroom stems
and pieces, drained
4 teaspoons dried minced onion
1 tablespoon minced fresh parsley
1/2 teaspoon salt
1/4 teaspoon pepper
3 tablespoons cornstarch
3 tablespoons cold water
Hot cooked rice

Directions

Combine the first nine ingredients in a slow cooker. Cover and cook on low for 4 hours or until meat juices run clear. Combine cornstarch and water until smooth; stir into cooking juices. Cover and cook on high for 30-45 minutes or until thickened. Serve over rice if desired.

Orange-Glazed Canadian Bacon

Ingredients

1 1/4 pounds Canadian bacon
1 1/2 cups orange juice
6 tablespoons brown sugar,
divided
1/2 teaspoon ground mustard
1/2 teaspoon ground cardamom
1/4 teaspoon coarsely ground
pepper
3 bay leaves

Directions

In an 11-in. x 7-in. x 2-in. baking pan coated with nonstick cooking spray, arrange bacon in two rows, overlapping the slices.

In a saucepan, combine the orange juice, 4 tablespoons brown sugar, mustard, cardamom and pepper until blended. Bring to a boil over medium heat, stirring frequently. Boil for 1 minute. Pour over bacon; arrange bay leaves on top.

Bake, uncovered, at 325 degrees F for 20-25 minutes. Discard bay leaves and all but 1/4 cup pan juices. Sprinkle remaining brown sugar over bacon. Broil 4 in. from the heat for 3-5 minutes or until bacon is glazed and bubbly. Serve immediately.

Mandarin Orange Cheesecake

Ingredients

1/2 cup crushed chocolate wafers
2 tablespoons butter, melted
4 1/2 teaspoons sugar
4 ounces cream cheese, softened
1 tablespoon orange marmalade
1 cup whipped topping
1 (11 ounce) can mandarin
oranges, drained

Directions

In a small bowl, combine the wafer crumbs, butter and sugar. Press onto the bottom and 1/2 in. up the sides of an ungreased 6-in. springform pan. Place on a baking sheet. Bake at 375 degrees F for 5 minutes. Cool on a wire rack.

In a small mixing bowl, beat cream cheese and marmalade until blended. Fold in whipped topping. Arrange two-thirds of the oranges over the crust. Spread with cream cheese mixture. Decorate with remaining oranges. Cover and refrigerate for 2 hours before serving.

Orange Cardamom Krumkake

Ingredients

1 1/2 cups all-purpose flour
2 teaspoons ground cardamom
1/2 teaspoon ground ginger
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 cup white sugar
1/8 teaspoon salt
2 teaspoons grated orange zest
1/3 cup butter, softened
2/3 cup half-and-half
2 eggs

Directions

Grease the krumkake iron with oil or vegetable spray. Heat iron over medium low heat. You should only need to grease the iron once. If using an electric krumkake iron, follow manufacturer's directions for preheating.

Sift the flour, cardamom, ginger, cinnamon, and nutmeg into a large bowl. Stir the sugar, salt, and orange zest into the flour mixture until evenly blended.

Place the butter and half-and-half into a microwavable bowl. Cover and cook in microwave until warm, about 25 seconds. Cool slightly. Whisk the eggs, one at a time, into the half-and-half mixture. Stir the cream mixture into the flour mixture until well blended.

Using preheated krumkake iron, place 1 tablespoon of batter onto each krumkake mold, using a second spoon to scrape off the batter. Close the krumkake iron, and cook until the iron stops steaming and the cookies are golden brown, 30 to 60 seconds. Carefully peel the krumkake cookie from the iron and while still hot, and wrap around a wooden krumkake cone to make the traditional cone shape. Hold in place until set, about 10 seconds, remove and cool completely on waxed paper. Repeat with remaining batter.

Orange Glaze II

Ingredients

1/4 cup butter
2/3 cup white sugar
1/3 cup orange juice

Directions

In a small saucepan, combine the butter, sugar and orange juice over medium heat. Stir frequently until the sugar and butter are dissolved. Remove from the heat and pour over a warm cake.

Orange Cranberry Oatmeal

Ingredients

2 cups water
3 tablespoons orange juice
concentrate
1 cup quick-cooking oats
1/3 cup toasted wheat germ
1/4 cup dried cranberries
1 (11 ounce) can mandarin
oranges, drained
3 tablespoons brown sugar
1/4 cup chopped walnuts

Directions

In a large saucepan, bring the water and orange juice concentrate to a boil. Stir in the oats, wheat germ and cranberries. Return to a boil; cook and stir for 2 minutes. Remove from the heat. Stir in oranges, brown sugar and walnuts if desired.

Oranged Cranberry Sauce

Ingredients

2 (12 ounce) packages fresh cranberries
1 orange, zested
3 cinnamon sticks
2 cups orange juice
2 cups packed brown sugar

Directions

In a medium saucepan, combine cranberries, orange zest, cinnamon, orange juice, and brown sugar. Add enough water to cover, and bring to a boil over high heat. Immediately reduce heat, and simmer for about 1 hour, or until the sauce has thickened. Taste for sweetness, and adjust with additional sugar if necessary. You can not overcook, so continue cooking until you have a good thick consistency. Let mixture cool, then refrigerate in a covered container.

Decadent Chocolate Orange Cake

Ingredients

2 orange peels, cut into 1/4 inch strips
1/3 cup white sugar
1/4 cup orange marmalade
3/4 cup unsalted butter, softened
1 teaspoon vanilla extract
1 cup white sugar
4 eggs
2 1/2 cups cake flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
3/4 cup orange juice

1 1/4 cups heavy cream
4 tablespoons unsalted butter
15 ounces semisweet chocolate chips

1 (8 ounce) package cream cheese, softened
1 tablespoon white sugar
2 tablespoons orange marmalade

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat two 8 inch round cake pans with cooking spray, and line bottoms with parchment paper.

Using a vegetable peeler, remove zest from oranges in strips. Place in food processor, and coarsely chop, stopping occasionally to scrape down sides of bowl. Add 1/3 cup sugar and blend until peel is minced. Add 1/4 cup marmalade, and pulse until mixture is pureed. Transfer to a large bowl. Add 3/4 cup unsalted butter, and 1 teaspoon vanilla.

With an electric mixer, cream mixture until light and fluffy. Beat in 1 cup sugar. Add eggs 1 at a time, beating well after each addition. Sift together flour, baking powder, and baking soda into small bowl. Beat in the flour mixture alternately with the orange juice, mixing just until incorporated. Divide batter into prepared pans.

Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

For the Chocolate Ganache: Bring cream and butter to simmer in heavy large saucepan. Remove from heat, add chocolate chips and stir until melted.

For Orange Cream Cheese Filling: in a small bowl, beat together cream cheese, 1 tablespoon sugar, and 2 tablespoons marmalade.

To assemble cake: Cut each cake into 2 layers. Place 1 layer on plate. Spread filling on the bottom cake. Pour hot ganache over bottom layer, let cool slightly. Top with second cake layer. Spread with filling. Pour hot ganache over second layer. Repeat for third layer. Top with fourth cake layer. Pour remaining ganache over entire cake for a shiny finish. Refrigerate uncovered cake until ganache is a hard coating.

Orange Mini Muffins

Ingredients

1 3/4 cups all-purpose flour
2/3 cup packed brown sugar
2 1/2 teaspoons baking powder
1/4 teaspoon salt
1 egg
3/4 cup orange juice
1/2 cup sour cream
1/4 cup vegetable oil
1 tablespoon grated orange peel
1 1/2 teaspoons vanilla extract

Directions

In a large bowl, combine the dry ingredients. In another bowl, beat the egg, orange juice, sour cream, oil, orange peel and vanilla. Stir into dry ingredients just until moistened. Fill greased or paper-lined miniature muffin cups two-thirds full. Bake at 350 degrees F for 18-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Orange Chiffon Cake

Ingredients

2 1/4 cups cake flour
1 1/2 cups white sugar
1 tablespoon baking powder
1 teaspoon salt
5 egg yolks
1/2 cup vegetable oil
3/4 cup orange juice
1 tablespoon orange zest
1 teaspoon vanilla extract
1 cup egg whites
1/2 teaspoon cream of tartar

Directions

Preheat oven to 325 degrees F (165 degrees C). Wash angel food tube pan in hot soapy water to ensure it is totally grease free.

Sift flour, sugar, baking powder, and salt together into bowl. Make a well in center. Put egg yolks, cooking oil, orange juice, orange rind, and vanilla into well. Set aside. Don't beat yet.

In a large bowl, beat egg whites and cream of tartar in mixing bowl until very stiff. Set aside.

Using same beaters, beat egg yolk-flour mixture until smooth. Gently fold 1/4 at a time into egg whites. Pour batter into ungreased 10 inch angel food tube pan.

Bake in oven for 60 to 70 minutes, until an inserted wooden pick comes out clean. Invert pan until cake has cooled. Remove from pan. Serve plain or frost with Orange Icing.

Super Orange Chicken

Ingredients

1 (6 ounce) can frozen orange juice concentrate, thawed
1 packet dry onion soup mix
1 teaspoon poultry seasoning
1 tablespoon cornstarch
4 chicken legs

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, combine the orange juice, onion soup mix, poultry seasoning and cornstarch. Mix together well and set aside. Place chicken in a 9x13 inch baking dish. Pour sauce over chicken and cover with foil.

Bake at 375 degrees F (190 degrees C) for 45 minutes, remove foil, and bake for 15 more minutes.

Crispy Orange Beef

Ingredients

1 1/2 pounds beef top sirloin,
thinly sliced
1/3 cup white sugar
1/3 cup rice wine vinegar
2 tablespoons frozen orange juice
concentrate
1 teaspoon salt
1 tablespoon soy sauce
1 cup long grain rice
2 cups water
1/4 cup cornstarch
2 teaspoons orange zest
3 tablespoons grated fresh ginger
1 1/2 tablespoons minced garlic
8 broccoli florets, lightly steamed
or blanched
2 cups oil for frying

Directions

Lay beef strips out in a single layer on a baking sheet lined with paper towels. Allow to dry in the refrigerator for 30 minutes. In a small bowl, mix together the sugar, rice vinegar, orange juice concentrate, salt and soy sauce. Set aside.

Meanwhile, combine rice and water in a medium saucepan. Bring to a boil, then reduce heat to medium-low and simmer for 20 minutes, or until rice is tender. Add more water at the end if necessary.

Heat oil in a wok over medium-high heat. Toss dried beef in cornstarch to coat. Fry in the hot oil in small batches until crispy and golden brown; set aside. Drain all of the oil from the wok except about 1 tablespoon.

Add orange zest, ginger and garlic to the remaining oil, and cook briefly until fragrant. Add the soy sauce mixture to the wok, bring to a boil, and cook until thick and syrupy, about 5 minutes. Add beef, and heat through, stirring to coat. Serve immediately over steamed rice, and garnish with broccoli.

Le Orange Roughy

Ingredients

1 (6 ounce) can frozen orange juice concentrate, thawed
1 teaspoon lemon juice
1 teaspoon lime juice
1/2 teaspoon minced garlic
1 teaspoon salt-free onion and herb seasoning blend
1 teaspoon salt-free lemon-herb seasoning (such as Mrs. Dash)
4 (6 ounce) fillets orange roughy

Directions

In a large bowl, stir together the orange juice concentrate, lemon juice, lime juice, garlic, onion and herb seasoning and lemon-herb seasoning. Pour into a resealable bag and add fish fillets. Seal and marinate the fish for a couple of hours or overnight in the refrigerator.

Preheat the oven to 425 degrees F (220 degrees C). Arrange the fish fillets in a single layer in a shallow baking dish. Pour the marinade in with them and cover tightly with aluminum foil.

Bake for 45 minutes in the preheated oven, until fish is cooked through.

Easy Orange Cream Slush

Ingredients

1/2 cup orange juice
1/4 cup milk
2 tablespoons white sugar
8 ice cubes

Directions

Combine the orange juice, milk, sugar, and ice cubes in a blender; blend until smooth.

Orange Vanilla Blend

Ingredients

1 frozen banana, peeled and
chopped
1 (12 ounce) package soft silken
tofu
2 cups orange juice
1 tablespoon honey
1/2 teaspoon vanilla extract

Directions

In a blender combine frozen banana, tofu, orange juice, honey and
vanilla. Blend until smooth.

Orange Walnut Chicken

Ingredients

1/3 cup orange juice concentrate
5 tablespoons vegetable oil,
divided
2 tablespoons soy sauce
2 garlic cloves, minced
4 boneless, skinless chicken
breast halves
1/2 cup coarsely chopped walnuts
1 tablespoon butter
4 green onions, thinly sliced
1/2 cup orange marmalade
1/2 cup orange juice
1/4 cup lemon juice
2 tablespoons honey
1 tablespoon grated orange peel
2 teaspoons grated lemon peel
1/2 teaspoon salt
1/8 teaspoon pepper
Hot cooked rice

Directions

In a small bowl, combine orange juice concentrate, 4 tablespoons oil, soy sauce and garlic. Pour half of the marinade into a large resealable plastic bag; add chicken. Seal bag and turn to coat; refrigerate for 2-3 hours. Cover and refrigerate remaining marinade.

Discard marinade from chicken. In a large skillet, cook chicken in remaining oil until juices run clear. Meanwhile, in a small saucepan, saute walnuts in butter until lightly browned; remove and set aside.

Set aside 1/4 cup green onions for garnish. Add remaining onions to saucepan; saute until tender. Add the marmalade, juices, honey, orange and lemon peel, salt, pepper and reserved marinade. Bring to a boil.

Reduce heat; simmer, uncovered, for 5-10 minutes or until sauce reaches desired consistency. Serve chicken over rice; top with sauce, toasted walnuts and reserved onions.

Orange Juice Jelly

Ingredients

2 (6 ounce) cans frozen orange juice concentrate
2 1/2 cups water
1 (1.75 ounce) package powdered fruit pectin
4 1/2 cups white sugar
6 half pint canning jars with lids and rings

Directions

Place the orange juice concentrate, water, and pectin in a saucepan. Bring to a boil over high heat, stirring constantly. Once the mixture reaches a boil, add the sugar, and return to a simmer, stirring constantly. Boil hard for 1 minute, then remove from the heat and skim off any scum that has formed at the top.

Sterilize the jars and lids in boiling water for at least 5 minutes. Pour the jelly into the hot, sterilized jars, filling the jars to within 1/2 inch of the top. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings.

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 5 minutes.

Remove the jars from the stockpot and place onto a cloth-covered or wood surface, several inches apart, until cool. Once cool, press the top of each lid with a finger, ensuring that the seal is tight (lid does not move up or down at all).

Orange Lime Gelatin Ring

Ingredients

1 (11 ounce) can mandarin oranges, drained
1 (20 ounce) can crushed pineapple, undrained
2 tablespoons lemon juice
1 (3 ounce) package lime gelatin
1 (8 ounce) package reduced-fat cream cheese, cubed
Lettuce Leaves
2 cups seedless red grapes

Directions

Arrange oranges in the bottom of a 9-in. ring mold coated with nonstick cooking spray. Cover and freeze for 30 minutes. Meanwhile, drain pineapple, reserving 1 cup juice (discard any remaining juice or save for another use); set pineapple aside.

In a saucepan, bring lemon juice and reserved pineapple juice to a boil. Remove from the heat; cool for 10 minutes. Pour into a blender or food processor. Add gelatin powder; cover and process for 30 seconds or until gelatin is dissolved. Add cream cheese; cover and process for 1 minute or until smooth.

Stir in pineapple. Pour into ring mold. Cover and refrigerate for 8 hours or until firm. Unmold onto a lettuce-lined serving platter. Fill center with grapes.

Orange Chocolate Muffins

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1/2 cup sour cream
1/2 cup orange juice
2 tablespoons grated orange peel
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
3 (1 ounce) squares bittersweet
chocolate

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in the sour cream, orange juice and peel. Combine the flour, baking powder, baking soda and grated chocolate; stir into creamed mixture just until moistened. Fill paper-lined muffin cusp three-fourths full.

Bake at 400 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Orange Smoothie

Ingredients

1 (6 ounce) can frozen orange
juice concentrate
1 cup milk
1 cup water
1 teaspoon vanilla extract
1/3 cup white sugar
10 cubes ice

Directions

In a blender, combine orange juice concentrate, milk, water, vanilla, sugar and ice. Blend until smooth. Pour into glasses and serve.

Orange Vegetable Kabobs

Ingredients

1 large sweet onion
1 large orange, unpeeled
1 medium sweet red pepper, cut into 1-inch pieces
1 medium yellow bell pepper, cut into 1 inch pieces
8 medium fresh mushrooms
8 cherry tomatoes
2 small yellow summer squash, cut into 1 inch slices
MARINADE:
1/2 cup olive or vegetable oil
1/3 cup lemon juice
1 1/2 teaspoons sugar
1 teaspoon salt
1/4 teaspoon garlic powder
1/4 teaspoon pepper
2 tablespoons orange juice

Directions

Cut the onion and orange into eight wedges; halve each wedge. Alternately thread vegetables and orange pieces onto eight metal or soaked wooden skewers. Place in a shallow oblong dish. In a bowl, whisk together the oil, lemon juice, sugar, salt if desired, garlic powder and pepper. Pour over skewers. Marinate for 15 minutes, turning and basting frequently. Grill, covered, over indirect heat for 10-15 minutes or until the vegetables are crisp-tender. Brush with orange juice just before serving.

Orange Spice Cake

Ingredients

1 2/3 cups all-purpose flour
1/3 cup sugar
1 1/2 teaspoons baking soda
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 cup orange juice
1/2 cup molasses
1/3 cup vegetable oil
1 egg
1/2 cup orange marmalade
whipped topping

Directions

In a bowl, combine the flour, sugar, baking soda, ginger, cinnamon and cloves. Combine the orange juice, molasses, oil and egg; add to dry ingredients and stir just until combined. Pour into a greased 9-in. square baking pan.

Bake at 350 degrees F for 16-20 minutes or until a toothpick inserted near the center comes out clean. Spoon marmalade over warm cake. Cool on a wire rack. Serve with whipped topping if desired.

Orange Raisin Muffins

Ingredients

1 medium navel orange
1/2 cup orange juice
1/2 cup butter or margarine,
melted
1 egg
1 1/2 cups all-purpose flour
3/4 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1/2 cup raisins

Directions

Peel orange; place peel in a blender or food processor. Separate orange into segments; place in blender. Add orange juice; cover and process until well blended. Add butter and egg. In a bowl, combine the flour, sugar, baking powder, baking soda and salt. Stir in orange mixture just until moistened. Fold in raisins. Fill greased or paper-line muffin cup two-thirds full. Bake at 400 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Orange Glazed Carrots

Ingredients

1 pound baby carrots
1/4 cup orange juice
3 tablespoons brown sugar
2 tablespoons butter
1 pinch salt

Directions

Place carrots in a shallow saucepan, and cover with water. Boil until tender. Drain, and return carrots to pan.

Pour orange juice over carrots, and mix well. Simmer over medium heat for about 5 minutes. Stir in brown sugar, butter, and salt. Heat until butter and sugar melt.

Orange Streusel Muffins

Ingredients

1 3/4 cups all-purpose flour
1/4 cup sugar
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1 egg
3/4 cup milk
1/3 cup vegetable oil
1/4 cup orange marmalade
STREUSEL:
2 tablespoons all-purpose flour
2 tablespoons brown sugar
1 teaspoon ground cinnamon
1 tablespoon cold butter

Directions

In a bowl, combine flour, sugar, baking powder and salt. In another bowl, beat egg; add milk and oil. Stir into dry ingredients just until moistened. Fill eight greased or paper-lined muffin cups half full. Spoon 1 teaspoon marmalade over each. Top with remaining batter. For streusel, combine flour, brown sugar and cinnamon in a small bowl. Cut in butter until crumbly; sprinkle over batter. Bake at 400 degrees F for 20-25 minutes or until muffins test done.

Orange Cream Slush

Ingredients

8 cups orange juice
8 scoops vanilla ice cream
8 orange slices (optional)

Directions

Pour orange juice into 2-qt. freezer container; cover and freeze for 2 hours or until slushy, stirring twice.

To serve, pour slush into eight glasses. Add a scoop of ice cream to each glass. Garnish with orange slices if desired.

Cranberry Orange Bread

Ingredients

2 3/4 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1 3/4 cups white sugar
1/2 cup butter, melted
1 cup mandarin orange segments,
drained
2 cups cranberries
2 eggs
3/4 cup milk
3/4 cup sour cream
1 teaspoon vanilla extract
1 teaspoon orange extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease two 8x4 inch loaf pans.

In a large bowl, stir together the flour, baking powder, baking soda, salt, and white sugar. Mix in the melted butter until the mixture looks crumbly. Stir in the cranberries and oranges. In a separate bowl or large measuring cup, whisk together the eggs, milk, sour cream, vanilla and orange extract. Pour the liquid ingredients into the bowl with the dry ingredients and stir just until blended. Divide the batter evenly between the prepared pans.

Bake in the preheated oven until a toothpick inserted into the crown comes out clean, about 40 minutes. Cool in the pans for a while, then remove from the pans and place on wire racks to cool completely.

Orange Carrot Cookies

Ingredients

- 1 1/2 cups shortening
- 2 cups white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 cups mashed cooked carrots
- 4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup chopped walnuts
- 1 cup chopped walnuts
- 1 cup confectioners' sugar
- 1 orange, zested and juiced

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla and carrots. Combine the flour, baking powder and salt; gradually stir into the creamed mixture. Finally, fold in the walnuts. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven, until lightly golden. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

To make the glaze, put 1 cup of the confectioners' sugar into a medium bowl. Grate the rind of the orange into the bowl with the sugar. Squeeze in enough juice from the orange to form a thin but spreadable consistency. Mix until smooth. If necessary, stir in more confectioners' sugar. Spread onto the cooled cookies. Store in an airtight container.

Almond Gelatin with Mandarin Oranges

Ingredients

2/3 cup white sugar
1 1/2 cups milk
2 (.25 ounce) packages unflavored gelatin (such as Knox ®)
2 cups boiling water
2 teaspoons almond extract
1 (11 ounce) can mandarin orange segments, undrained

Directions

Whisk the sugar into the milk in a mixing bowl until dissolved. Sprinkle the gelatin over top, and let stand for 1 minute to soften. Whisk the boiling water and almond extract into the gelatin mixture until the gelatin has dissolved. Pour into a 7-inch square pan. Refrigerate until firm, about 4 hours.

Once firm, cut the gelatin into 1-inch squares, and place into a mixing bowl. Gently stir in the mandarin oranges and their juice to serve.

Halibut Cheeks with Ginger-Orange Sauce

Ingredients

1/4 cup fresh orange juice
2 teaspoons minced fresh cilantro
1 teaspoon minced fresh ginger root
1 clove garlic, minced
1 tablespoon soy sauce
1 teaspoon sesame oil
1/4 teaspoon red pepper flakes

1 tablespoon olive oil
4 (3 ounce) halibut cheeks

Directions

Whisk the orange juice, cilantro, ginger, garlic, soy sauce, sesame oil, and red pepper flakes together in a small bowl; set aside.

Heat the olive oil in a skillet over medium-high heat. Cook the halibut cheeks until golden brown on each side, 2 to 3 minutes per side. Pour the orange juice mixture into the skillet and bring to a boil. Reduce heat to medium and simmer until the halibut flakes easily with a fork and the sauce has thickened slightly. Remove halibut cheeks to a plate and drizzle with orange sauce to serve.

Orange Date Nut Cake

Ingredients

1 cup butter, softened
2 cups white sugar
6 eggs
3 1/3 cups self-rising flour
1 cup milk
1 tablespoon vanilla extract
1 tablespoon lemon extract
2 cups dates, pitted and chopped
2 cups chopped pecans

2 cups orange juice
3 1/2 cups confectioners' sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 10 inch tube pan and line the bottom with parchment paper. Grease the paper. Dredge the dates and nuts in the flour and set aside.

In a large bowl, cream the butter and sugar until light and fluffy. Add the eggs one at a time, beating well. Add flour, alternating with milk, and mix well. Add vanilla and lemon flavorings. Fold in nuts and dates.

Pour batter into a 10 inch tube pan. Bake at 350 degrees F (165 degrees C) for 1 hour, or until a toothpick inserted into the center of the cake comes out clean. Remove from oven and pour orange syrup over cake immediately. Cool in pan for 30 minutes, then remove from pan. Let stand upside-down overnight, then turn over and serve.

To make the orange syrup: In a medium bowl, combine orange juice and confectioners sugar. Mix until smooth.

Orange Balls II

Ingredients

1 (12 ounce) package vanilla wafers
4 cups sifted confectioners' sugar
1/2 cup butter, softened
1 (6 ounce) can frozen orange juice concentrate, thawed
1 cup chopped pecans
1 cup flaked coconut

Directions

Crush vanilla wafers to make fine crumbs. Add sugar, butter or margarine, and orange juice concentrate. Mix well.

Shape dough into 1 inch balls. Roll balls in pecans or coconut. Chill until firm.

Orange Roughy with Citrus Sauce

Ingredients

1 pound orange roughy fillets
1/2 cup milk
1/4 teaspoon salt
1/3 cup all-purpose flour
1 1/2 tablespoons olive oil
1 tablespoon minced garlic
3 tablespoons fresh lime juice
2 tablespoons lemon juice
1 tablespoon orange juice
1 tablespoon chopped fresh parsley
2 tablespoons thinly sliced green onion
1 tablespoon butter

Directions

Soak fish in milk 10 minutes. Remove, sprinkle with salt and dredge in flour.

Heat 2 tablespoons oil in a frying pan over medium-high heat. Cook fish until it is golden on one side, about 3 minutes. Cook second side until golden and cooked through, about 3 to 4 more minutes. Remove fish to a serving platter.

Wipe frying pan clean. Reduce heat to low, add remaining oil and cook garlic 30 seconds. Add lime juice, lemon juice, orange juice, parsley, and green onions. Add butter, swirl in skillet until just creamy. Pour sauce over fish and serve.

Lemon Orange Filling

Ingredients

3/4 cup white sugar
1/4 cup all-purpose flour
1/3 cup water
1 egg
1 egg yolk
3 tablespoons butter
2 tablespoons lemon juice
2 tablespoons orange juice

Directions

Combine sugar and flour in a saucepan. Add water gradually, stirring constantly. Slightly beat the egg and yolk, and add with butter, lemon juice, and orange juice to the saucepan. Mix well. Cook and stir over medium heat until mixture comes to a boil and is thickened - about 7 minutes. Cool before spreading on cake.

Orange White Chocolate Chip Beltane Cookies

Ingredients

1 1/4 cups butter, softened
1 1/3 cups white sugar
1 tablespoon vanilla extract
1 egg, beaten
3 cups all-purpose flour
1/2 teaspoon salt
1 tablespoon baking powder
2 tablespoons orange zest
1/2 cup white chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.

Sift together flour, baking powder, salt, and orange zest.

In a bowl of mixer, cream butter on medium speed, adding sugar gradually. Add vanilla and egg. Add flour mixture gradually, stopping frequently to push down from sides of bowl. When flour mixture is thoroughly combined, mix in chips.

Drop dough by scant spoonful onto baking sheet, spacing 1 inch apart, flattening slightly with back of spoon. Bake at 350 degrees F (175 degrees C) 10 to 12 minutes or until beginning to brown. Allow to cool completely on cooling rack.

Orange Curried Chicken

Ingredients

1 cup orange marmalade
1 tablespoon curry powder
1 teaspoon salt
1/2 cup water
4 bone-in chicken breast halves,
with skin

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl combine the marmalade, curry powder, salt and water. Mix together. Place chicken pieces, cut side down, in a lightly greased 9x13 inch baking dish and spoon marmalade mixture over chicken.

Bake uncovered at 350 degrees F (175 degrees C) for 45 minutes, spooning sauce over chicken several times. (Note: If sauce begins to stick to the baking dish, add an additional 1/4 cup water).

Remove chicken from baking dish and skim fat off of the sauce. Serve sauce hot with the chicken.

Chicken With Orange Sauce

Ingredients

1 broiler/fryer chicken (3 to 4 pounds), cut up
2 tablespoons vegetable oil
1 large onion, halved and sliced
1/2 medium green pepper, julienned
1/2 medium sweet yellow pepper, julienned
1 garlic clove, minced
1/2 teaspoon grated orange peel
2 1/2 cups water
ORANGE SAUCE:
2 tablespoons cornstarch
3/4 cup orange juice
1/4 cup sherry, or chicken broth
1/4 cup teriyaki sauce
3 tablespoons brown sugar
1 tablespoon butter or margarine
1/4 teaspoon ground ginger
1/2 cup slivered almonds, toasted

Directions

In a pressure cooker, brown chicken in oil over medium-high heat; drain. Remove chicken to a 30-in. x 18-in. piece of heavy-duty foil. Top with onion, peppers, garlic and orange peel. Wrap tightly.

Place on a rack in pressure cooker; add water. Close over securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium-high; cook for 12 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Immediately cool according to manufacturer's directions until pressure is completely reduced. In a small saucepan, combine cornstarch and orange juice until smooth. Stir in the sherry or broth, teriyaki sauce, brown sugar, butter and ginger. Bring to a boil; cook and stir for 1 minute or until thickened.

Remove chicken and vegetables to a serving platter. Top with sauce; sprinkle with almonds.

Orange Knots

Ingredients

2 (.25 ounce) packages active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup warm milk (110 to 115 degrees F)
1/3 cup sugar
1/2 cup butter or margarine, softened
1 teaspoon salt
2 eggs
1/4 cup orange juice
2 tablespoons grated orange peel
5 1/4 cups all-purpose flour
ORANGE ICING:
1 cup confectioners' sugar
2 tablespoons orange juice
1 teaspoon grated orange peel

Directions

In a mixing bowl, dissolve yeast in water. Add the next seven ingredients and 3 cups flour; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; roll into a 16-in. x 10-in. rectangle, about 1/2 in. thick. Cut into 10-in. x 3/4-in. strips; roll lightly and tie into a knot. Place on greased baking sheets; tuck the ends under. Cover and let rise until doubled, about 45 minutes. Bake at 400 degrees F for 10-12 minutes or until golden brown. Cool on wire racks. Combine icing ingredients; drizzle over rolls.

Orange Party Cake II

Ingredients

1 cup flaked coconut, toasted
1 (18.25 ounce) package yellow cake mix
1 (3 ounce) package orange flavored gelatin
3/4 cup water
3/4 cup vegetable oil
4 eggs
3 cups confectioners' sugar
1/2 cup orange juice
1 lemon, juiced

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, combine toasted coconut, cake mix, and gelatin mix. Make a well in the center and pour in the water, oil and eggs. Beat until smooth.

Pour batter into prepared pan. Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Pour glaze over cake while still hot.

To make the Glaze: in a small bowl, combine confectioners' sugar, orange juice and lemon juice. Stir until smooth.

Orange-Kissed Strawberry Rhubarb Pie

Ingredients

1 pastry for a 10-inch double crust pie

1 1/2 cups white sugar
1/4 teaspoon salt
1/2 teaspoon grated orange peel
1/4 cup quick-cooking tapioca
1/4 teaspoon ground nutmeg
4 cups rhubarb, cut into 1/2 inch pieces
2 cups fresh strawberries, quartered
1/4 cup fresh orange juice
2 tablespoons butter, cut into small chunks
1 tablespoon milk
1 tablespoon white sugar

Directions

Preheat oven to 400 degrees F (200 degrees C). Divide the pie pastry in half, roll out half to a round pie crust about 12 inches in diameter, and place the pie crust in the bottom of a 10-inch pie dish. Refrigerate the other half of the pie pastry until needed.

Stir the 1 1/2 cups of sugar, the salt, orange peel, tapioca, and nutmeg together in a bowl until well blended. Gently stir in the rhubarb, strawberries, and orange juice, taking care not to crush the strawberries; pour into the prepared pie crust. Dot the filling with butter pieces. Roll the reserved pie pastry out to about a 12-inch circle and place the top crust over the fruit filling.

Fold the edges of the top and bottom crust together to seal the two crusts together. Form a rounded indentation in the edge of the pie crust by placing your left index finger against the outer edge of the crust, and pinching the crust against it with the index finger and thumb of your right hand. Move around the edge of the pie, pinching the crust edge against your left index finger to make a fluted crust. Brush milk over the top crust of the pie and sprinkle with 1 tablespoon of sugar. Cut several vent holes in the top crust.

Bake in the preheated oven until the filling is thickened and bubbling and the crust has browned, 40 to 50 minutes. Check after 30 minutes of baking time; if the crust edges are browning too quickly, cover them with strips of aluminum foil. Cool the pie before serving.

Mango Orange Sorbet

Ingredients

4 cups chilled cubed mango
1/2 cup cold water
1/4 cup orange juice
1/2 cup white sugar

Directions

Blend the mango, water, and orange juice in a blender on medium-low speed until smooth. Add the sugar and blend until incorporated.

Pour into an ice cream maker and freeze according to the manufacturer's instructions.

Orange Cream Cake II

Ingredients

2 (12 ounce) packages prepared pound cake
2 pints orange sherbet
1 cup heavy whipping cream
1/4 cup white sugar
1 teaspoon vanilla extract

Directions

Line the bottom and two long sides of a 9 x 5 x 3 inch loaf pan with waxed paper.

Trim the crusts from the pound cakes, and cut each cake lengthwise into 3 even slices. Line the bottom and long sides of the loaf pan with 3 of the pound cake slices. Trim two of the remaining slices to fit the short ends of the pans, and reserve the scraps.

Pack the sherbet into the cake lined pans, and top with the remaining slice of cake. Use the cake scraps to fill in any areas with exposed sherbet. Cover the cake with waxed paper. Freeze until firm, at least 3 hours.

In a mixing bowl, combine cream, sugar, and vanilla; beat until stiff. Invert cake on serving platter, and frost with sweetened whipped cream. Return cake to the freezer until ready to serve.

Sugary Orange Peel

Ingredients

4 medium navel oranges
2 cups sugar, divided
1 cup water
1/2 teaspoon salt
1/2 cup semisweet chocolate chips
2 teaspoons shortening

Directions

With a knife, score the peel from each orange into quarters. With fingers, remove peel and white pith attached. Place peel in a saucepan; cover with water. Bring to a boil. Boil, uncovered, for 30 minutes. Drain and repeat twice. Meanwhile, in another saucepan, combine 1 cup of sugar, water and salt. Bring to a boil; boil and stir for 2 minutes or until sugar is dissolved. Drain peel and add to syrup. Bring to a boil; reduce heat. Simmer, uncovered, for 50-60 minutes or until syrup is almost all absorbed, stirring occasionally. (Watch carefully to prevent scorching.) Drain any remaining syrup. Cool orange peel in a single layer on a foil-lined baking sheet for 1 hour. Cut into 1/8-in. to 1/4-in. strips. Sprinkle remaining sugar on an ungreased 15-in. x 10-in. x 1-in. baking pan. Sprinkle strips over sugar; toss to coat. Let stand for 8 hours or overnight, tossing occasionally. If desired, melt chocolate chips and shortening. Dip one end of each orange strip into chocolate; let stand on waxed paper until chocolate hardens. Store in an airtight container for up to 3 weeks.

Orange Rhubarb Pie

Ingredients

3 1/2 cups diced fresh or frozen
rhubarb, thawed
1/2 cup golden raisins
1/2 cup chopped pecans
1 tablespoon grated orange peel
1 1/2 cups sugar
1/3 cup orange juice
2 tablespoons quick-cooking
tapioca
1/4 teaspoon ground nutmeg
1 Pastry for double-crust pie (9
inches)
2 tablespoons butter or margarine
1 tablespoon milk
Additional sugar

Directions

In a large bowl, combine the first eight ingredients. Let mixture stand for 30 minutes. Line a 9-in. pie plate with bottom pastry; trim even with edge of plate. Pour filling into crust; dot with butter. Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges; cut slits in top. Brush milk over pastry; sprinkle with sugar. Cover edges loosely with foil. Bake at 400 degrees F for 30 minutes. Remove oil; bake 5 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack.

Chocolate Orange Fudge

Ingredients

2 1/2 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1/2 cup chopped pecans
2 teaspoons grated orange peel

Directions

Line an 8 x 8 inch square pan with parchment paper.

Melt chocolate chips with condensed milk in the top of a double boiler or in a bowl in the microwave. Stir until smooth. Remove from heat and stir in pecans and grated orange peel.

Pour chocolate mixture into prepared pan. Chill 2 hours, or until firm, and cut into squares. Store, covered, in the refrigerator.

Orange Sugar Rollouts

Ingredients

2/3 cup shortening
3/4 cup sugar
1/2 teaspoon grated orange peel
1 egg
4 teaspoons milk
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt

FROSTING:

1/2 cup butter or margarine,
softened
4 cups confectioners' sugar
1 teaspoon vanilla extract
1/2 teaspoon grated orange peel
2 tablespoons orange juice
yellow food coloring

Directions

In a mixing bowl, cream shortening, sugar and orange peel. Beat in egg, milk and vanilla. Combine flour, baking powder and salt; gradually add to the creamed mixture.

On a lightly floured surface, roll out to 1/4-in. thickness. Cut with 2 -1/2-in. cookie cutters dipped in flour. Place 1 in. apart on greased baking sheets. Bake at 375 degrees F for 6-8 minutes or until lightly browned. Remove to wire racks to cool.

In a mixing bowl, combine butter, confectioners' sugar, vanilla, orange peel and enough orange juice to achieve spreading consistency. Add food coloring if desired. Frost cookies.

Orange Chicken with Green Onions and Walnuts

Ingredients

1 1/2 cups SwansonB® Chicken Broth (regular, Natural GoodnessB „Ÿ or Certified Organic)
1/4 cup teriyaki sauce
3 cloves garlic, minced
3/4 cup orange marmalade
4 green onions, sliced
2 tablespoons cornstarch
8 skinless chicken thighs
1/2 cup walnut pieces
Hot cooked regular long-grain white rice

Directions

Mix broth, teriyaki sauce, garlic, marmalade, 1/4 cup green onions and cornstarch in 6-quart slow cooker. Add chicken and turn to coat.

Cover and cook on LOW 8 to 9 hours* or until chicken is no longer pink. Sprinkle with walnuts and remaining green onions before serving. Serve with rice.

Cinnamon-Orange Swirl Bread

Ingredients

1/2 cup butter flavored shortening
1 1/4 cups sugar, divided
2 eggs
3/4 cup sour cream
1 teaspoon vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
2 teaspoons grated orange peel

Directions

In a mixing bowl, cream shortening and 1 cup sugar. Add eggs, sour cream and vanilla; mix well. Combine flour, baking powder, baking soda and salt; stir into creamed mixture just until moistened. Pour half the batter into a greased 9-in. x 5-in. x 3-in. loaf pan. Combine cinnamon, orange peel and remaining sugar; set 1 tablespoon aside for the topping. Sprinkle remaining sugar mixture over batter. Carefully top with batter. Cut through batter with a knife to swirl. Sprinkle with reserved sugar mixture. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely.

Orange Salmon II

Ingredients

2 (6 ounce) fillets salmon, skin removed
2 1/2 cups orange juice
3 sprigs fresh dill weed

Directions

Place the salmon fillets in a large skillet over medium heat. Pour orange juice over salmon. Arrange dill sprigs around the salmon. Cook , turning occasionally, 15 minutes, or until fish is easily flaked with a fork. Remove salmon from skillet, and set aside.

Reduce skillet heat to medium-low, and continue cooking the orange juice 10 minutes, or until thickened. Pour over the salmon to serve.

Orange Cucumber Tossed Salad

Ingredients

2 medium navel oranges, peeled and sliced
1 medium cucumber, sliced
4 cups torn romaine
4 cups torn leaf lettuce
1 small red onion, sliced and separated into rings
1/4 cup orange juice
2 tablespoons balsamic vinegar
1 1/2 teaspoons sugar
1/4 teaspoon salt
1/8 teaspoon pepper
3 tablespoons canola oil
1 cup seasoned salad croutons

Directions

Place orange and cucumber slices around the bottom sides of a straight-sided glass salad bowl. Cut any remaining orange and cucumber slices in half; place in another bowl. Add the lettuce and onion. In a jar with a tight-fitting lid, combine the orange juice, vinegar, sugar, salt, pepper and oil; shake well. Pour over lettuce mixture and toss gently to coat; carefully spoon into salad bowl. Sprinkle with croutons. Serve immediately.

Orange Cookies

Ingredients

1 cup shortening
1 1/2 cups sugar
1 cup buttermilk
3 eggs
2/3 cup orange juice
4 1/2 teaspoons grated orange peel
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
ICING:
4 1/4 cups confectioners' sugar
1/4 teaspoon orange extract
1/3 cup orange juice

Directions

In a mixing bowl, cream shortening and sugar. Add the buttermilk, eggs, orange juice and peel. Combine the dry ingredients; gradually add to the creamed mixture. Drop by teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10 minutes or until lightly browned. Remove to wire racks to cool. For icing, combine the confectioners' sugar, orange extract and enough orange juice to achieve desired consistency. Spread over cooled cookies.

Broccoli with Mandarin Oranges

Ingredients

2 (11 ounce) cans mandarin oranges, drained and liquid reserved
2 tablespoons molasses
1 tablespoon soy sauce
1/2 teaspoon ground ginger
1 1/2 teaspoons cornstarch
1/4 cup peanut oil
2 heads fresh broccoli, cut into florets
2 tablespoons sesame seeds

Directions

In a small bowl, mix together 1/4 cup of the reserved juice, molasses, soy sauce, ginger and cornstarch. Set aside.

Heat oil in a wok over medium-high heat. Saute broccoli florets and one can of mandarin oranges until the broccoli is heated through. The oranges will almost dissolve. Stir in the molasses mixture, and continue to cook while tossing the broccoli to coat until the broccoli is tender, about 3 minutes.

Remove from heat, and toss broccoli with the remaining can of oranges. Transfer to a serving plate, and sprinkle with sesame seeds.

Orange Cream Fudge

Ingredients

3 cups white sugar
2/3 cup heavy cream
3/4 cup butter
1 (7 ounce) jar marshmallow
creme
1 (11 ounce) package white
chocolate chips
3 teaspoons orange extract
12 drops yellow food coloring
9 drops red food coloring

Directions

Grease a 9 x 13 inch pan.

In a medium saucepan over medium heat, combine sugar, cream and butter. Heat to soft ball stage, 234 degrees F (112 degrees C). Remove from heat and stir in marshmallow creme and white chocolate chips; mix well until the chips melt. Reserve 1 cup of mixture and set aside.

To the remaining mixture add orange flavoring, yellow and red food coloring. Stir well and pour into prepared pan. Pour reserved cream mixture on top. Using a knife, swirl layers for decorative effect.

Chill for 2 hours, or until firm, and cut into squares.

California Orange Muffins

Ingredients

1 cup butter flavored shortening
1 cup sugar
4 eggs, separated
1/2 cup orange juice
2 tablespoons grated orange peel
2 teaspoons orange extract
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

Directions

In a mixing bowl, cream shortening and sugar. Beat in egg yolks. Combine the orange juice, peel and extracts. Combine the flour, baking powder and salt; add to creamed mixture alternately with juice mixture. In a mixing bowl, beat egg whites until stiff peaks form; fold in to creamed mixture. Fill paper-lined muffin cups three-fourths full. Bake at 375 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Orange Cream Cheese Frosting

Ingredients

3 ounces cream cheese, softened
2 tablespoons butter, softened
1 teaspoon orange zest
2 tablespoons fresh orange juice
2 1/2 cups confectioners' sugar
3/4 cup chopped walnuts

Directions

Beat cream cheese, butter or margarine, orange peel, and orange juice until creamy. Beat in confectioner's sugar until blended and smooth.

Spread about 1 1/2 teaspoons on each cooled cookie. Sprinkle with walnuts.

Let icing set 1 to 2 hours. Refrigerate in an airtight container with waxed paper between layers up to 1 week.

Cranberry Orange Oatmeal Cookies

Ingredients

- 1 cup butter, softened
- 1 cup packed brown sugar
- 1/2 cup white sugar
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 1 tablespoon grated orange zest
- 1 teaspoon orange extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 3 cups rolled oats
- 1 cup dried cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla, orange zest and orange extract. Combine the flour, baking soda and cinnamon; stir into the butter mixture. Stir in the oats and cranberries. Drop by rounded tablespoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until golden brown. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely.

Orange-Cucumber Lettuce Salad

Ingredients

5 cups torn Bibb lettuce
1 navel orange, peeled and sectioned
1/2 medium cucumber, sliced
1/4 cup orange juice
2 tablespoons honey
2 tablespoons olive oil
1/4 teaspoon cider vinegar

Directions

On two salad plates, arrange the lettuce, orange sections and cucumber. In a small bowl, whisk the orange juice, honey, oil and vinegar. Drizzle over salads.

Orange Chocolate Chip Bread

Ingredients

- 1 medium navel orange
- 2 cups all-purpose flour
- 1 cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 egg
- 2 tablespoons butter or margarine, melted
- 1 teaspoon vanilla extract
- 1 cup semisweet chocolate chips

Directions

Wash and grate orange. Place orange peel in a small bowl. Juice orange. Add enough boiling water to the juice to measure 1 cup. Pour over orange peel; let stand for 10 minutes.

Meanwhile, in a large bowl, combine the flour, sugar, baking powder, salt and baking soda. In another bowl, beat egg, butter, vanilla and reserved orange mixture; mix well. Stir into dry ingredients just until moistened. Fold in chocolate chips. Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Fennel and Orange Salad

Ingredients

1 bulb fennel, trimmed and sliced
2 large oranges, sliced into rounds
1 tablespoon olive oil
1 tablespoon red wine vinegar
1 teaspoon poppy seeds
salt to taste
2 bunches arugula - rinsed, dried and chopped

Directions

Place the fennel and orange in a large bowl. Drizzle with olive oil and vinegar; sprinkle with poppyseeds and salt. Chill and serve over a bed of arugula.

Frothy Orange Soda

Ingredients

1 cup orange juice
1 cup vanilla ice cream
1 cup lemon-lime soda

Directions

Place orange juice and ice cream in a blender; cover and process until smooth. Stir in soda. Pour into glasses.

Blueberry Orange Bran Muffin

Ingredients

- 1/2 cup oat bran
- 1 cup wheat bran
- 1/2 cup sour cream
- 1/2 cup milk
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2/3 cup brown sugar
- 1/2 teaspoon salt
- 1 cup fresh blueberries
- 1/3 cup vegetable oil
- 1 orange, juiced and zested
- 1 egg
- 1 teaspoon vanilla extract

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease 12 muffin cups, or line with paper muffin liners.

Combine the oat bran and wheat bran in a large bowl. Stir in sour cream and milk. Allow mixture to stand for 10 minutes. Combine flour, baking powder, baking soda, brown sugar, and salt in a separate bowl. Gently stir blueberries into the flour mixture, carefully coating all the blueberries with flour. Stir vegetable oil, orange juice and zest, egg, and vanilla extract into the bran mixture. Combine flour mixture with the wet ingredients until just blended. Drop batter into lined muffin cups.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 15 to 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Crunchy Orange Muffins

Ingredients

1 cup all-purpose flour
1/2 cup whole wheat flour
1/2 cup packed brown sugar
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1 egg
1/2 cup vegetable oil
1/2 cup orange juice
1 tablespoon grated orange peel
STREUSEL TOPPING:
1/2 cup packed brown sugar
1/2 cup chopped pecans
1/4 cup all-purpose flour
2 tablespoons butter or margarine,
melted
1 teaspoon ground cinnamon

Directions

In a large bowl, combine the first seven ingredients. In a small bowl, combine the egg, oil, orange juice and peel; stir into dry ingredients just until moistened. Fill greased muffin cups two-thirds full.

Combine topping ingredients; sprinkle heaping tablespoonfuls on each muffin. Bake at 375 degrees F for 18-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Avocado Salad with Orange-Wasabi Glazed

Ingredients

4 grilled skinless, boneless chicken breast halves
1 cup white sugar
1/4 cup water
1/2 cup red wine
1 cup orange juice
1 teaspoon wasabi paste
1/2 cup diced tomatoes
1/4 cup diced red onion
2 tablespoons chopped fresh cilantro
2 limes, juiced
2 avocados - peeled, pitted and diced
salt and pepper to taste
hot sauce to taste
1 (10 ounce) package mixed salad greens, rinsed and dried

Directions

Preheat oven to 400 degrees F (200 degrees C). Slice chicken strips and set aside.

In a large, nonreactive pot, heat sugar and water together over medium high heat, stirring occasionally, until caramelized to a deep amber color. Remove from heat and slowly (and very carefully--use an oven mitt!) add wine. Return to heat and stir until all particles are dissolved. Stirring constantly, add orange juice and wasabi, adjusting the amount to taste.

Brush chicken strips with the glaze, and then place on a baking sheet. Bake in the preheated oven until heated through.

While chicken is warming, toss together the tomatoes, red onion, cilantro, lime juice, avocados, salt, pepper and hot sauce. Adjust seasonings to taste, and spoon mixture onto the greens. Top with warmed chicken strips and serve.

Mandarin Orange Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
4 eggs
1 cup vegetable oil
1 (11 ounce) can mandarin orange segments
1 (8 ounce) container frozen whipped topping, thawed
1 (20 ounce) can crushed pineapple with juice
1 (3.5 ounce) package instant vanilla pudding mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine cake mix, eggs, oil and mandarin oranges with juice. Beat until smooth. Pour batter into prepared pan.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the topping: In a large bowl, beat together whipped topping, pineapple with juice and dry pudding mix until blended. Spread on cake.

Crispy Orange-Almond Cookies

Ingredients

1 cup shortening
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
2 tablespoons orange juice
1 tablespoon grated orange peel
1/2 teaspoon almond extract
2 1/3 cups all-purpose flour
1/2 teaspoon baking soda
1/4 cup chopped almonds

Directions

In a mixing bowl, cream shortening and sugars. Beat in egg, orange juice, peel and extract. Combine flour and baking soda; gradually add to the creamed mixture. Stir in almonds. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Hot Spiced Cider with Orange

Ingredients

2 tablespoons packed
SPLENDAB® Brown Sugar Blend
1/2 teaspoon whole allspice
1 teaspoon whole cloves
1 cinnamon stick
1/4 teaspoon salt
1 pinch ground nutmeg
1 large orange, quartered with
peel
2 quarts apple cider

Directions

Place filter in coffee basket, and fill with SPLENDAB® Brown Sugar Blend, allspice, cloves, cinnamon stick, salt, nutmeg, and orange wedges. Pour apple cider into coffee pot where the water usually goes. Brew, and serve hot.

Poppy Seed Torte with Orange Glaze

Ingredients

1 1/2 cups all-purpose flour
3 tablespoons poppy seeds
3/4 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon ground mace
1 cup unsalted butter, softened
1 cup white sugar
3 eggs
1 tablespoon orange zest
1 teaspoon vanilla extract

2 cups confectioners' sugar
3/4 cup unsalted butter, softened
2 egg yolks
1 tablespoon vanilla extract

1/2 cup orange juice
2 tablespoons white sugar
1 1/2 tablespoons cornstarch
2 tablespoons grated orange zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour two 8 inch round cake pans. In a small bowl, stir together flour, poppy seeds, baking powder, salt, and mace; set aside.

In a large bowl, cream together 1 cup of butter and 1 cup of sugar until fluffy. Beat in eggs, one at a time, then add grated orange zest and 1 teaspoon vanilla. Stir in the flour mixture, beating at low speed, until well blended. Divide equally into 2 greased and floured 8 inch round cake pans.

Bake in preheated oven for 20 to 30 minutes. Allow cake layers to cool, then split each layer in half horizontally. Put the 4 cake layers together with about 1/3 cup of filling spread between each layer. Spread sides (not top) of cake with remaining filling. Refrigerate. Spread cooled glaze over top of cake and garnish with curls of orange peel. Store cake in refrigerator.

To Make Filling: Combine the confectioner's sugar, 3/4 cup of butter, 2 egg yolks, and the 1 tablespoon of vanilla. Beat on medium high speed until light and fluffy (about 2 to 3 minutes).

To Make The Glaze: In a saucepan, combine orange juice, 2 tablespoons sugar, cornstarch, and orange zest. Cook over medium heat, stirring constantly, until mixture thickens and comes to a boil. Set aside to cool before spooning over cake.

Tangerine Orange Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3 ounce) package instant lemon pudding mix
3/4 cup tangerine juice
1/2 cup vegetable oil
4 eggs
1 teaspoon lemon extract

1/3 cup tangerine juice
2/3 cup white sugar
1/4 cup butter

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 10 inch Bundt pan or line a muffin pan with paper cups.

In a medium bowl, stir together the cake mix and instant pudding. Add the tangerine juice, oil, eggs and lemon extract, mix until well blended. Pour into the prepared pan or pans.

Bake for 35 to 40 minutes in the preheated oven, until the cake springs back to the touch. For cupcakes, bake for 15 to 17 minutes. Let cool in the pan for 10 minutes before removing from pan to cool completely.

In a small saucepan, combine the remaining tangerine juice, sugar and butter over medium heat. Stir frequently until the mixture is smooth. Drizzle over cooled cake or cupcakes.

Orange Cinnamon Sticks

Ingredients

1 (11 ounce) container refrigerated soft bread stick dough
2 tablespoons butter, melted
1 tablespoon honey
1 teaspoon orange juice
1 teaspoon orange zest
2 tablespoons white sugar
1/2 teaspoon ground cinnamon

Directions

Unroll the dough. Separate into strips. Twist each strip on a flat surface. Place 1 inch apart on a large ungreased cookie sheet.

In a small bowl, combine margarine or butter, honey, orange juice, and orange rind. Mix well. Brush this mixture on the breadstick twists.

In a small bowl, combine sugar and cinnamon. Sprinkle over the twists.

Bake in a preheated 350 degrees F (175 degrees C) oven for 15 to 18 minutes, or until golden brown.

Low-Fat Orange Dream Cheesecake

Ingredients

3 HONEY MAID Honey Grahams,
crushed
2/3 cup boiling water
1 pkg. (4 serving size) JELL-O
Brand Orange Flavor Sugar Free
Low Calorie Gelatin
1 cup BREAKSTONE'S or
KNUDSEN Lowfat Cottage
Cheese
1 (8 ounce) package
PHILADELPHIA Fat Free Cream
Cheese
2 cups thawed COOL WHIP FREE
Whipped Topping

Directions

Sprinkle crumbs onto bottom of 8- or 9-inch springform pan or 9-inch pie plate sprayed with cooking spray.

Stir boiling water into gelatin in large bowl at least 2 min. until gelatin is completely dissolved. Cool 5 min. Pour into blender container. Add cheeses; cover. Blend on medium speed until well blended, stopping occasionally to scrape down side of blender container; pour into large bowl.

Add whipped topping; stir gently until well blended. Pour into prepared pan; smooth top with spatula. Refrigerate 4 hours or until set. Remove side of pan just before serving. Store leftover cheesecake in refrigerator.

Orange Apricot Loaf

Ingredients

1/2 cup sultana raisins, chopped
1/4 cup dried apricots, chopped
1 tablespoon orange zest
2 tablespoons orange juice
3 tablespoons butter, softened
1/2 cup white sugar
1 egg
2 cups self-rising flour
3/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan. In a small bowl, combine sultanas, apricots, orange rind and orange juice. Let stand for 10 minutes.

In a large bowl, cream butter and sugar together. Beat in egg. Stir in fruit. Stir in flour alternately with milk. Pour batter into prepared pan.

Bake in preheated oven for 40 to 45 minutes, or until toothpick inserted into center of loaf comes out clean.

Orange Chocolate Chip Cookies

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
3/4 cup unsalted butter
1/2 cup white sugar
1 cup packed brown sugar
1 tablespoon orange zest
1 teaspoon vanilla extract
2 eggs
1 1/2 cups semisweet chocolate chips
1 1/2 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Sift flour, baking powder and salt into and set aside. Cream butter, sugars, orange zest and vanilla extract together in a large bowl until light and fluffy.

Add eggs one at a time beating well after adding each one. Add dry ingredients and stir until combined. Stir in chocolate chips and nuts and mix until well blended.

Drop dough by slightly rounded tablespoonfuls 2 inches apart on cookie sheets. Flatten slightly. Bake cookies for 15 or 16 minutes or until golden. Cool on the cookie sheets.

Cranberry-Orange Roast Ducklings

Ingredients

2 (5 pound) domestic ducklings
2 medium navel oranges,
quartered
2 sprigs fresh rosemary
1 1/2 cups fresh or frozen
cranberries, divided
4 cups orange juice
1 cup chicken broth
1/4 cup soy sauce
2 teaspoons sugar
1 teaspoon grated fresh ginger
root
2 garlic cloves, minced
2/3 cup orange marmalade

Directions

Prick skin of ducklings well. Place four orange quarters, one sprig of rosemary and 1/4 cup of cranberries in each cavity; tie drumsticks together. Place breast side up on a rack in a roasting pan.

In a large bowl, combine the orange juice, broth, soy sauce, sugar, ginger and garlic; mix well. Refrigerate 1/2 cup for the glaze. Pour 1 cup over the ducklings; sprinkle with the remaining cranberries. Cover and bake at 350 degrees F for 1 hour. Uncover; bake 1-1/2 hours longer basting frequently with the remaining orange juice mixture. (Drain fat from pan as it accumulates.)

Combine the marmalade and reserved orange juice mixture; spread over ducklings. Bake, uncovered, 30-40 minutes longer or until a meat thermometer reads 180 degrees F. Discard the oranges, rosemary and cranberries from cavities. Let ducklings stand for 10 minutes before carving.

Orange Blossom Pie

Ingredients

3 eggs
1/2 cup white sugar
2 teaspoons orange zest
1/4 cup orange juice
4 tablespoons butter
1 cup heavy whipping cream
1 large orange, peeled and segmented
1 (9 inch) vanilla wafer crust

Directions

Beat the eggs until frothy. Combine eggs, sugar, orange juice, and rind in a saucepan. Cook over low heat, stirring constantly, until very thick. Remove from heat, and stir in butter. Chill completely.

Whip the cream to soft peaks. Fold into chilled orange mixture.

Arrange a layer of orange sections in chilled vanilla wafer crust. Spoon chilled orange mixture into crust, and top with additional orange sections. Chill until ready to serve.

Chocolate Orange Flavored Mousse

Ingredients

3 cups semisweet chocolate chips
3/4 cup water
1 orange, zested
10 eggs, separated
2/3 cup chopped almonds

Directions

In a small saucepan over low heat, melt chocolate with water, stirring until smooth. Remove from heat, stir in orange zest, and let cool.

Beat egg whites until stiff. Beat egg yolks into cooled chocolate. Beat a small amount of whites into chocolate with almonds. Fold in remaining egg whites. Chill in individual serving dishes 8 hours or overnight before serving.

Orange Vegetables Soup

Ingredients

1 butternut squash, halved and seeded
1 small pumpkin, halved and seeded
3 tablespoons vegetable oil
1 onion, chopped
2 celery ribs, chopped
1 tablespoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground cloves
4 cubes vegetable bouillon
5 cups boiling water
3 medium carrots, peeled and chopped
1 large sweet potato, peeled and diced
salt to taste
1 (12 fluid ounce) can evaporated milk
1/4 cup fresh orange juice

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the squash and pumpkin in a large baking dish. Pour about 1-inch of water into the dish and cover with aluminum foil.

Bake in preheated oven until the squash and pumpkin are tender, 1 hour to 1 hour and 15 minutes.

Heat the oil in a stockpot over medium heat. Combine the onion, celery, cinnamon, nutmeg, and cloves in the hot oil and cook and stir 3 to 5 minutes. Crumble the vegetable bouillon into the onion mixture; stir. Slowly add the boiling water to the mixture while stirring. When the water returns to a boil, add the carrots and sweet potato; season with salt; cover and cook until the potato and carrots are tender, 20 to 25 minutes; remove from heat. Scrape the flesh from the baked squash and pumpkin and add to the soup. Allow soup to cool for 15 minutes.

Ladle batches of the soup into a blender or food processor and blend on high until smooth. Repeat until all soup has been blended. Return blended soup to stockpot over medium heat. Stir in the evaporated milk and orange juice. Cook soup until entirely heated, 10 to 15 minutes.

Blueberry Orange Bread

Ingredients

2 1/4 cups all-purpose flour
3/4 cup packed brown sugar
1 tablespoon baking powder
1 teaspoon salt
1/4 cup margarine, softened
2 eggs
2 tablespoons orange zest
1/2 cup milk
1/2 cup orange juice
1 cup fresh blueberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease the bottom of one 5x9 inch loaf pan.

In a large bowl combine the flour, brown sugar, baking powder, salt, butter, egg, orange zest, milk and orange juice. Beat at low speed just until moistened. Then beat at medium speed for 2 minutes. Fold in the blueberries and spread into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 60 to 70 minutes or until a toothpick poked into the center of the loaf comes out clean. Cool in pan for 10 minutes then invert onto a wire rack to cool completely before serving.

Beth's Orange Cookies

Ingredients

2 cups white sugar
1 cup shortening
2 eggs
1 cup sour cream
1 teaspoon vanilla extract
5 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
3/4 cup frozen orange juice concentrate, thawed
2 tablespoons grated orange zest

1/2 teaspoon grated orange zest
2 tablespoons frozen orange juice concentrate, thawed
1 teaspoon vanilla extract
4 tablespoons butter, melted
1 1/2 cups confectioners' sugar

Directions

Cream white sugar and shortening; add eggs and stir. Add sour cream and 1 teaspoon vanilla; stir and set aside. Sift together flour, baking powder, baking soda, and salt. Add little by little to the creamed mixture and stir well. Add 3/4 cup orange juice concentrate, and 2 tablespoons orange zest. Drop onto greased cookie sheets by teaspoonfuls.

Bake at 375 degrees F (190 degrees C) for about 10 minutes. Frost cookies when they are cool.

To Make Frosting: Mix together 1/2 teaspoon orange zest, 2 Tablespoons of the thawed orange juice concentrate, 1 teaspoon vanilla, 4 Tablespoons of melted butter, 1 1/2 cups confectioners' sugar or enough to make frosting of spreading consistency.

Raspberry-Orange Chicken

Ingredients

4 skinless, boneless chicken breast halves
Salt and pepper to taste
2 tablespoons butter, divided
1 small onion, chopped
3 tablespoons red wine vinegar
1/4 cup orange juice
1/2 cup chicken broth
2 tablespoons cornstarch dissolved in
2 tablespoons water
1 cup fresh raspberries, rinsed and drained
1 orange, peeled and sectioned

Directions

Season the chicken breasts to taste with salt and pepper. Melt 1 tablespoon of butter in a large skillet over medium heat. Sear, and cook until browned on both sides and the juices run clear, about 10 minutes. Remove chicken and keep warm.

Melt remaining 1 tablespoon of butter in skillet; stir in onion and cook until translucent, 3 to 4 minutes. Pour in red wine vinegar, orange juice, and chicken broth; increase heat to medium-high, and bring to a boil. Stir in the cornstarch and water mixture, and cook until the sauce thickens and turns clear, 1 to 2 minutes. Reduce heat to medium, and stir in the raspberries and orange segments; cook for 2 minutes until softened. Add the chicken breasts to the sauce, and cook to reheat. Serve chicken with sauce spooned over it.

Orange Surprise

Ingredients

4 fluid ounces orange juice
4 fluid ounces cola-flavored
carbonated beverage

Directions

In a glass, stir together orange juice and cola.

Orange-Cranberry Upside-Down Cake

Ingredients

1 cup packed brown sugar
2 tablespoons butter, melted
2 cups fresh cranberries, halved
2 medium navel oranges, peeled
and chopped

BATTER:

3/4 cup shortening
1 1/4 cups sugar
2 eggs
2 teaspoons grated orange peel
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/2 cup evaporated milk
1/2 cup orange juice

Directions

Combine the brown sugar and butter; spread evenly into a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with cranberries and oranges; set aside.

In a mixing bowl, cream shortening and sugar. Beat in eggs and orange peel. Combine the flour, baking powder, salt and baking soda; add to creamed mixture alternately with milk and orange juice. Spread over cranberry mixture.

Bake at 375 degrees F for 35-40 minutes or until a toothpick inserted into the cake comes out clean. Run a knife around edges of pan; immediately invert onto a serving plate. Serve warm.

Orange Caper Chicken

Ingredients

1/2 cup all-purpose flour
1/2 teaspoon ground black pepper
4 skinless, boneless chicken breast halves
1 tablespoon butter
1 tablespoon vegetable oil
1 1/3 cups orange juice
1 tablespoon orange zest
1/4 cup capers
1/4 cup chopped flat leaf parsley

Directions

In a medium bowl, mix flour and pepper. Dredge the chicken breasts in the mixture to coat, and set aside.

Melt butter and heat oil in a large skillet over medium heat. Place coated chicken in the skillet, and cook about 10 minutes per side, until no longer pink and juices run clear. Remove from heat, and set aside.

Increase skillet heat to high, and pour in the orange juice. Cook until reduced by about 1/2.

Stir in the orange zest, capers, and parsley. Return chicken to the skillet, and coat with the orange juice mixture to serve.

Braised Lamb with a Sour Orange Marinade

Ingredients

6 pounds deboned leg of lamb
1 tablespoon dried oregano
4 cloves garlic, minced
1 large onion, thinly sliced
2 bay leaves
4 sour oranges
1 cup white wine
1 teaspoon salt, or to taste
1 teaspoon ground black pepper,
or to taste
2 tablespoons vegetable oil

Directions

Juice the sour oranges, and combine with the garlic, onion, oregano, bay leaf, and white wine in a large bowl. Place meat into the marinade, cover, and refrigerate for 2 to 4 hours.

In a large pot, heat oil over medium high heat. Place meat into the pan, and sear on all sides. Decrease heat to low. Pour marinade over meat in the pan, and cover. Cook until the meat is fork tender, about 3 hours; add water to the pot if necessary to keep the meat from scorching.

Orange Soy Pork Loin

Ingredients

1/2 cup orange juice
1/3 cup soy sauce
1/4 cup olive oil
1 tablespoon dried rosemary
1 1/2 teaspoons chopped garlic
1 red onion, sliced
1 (5 pound) boneless pork loin
roast

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the orange juice, soy sauce, olive oil, red onion slices, rosemary and garlic. Place the pork roast in a baking bag, and set in a roasting pan or baking dish. Pour the orange juice mixture over the roast, making sure to coat entirely. Close the bag according to package instructions.

Bake for 2 to 2 1/2 hours in the preheated oven, until the internal temperature of the loin is at least 160 degrees F (70 degrees C). Remove from the oven, and let stand for about 10 minutes to settle the juices. Carefully open the bag and remove the roast. Slice and serve with a little of the drippings drizzled over.

Orange Corn Muffins

Ingredients

1 cup yellow cornmeal
1 cup all-purpose flour
1/3 cup sugar
4 teaspoons baking powder
1/4 teaspoon salt
1 egg, beaten
1 cup milk
1/4 cup vegetable oil
1 tablespoon grated orange peel

Directions

In a mixing bowl, combine cornmeal, flour, sugar, baking powder and salt. In another bowl, combine egg, milk, oil and orange peel. Add to cornmeal mixture, stirring just until ingredients are combine. Fill greased muffin tins 2/3 full. Bake at 425 degrees F for about 15 minutes or until lightly brown. Remove from the tins and serve warm.

Hawaiian Pineapple, Orange, and Guava Party

Ingredients

1 (32 ounce) bottle guava nectar
1 (2 liter) bottle ginger ale
1 (12 ounce) jar pineapple preserves
1 (16 ounce) bag frozen mango chunks
1/2 gallon orange sherbet, softened

Directions

Place the guava nectar, ginger ale, and pineapple preserves in the refrigerator and chill for at least one hour.

Whisk together the chilled guava nectar, ginger ale, and pineapple preserves in a large punch bowl. Stir in the frozen mango chunks and 1/2 of the softened orange sherbet, mixing until the sherbet is fully blended into the punch.

Use a small ice cream scoop to scoop the remaining sherbet into the punch bowl. Serve immediately.

Orange Peel Bread

Ingredients

1 cup grated orange zest
1/2 cup white sugar
1/4 cup water

2 1/2 cups all-purpose flour
3 1/2 teaspoons baking powder
1/2 teaspoon salt
1 egg
1 cup white sugar
3 tablespoons melted butter
1 1/4 cups milk

Directions

Place the orange zest into a saucepan and add water to cover; bring to a boil and cook 5 minutes. Strain the zest through a mesh strainer and return to the saucepan along with 1/2 cup white sugar and 1/4 cup of water. Return to a boil, then reduce heat to medium-low; cook, stirring constantly, until the water has evaporated. Allow to cool until lukewarm.

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan.

Whisk the flour, baking powder, and salt together in a bowl; set aside. Whisk the egg and 1 cup of sugar in a bowl. Stir in the butter, milk, and cooled orange zest until blended; stir in the flour mixture until just moistened then pour into the prepared loaf pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 55 to 65 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Sweet Orange Chicken I

Ingredients

1 (2 to 3 pound) whole chicken,
cut into pieces
1/2 cup chutney
1/2 cup mayonnaise
1/4 cup orange soda
3/4 cup water
1 teaspoon poultry seasoning
salt to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken pieces in a 9x13 inch baking dish. In a medium bowl combine the chutney, mayonnaise, soda and water. Mix together and pour mixture over chicken, then sprinkle with seasoning and salt.

Bake in the preheated oven for about 30 minutes, or until chicken is cooked through and no longer pink inside.

Orange Turkey Brine

Ingredients

1 (12 fluid ounce) can frozen
orange juice concentrate, thawed
1 orange, sliced
1 lemon, sliced
1 lime, sliced
1 tablespoon dried thyme
1 tablespoon ground black pepper
3 cloves garlic
2 bay leaves
1 cup kosher salt
1 1/2 gallons water

Directions

Combine the orange juice concentrate, orange slices, lemon slices, lime slices, thyme, pepper, garlic, bay leaves, salt, and water in a large stockpot; bring to a boil. Remove from heat and allow to cool to room temperature.

Wash and dry your turkey. Make sure you have removed the innards. Place the turkey, breast down, into the brine. Make sure that the cavity gets filled. Place the bucket in the refrigerator. Allow turkey to marinate 1 to 2 days before cooking. Remove the turkey carefully. Drain and discard the excess brine and pat dry.

Cook the turkey as desired reserving the drippings for gravy. Keep in mind that brined turkeys cook 20 to 30 minutes faster.

Chocolate Chip Orange Zucchini Bread

Ingredients

3 eggs
2 cups white sugar
1 cup vegetable oil
2 teaspoons vanilla extract
2 cups grated zucchini
1 cup chopped walnuts
1 cup semisweet chocolate chips
1 tablespoon orange zest
3 cups all-purpose flour
1/4 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground cinnamon
1 teaspoon ground nutmeg

Directions

Sift together flour, baking powder, soda, salt, and spices.

In a large bowl, beat eggs until light and fluffy. Add sugar, and continue beating until well blended. Stir in oil, vanilla, zucchini, nuts, chocolate chips, and orange rind. Blend in sifted ingredients. Turn batter into two greased 9 x 5 inch loaf pans.

Bake at 350 degrees F (175 degrees C) for 50 minutes, or until bread tests done. Remove loaves from pans, and cool. Chill before slicing.

Apricot-Orange Glazed Carrots

Ingredients

8 medium carrots, sliced
1/2 cup dried apricots, sliced
1/2 cup orange juice
1 tablespoon butter
1 1/2 teaspoons brown sugar
1/2 teaspoon salt
1/4 teaspoon grated orange peel
1/8 teaspoon ground ginger

Directions

Place 1 in. of water in a large saucepan; add carrots. Bring to a boil. Reduce heat; cover and simmer for 9-11 minutes or until crisp-tender. Drain and set aside.

In the same pan, combine the remaining ingredients; cook and stir until lightly thickened. Return carrots to the pan; stir until glazed and heated through.

Orange Chicken Delight

Ingredients

2 pounds skinless, boneless chicken breast meat
2 pounds skinless, boneless chicken thighs
2 tablespoons adobo seasoning
1 tablespoon ground black pepper
3 cups water, divided
1 cup chopped onion
1 cup chopped green bell pepper
1 cup chopped celery
2 cups orange marmalade

Directions

Season chicken breasts and thighs with adobo seasoning and pepper.

Place the seasoned chicken and 1 cup water in a large saucepan over medium heat. Turning frequently, cook until water has been reduced. Mix in remaining water, onion, green bell pepper, and celery. Cover, reduce heat to low, and continue cooking about 20 minutes, until vegetables are tender and chicken is no longer pink and juices run clear.

Stir orange marmalade into the saucepan, coating each piece of chicken. Cover, and continue cooking about 10 minutes.

Orange-Fennel Salad

Ingredients

1 (10 ounce) bag baby spinach leaves
2 oranges, peeled and sectioned
1/2 large fennel bulb, thinly sliced
1 teaspoon chopped fennel fronds
1/4 cup toasted sliced almonds
1 tablespoon chopped fresh mint
3 tablespoons olive oil
2 tablespoons orange juice
1/2 teaspoon ground cumin
1/2 teaspoon onion powder
salt and pepper to taste

Directions

Place the spinach, orange sections, sliced fennel, fennel fronds, almonds, and mint into a large mixing bowl; set aside. Whisk together the olive oil, orange juice, cumin, onion powder, salt, and pepper in a small bowl. Pour the dressing over the salad, and toss gently to dress. Serve immediately.

Orange Drop Cookies II

Ingredients

2/3 cup shortening
3/4 cup white sugar
1 egg
1/2 cup orange juice
1 teaspoon orange zest
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

2 cups confectioners' sugar
2 tablespoons butter
2 tablespoons orange juice
1 teaspoon orange zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Mix together flour, baking powder, baking soda and salt. Stir 1/2 cup orange juice and 1 teaspoon rind into the flour mixture.

Cream shortening and white sugar together. Mix egg into the sugar mixture thoroughly. Slowly blend flour mixture into the egg and sugar mixture. Drop by teaspoonful onto greased cookie sheet.

Bake for 8 to 10 minutes.

Make the icing: Mix confectioner's sugar and 2 tablespoons butter together until smooth. Pour 2 tablespoons orange juice and 1 teaspoon orange rind into the sugar and butter mixture, mix well. When the cookies have cooled spread the icing generously over the tops of the cookies.

Orange Date Frosting

Ingredients

1/3 cup butter, softened
2/3 cup sweetened condensed milk
3 tablespoons orange juice concentrate
1/2 teaspoon orange zest
3 1/2 cups confectioners' sugar
3/4 cup pitted dates

Directions

In a medium bowl, cream together the butter, condensed milk, orange juice concentrate and orange zest, until smooth. Gradually beat in the confectioners sugar until a spreadable consistency is reached.

Frost cake and decorate with dates.

Chicken with Orange and Lemon Sauce

Ingredients

12 skinless, boneless chicken breast halves
2 eggs
1 cup milk
2 cups all-purpose flour
salt and pepper to taste
1 cup bread crumbs
1 cup sliced almonds (optional)
1 tablespoon butter
1 cup SPLENDA® No Calorie Sweetener, Granulated
1/4 teaspoon salt
2 tablespoons cornstarch
1 tablespoon all-purpose flour
1 1/4 cups orange juice
1/4 cup lemon juice
1/2 cup water
1 tablespoon butter
1 tablespoon grated orange zest
1 tablespoon grated lemon zest

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a small bowl beat together eggs and milk. Add 2 cups flour, salt and pepper. Beat all together until smooth. In a shallow dish or plate mix together the breadcrumbs and almonds. Dip chicken in egg batter, then in breadcrumb mixture.

In a large skillet melt 1 tablespoon butter/margarine and saute coated chicken in skillet 8 to 10 minutes. Place chicken in a lightly greased 9x13 inch baking dish and bake uncovered in the preheated oven for 20 minutes.

To Make Sauce: Meanwhile, in a medium saucepan mix together the SPLENDA® Granulated Sweetener, 1/4 teaspoon salt, cornstarch, and 1 tablespoon flour. Then stir in the orange juice, lemon juice, and 1/2 cup water. Mix all together and cook over low heat, stirring constantly, until the mixture boils. Let boil for 3 minutes, then remove from heat.

Add 1 tablespoon of butter/margarine, the orange rind and the lemon rind to the orange sauce and stir together. Remove chicken from oven and pour orange sauce over warm chicken or put in a gravy boat for people to pour themselves. Enjoy!

Beets with Mandarin Oranges

Ingredients

1/4 cup white sugar
1/4 cup apple cider vinegar
1/2 teaspoon apple pie spice
2 tablespoons cornstarch
1 (15 ounce) can sliced beets,
drained
1 (15 ounce) can mandarin orange
segments, drained

Directions

Whisk together sugar, vinegar, apple pie spice, and cornstarch in a large, microwave safe bowl until combined.

Cook in microwave on High until the mixture is boiling and has thickened, stirring occasionally, about 2 minutes. Stir the drained beets and mandarin orange segments into the thickened sauce. Allow the beets to reheat in the sauce, do not microwave further, or the mandarin oranges will come apart. Serve either warm or cold.

Big M's Grilled Orange Lamb Kabobs

Ingredients

2 1/4 pounds lean lamb meat,
cubed
1 1/3 cups coriander seeds
4 1/4 cups fresh orange juice
6 orange, peeled, sectioned, and
cut into bite-size pieces
1 hot chile pepper, minced
2/3 cup orange liqueur
1 bunch fresh cilantro

Directions

Place lamb meat into a large nonmetallic bowl. Grind the coriander seed in a mortar and pestle, and rub into the meat. Pour orange juice and orange liqueur over meat, and mix in minced chile pepper and chopped orange. Cover, and refrigerate for 24 hours. Turn the meat over every couple of hours.

Preheat grill for medium heat. Remove the lamb and orange pieces from marinade, and transfer marinade to a small saucepan. Set marinade aside. Thread the cubes of lamb on skewers, alternating with pieces of orange, and starting and finishing with a piece of orange.

Place saucepan with marinade on the grill, and bring to the boil. Continue boiling until reduced to a sticky but fluid sauce.

Once the marinade has come to the boil, place the skewers on the grill. Cook slowly until slightly charred, and cooked to your preference. Transfer skewers to a warm dish, and cover for 5 minutes. Serve with the orange sauce, garnished with sprigs of fresh cilantro.

Cranberry-Orange Power Smoothie

Ingredients

1 cup cranberry juice
1 large banana
1 medium orange, peeled and segmented
1/2 cup strawberries, hulled
1/4 cup raspberry sherbet
1 cup ice cubes
1/4 cup whey protein powder

Directions

Place cranberry juice, banana, orange, strawberries, sherbet, ice, and protein powder in the bowl of a blender. Blend on high speed until smooth, about one minute. Adjust the consistency by adding more sherbet if it's too thin, or more cranberry juice if it's too thick. Pour into two glasses and use a straw!

Pan-Seared Ahi Tuna with Blood Orange Sauce

Ingredients

1 tablespoon olive oil
4 (8 ounce) ahi tuna steaks
1/2 cup white wine
1 tablespoon butter
1 medium shallot, minced
1 clove garlic, minced
2 cups blood orange juice

Directions

In a skillet, heat olive oil over medium-high heat. Sear tuna on one side for about five minutes. Flip and sear other side for two to three minutes, or until tuna is cooked to your desired degree of doneness. Remove from skillet and allow to rest.

Return skillet to heat and add white wine. Scrape bottom of pan with spatula to remove any bits from browning the tuna. Reduce heat to medium and add shallot and garlic. Cook and stir until shallot is clear, approximately 3 to 5 minutes. Stir in blood orange juice. Boil until the liquid has reduced to half its original volume or until it thickens. Remove from heat.

Slice the tuna across the grain. Fan the slices out onto a plate and drizzle with blood orange sauce.

Spicy Orange Beef

Ingredients

2 tablespoons vegetable oil
1 pound round steak, cut into thin strips on the diagonal
1/4 cup orange peel, cut into slivers
1 clove garlic, minced
1/2 teaspoon ground ginger
2 tablespoons cornstarch
1 cup beef broth
1/4 cup soy sauce
1/4 cup sherry
1/4 cup orange marmalade
1/2 teaspoon crushed red pepper flakes

Directions

In a wok or skillet, heat oil over medium-high heat. Add beef strips 1/3 at a time. Stir-fry for 3 minutes or until browned, removing the done pieces to a plate lined with paper towels.

Return all the beef to the wok. Stir in orange peel, garlic, and ginger; stir-fry 1 minute.

In a medium bowl, combine cornstarch, broth, soy sauce, sherry, marmalade, and red pepper. Pour this mixture into the beef, stirring constantly. Bring to a boil over medium heat and cook for 1 minute. Serve hot.

Orange Banana Smoothie

Ingredients

1 cup cold milk
2 oranges, peeled and segmented
1 banana
1/4 cup sugar
1 pinch salt
1/2 (8 ounce) container vanilla fat-free yogurt
4 cubes ice

Directions

In a blender, combine milk, oranges, banana, sugar, salt and yogurt. Blend for about 1 minute. Insert ice cubes, and blend until smooth. Pour into glasses and serve.

Orange Raisin Muffins

Ingredients

1 3/4 cups all-purpose flour
3 teaspoons baking powder
3/4 teaspoon salt
1/4 cup white sugar
1 egg, beaten
1 orange, zested
1/4 cup orange juice
1/2 cup milk
1/3 cup vegetable oil
3/4 cup raisins

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease muffin cups or line with paper muffin liners.

In a large bowl, sift together flour, baking powder, salt and sugar. In a separate bowl, combine egg, orange zest, orange juice, milk and vegetable oil. Stir egg mixture into flour mixture just until moistened; fold in raisins. Spoon batter into prepared muffin cups.

Bake in preheated oven for 20 to 25 minutes, until a toothpick inserted into center of a muffin comes out clean.

Orange Nut Raisin Cake

Ingredients

2 cups all-purpose flour
1 1/2 cups white sugar
1 cup butter
1/4 teaspoon salt
1 1/2 teaspoons baking powder
1/2 cup chopped walnuts
4 eggs
1/2 cup raisins
1/2 cup orange juice
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 10 inch bundt pan.

In a small bowl, mix flour, salt and baking powder. In another small bowl, mix the chopped nuts and raisins and coat them together with about 1 tablespoon of flour. This is to ensure that the nuts and raisins do not sink to the bottom of the cake while it is baking.

In a large bowl, cream together the sugar and the butter or margarine. Add the eggs one at a time and beat for 1-2 minutes at low speed. Stir in the vanilla extract. Add the flour mixture and the orange juice alternately to the butter mixture and beat until everything is mixed thoroughly. Mix the nuts and raisins mixture into the batter. Pour the batter into a greased and floured 10 inch bundt pan.

Bake at 350 degrees F (175 degrees C) for 1 hour or until a toothpick inserted in the center comes out clean. Let cake cool before slicing and serving.

Orange Sweet Potatoes

Ingredients

8 sweet potatoes
2/3 cup packed brown sugar
4 teaspoons cornstarch
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 cup orange juice
1/4 cup honey
3 tablespoons butter or margarine
2 tablespoons water
2 tablespoons grated orange peel
1/2 cup chopped walnuts

Directions

Place sweet potatoes in a Dutch oven or soup kettle and cover with water. Bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until tender. Drain. When potatoes are cool, peel and cut into 1/2-in. slices. Arrange in a greased shallow 3-qt. baking dish; set aside.

In a saucepan, combine the brown sugar, cornstarch, salt and cinnamon. Stir in the orange juice, honey, butter, water and orange peel. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in walnuts. Pour the mixture over the potatoes. Bake, uncovered, at 350 degrees F for 25 minutes or until heated through.

Orange Roughy with Sherry and Herb Sauce

Ingredients

2 tablespoons butter
2 tablespoons all-purpose flour
1/2 cup chicken broth
1/2 cup sherry
2 tablespoons chopped fresh chives
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
8 (4 ounce) orange roughy fillets
1/2 teaspoon salt
1/4 teaspoon black pepper
3 tomatoes, peeled and sliced

Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease a medium baking dish.

Melt butter in a medium saucepan over medium heat, and stir in flour until smooth. Gradually stir in chicken broth and sherry. Cook, stirring constantly, until thick and bubbly. Mix in chives, basil, and thyme. Remove from heat, and set aside.

In the prepared baking dish, arrange the orange roughy fillets in a single layer. Season with salt and pepper. Arrange tomato slices over the fish. Cover with the broth mixture.

Bake 30 to 40 minutes in the preheated oven, until fish is easily flaked with a fork.

Browned Brussels Sprouts with Orange and

Ingredients

1 tablespoon walnut oil
2 pounds Brussels sprouts,
trimmed and cut in half
1 orange, zested and juiced
1/4 cup chopped walnuts
salt to taste
freshly ground black pepper to
taste

Directions

Evenly spread walnut oil over bottom of a large, heavy skillet over medium-high heat. Place Brussels sprout halves in skillet cut side down. Cook 5 to 10 minutes, until cut sides are lightly browned. Pour orange juice over sprouts in skillet, and continue cooking 5 minutes or until sprouts are tender. Transfer to a large bowl.

Place the walnuts in a small skillet over medium heat. Cook 5 minutes, stirring frequently, until lightly toasted. Gently toss Brussels sprouts with toasted walnuts and orange zest. Season with salt and pepper.

Creamy Orange-Ginger Dressing

Ingredients

1/2 cup plain yogurt
2 tablespoons orange juice
3/4 teaspoon grated fresh ginger
root
1/4 teaspoon salt
1 teaspoon white sugar
1/4 teaspoon dried orange peel
1 pinch cayenne pepper
1 pinch ground cinnamon

Directions

In a blender or food processor, blend yogurt, orange juice, ginger, salt, sugar, orange peel, cayenne and cinnamon until smooth and creamy. Refrigerate until ready to use.

Pistachio Crusted Chicken Breasts with Sun-Dried

Ingredients

2 cups chopped pistachio nuts
1 cup panko bread crumbs
2 egg whites
4 skinless, boneless chicken breast halves
salt and black pepper to taste
1 tablespoon vegetable oil
2 tablespoons butter

Sauce:

1 teaspoon butter
2 shallots, finely chopped
1/2 cup red wine
4 ounces dried cherries
1 cup freshly squeezed orange juice
1 1/2 cups chicken stock
1 teaspoon grated orange zest

Directions

Preheat the oven to 325 degrees F (165 degrees C). Mix together the pistachios and bread crumbs in a bowl. Beat the egg whites in a separate bowl, and set aside.

Season the chicken breasts with salt and pepper, gently dip them into the beaten egg whites, and then press into the pistachio-bread crumb mixture to coat. Gently toss between your hands so any coating that hasn't stuck can fall away.

Heat the oil and butter in an oven-safe skillet over medium heat. Gently place the chicken breasts into the hot skillet, and fry for 5 to 8 minutes, until the bottom coating is golden brown and crisp.

Turn the chicken over in the skillet, and place the skillet in the preheated oven. Bake for about 30 minutes, until the chicken is no longer pink, the juices run clear, and the top coating is lightly browned.

While the chicken is baking, melt 1 teaspoon of butter in a saucepan over medium-low heat, add the shallots, and cook for 2 to 3 minutes until tender. Pour in the wine, drop in the cherries, and cook and stir for about 10 minutes to reduce wine to a glaze. Pour in the orange juice, chicken stock, and orange zest, and cook and stir about 20 more minutes, until sauce is reduced and thickened.

Easy Stovetop Chicken Teriyaki in Orange Ginger

Ingredients

2 tablespoons canola oil
6 skinless, boneless chicken breast halves
3/4 cup teriyaki sauce
3/4 cup dry white wine
1/2 cup orange marmalade
2 teaspoons minced garlic
1 teaspoon minced fresh ginger root
4 green onions, cut into 1/2-inch pieces

Directions

Heat oil in a large nonstick skillet over medium-high heat, and brown the chicken breasts on both sides, about 6 minutes per side.

Whisk together the teriyaki sauce, white wine, orange marmalade, garlic, ginger, and green onions in a bowl, and pour the sauce over the chicken. Cover the skillet, reduce heat to low, and simmer until chicken is no longer pink in the middle, turning the chicken in the sauce several times as it cooks, 10 to 15 minutes. Serve hot.

Orange Mango Chicken

Ingredients

3 tablespoons olive oil
4 skinless, boneless chicken breast halves
1/8 teaspoon ground thyme
salt and freshly ground black pepper to taste
1 lemon, juiced
1 cup orange juice
1 mango - peeled, seeded and sliced
1/4 teaspoon ground ginger
1/8 teaspoon ground cinnamon

Directions

Heat the olive oil in a medium skillet over medium heat. Place chicken breast halves in the skillet, and cook 5 to 10 minutes on each side, until no longer pink and juices run clear. Season both sides with thyme, salt, and pepper. Remove from heat, and set aside.

Heat the lemon juice in the skillet over medium heat, and scrape up browned bits. Mix in orange juice, mango, ginger, and cinnamon. Over high heat, cook and continuously stir 4 to 5 minutes, until thickened. Spoon over the cooked chicken breast halves to serve.

Orange Roasted Salmon

Ingredients

2 oranges, sliced into rounds
1 onion, thinly sliced
1 1/2 tablespoons olive oil
5 (6 ounce) salmon fillets
1 tablespoon lemon pepper
1 1/2 teaspoons garlic powder
1 tablespoon dried parsley
1/2 cup orange juice
1 1/2 tablespoons lemon juice
1 tablespoon honey

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a small bowl or cup, stir together the lemon pepper, garlic powder, and dried parsley. Place the slices from one of the oranges in a single layer in the bottom of a 9x13 inch baking dish. Place a layer of onion slices over the orange. Drizzle with a little bit of olive oil, and sprinkle with half of the herb mixture.

Place the dish in the preheated oven, and roast for about 25 minutes, or until the onions are browned and tender. Remove the dish from the oven, and increase the temperature to 450 degrees F (220 degrees C).

Push the onion and orange slices to the outer edge of the baking dish, and place the salmon fillets in the center. Season with the remaining half of the herb mixture. Whisk together the orange juice, lemon juice and honey in a small bowl. Pour evenly over the salmon.

Bake for 12 to 15 minutes in the preheated oven, or until the salmon is opaque in the center. Remove fillets to a serving dish, and discard the roasted orange. Garnish fillets with roasted onions and fresh orange slices.

Strawberry Orange Spread

Ingredients

2 (10 ounce) packages frozen
sweetened sliced strawberries,
thawed
1/2 cup orange juice
1 tablespoon grated orange peel
1 (1.75 ounce) package powdered
fruit pectin
3 1/2 cups sugar

Directions

In a kettle, combine the strawberries, orange juice and orange peel. Stir in pectin. Bring to a rolling boil over high heat, stirring constantly. Add sugar; return to a rolling boil. Boil and stir for 1 minute. Remove from the heat; skim off foam. Pour into jars or freezer containers; cool to room temperature, about 1 hour. Cover and let stand overnight or until set, but not longer than 24 hours. Refrigerate or freeze.

Orange Crispy Cookies

Ingredients

1 (18.25 ounce) package white cake mix
1/2 cup butter or margarine, melted
1 egg, beaten
2 teaspoons grated orange peel
2 teaspoons orange extract
1 cup crisp rice cereal
1 cup chopped walnuts

Directions

In a mixing bowl, combine the first five ingredients; mix well. Stir in cereal and walnuts if desired. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 12-14 minutes or until lightly browned. Cool for 1 minute before removing to wire racks.

Orange Cooler

Ingredients

1 (6 ounce) can frozen orange
juice concentrate
1 cup fresh lemon juice
1 cup sugar

Directions

In a half-gallon pitcher, combine orange juice concentrate, lemon juice and sugar. Stir in enough water to make 1/2 gallon.

Orange Sunrise Smoothie

Ingredients

1/2 cup orange juice
1 banana, frozen and chunked
1 peach, peeled and sliced
1/2 cup honeydew melon, cubed
1 (8 ounce) container orange
yogurt
1 teaspoon white sugar
1/2 cup ice

Directions

Combine the orange juice, banana, peach, honeydew melon, yogurt, sugar, and ice in a blender. Blend until smooth, or chunky, as desired. Pour into two glasses and serve.

Wild Goose Breasts with Orange Glaze

Ingredients

4 goose breasts
salt to taste
1 dash dry vermouth (optional)
1 tablespoon grated orange zest
1 orange, juiced
1 teaspoon lemon juice
1 teaspoon brown sugar
1 clove garlic, minced
1 tablespoon soy sauce
1/2 teaspoon dry mustard
1/4 teaspoon caraway seeds

Directions

Preheat oven to 350 degrees F (175 degrees C). Rinse the breasts in cold water, and place in baking dish. Splash with vermouth, then season with salt; set aside.

In a medium bowl, combine orange zest, orange juice, lemon juice, brown sugar, garlic and soy sauce. Season with mustard and caraway. Pour glaze over breasts in baking dish.

Bake in preheated oven for 30 minutes, or until no longer pink and juices run clear. Baste at least twice during baking.

Orange Pecan Tuna Salad

Ingredients

1 (12 ounce) can water packed
tuna, drained and flaked
1 tablespoon fat free sour cream
1/2 tablespoon mustard
1 1/2 tablespoons sweet pickle
relish
2 tablespoons fresh orange juice
1/4 cup chopped pecans
garlic salt to taste
onion powder to taste
ground black pepper to taste

Directions

Mix together the tuna, sour cream, mustard, relish, orange juice, pecans, garlic salt, onion powder, and black pepper. Cover and refrigerate until ready to use.

Orange Dream Torte

Ingredients

1 (3 ounce) package orange gelatin
2/3 cup boiling water
1/2 cup cold water
1 (16 ounce) package frozen whipped topping, thawed, divided
1 (8 ounce) package cream cheese, softened
1/4 cup sugar
1/4 cup milk
1/4 cup graham cracker crumbs
1 (3 ounce) package ladyfingers, split
1 (11 ounce) can mandarin oranges, drained

Directions

In a large bowl, dissolve gelatin in boiling water. Stir in cold water. Cover and refrigerate for 30 minutes or until syrupy. Fold in 3 cups whipped topping; set aside. In a small mixing bowl, beat the cream cheese and sugar until smooth; gradually beat in the milk. Fold in remaining whipped topping.

Grease the bottom of a 9-in. springform pan; sprinkle with cracker crumbs. Arrange ladyfingers around edge of pan. Set aside 1-1/2 cups of the orange mixture. Alternately spoon the cream cheese mixture and remaining orange mixture into pan. Spread reserved orange mixture over top. Refrigerate for 1 hour or until set. Remove sides of pan. Garnish with mandarin oranges.

Orange Sugar Bells

Ingredients

1/3 cup shortening
1/3 cup butter
3/4 cup white sugar
1 egg
1 tablespoon milk
1 teaspoon orange zest
1 teaspoon vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
25 maraschino cherries, halved

Directions

In large bowl beat shortening and butter or margarine until butter is softened. Add the sugar and beat until fluffy.

Add the egg, milk, orange peel, and vanilla and beat until well mixed. Add flour and baking powder and mix well.

Cover and chill about 30 minutes or until easy to handle.

Shape dough into two 8-inch long rolls. Wrap in plastic wrap and chill for several hours or overnight.

Preheat oven to 350 degrees F.

Cut rolls into 1/4-inch slices. Place on ungreased cookie sheet.

On the bottom half of each slice, place a cherry for the bell clapper. Fold in the sides of the slice, overlapping at the top and slightly covering cherry. Pinch in the sides to form a bell shape.

Bake for 12-14 minutes or until done. Remove and cool on wire rack.

Orange Chicken Salad

Ingredients

4 (4 ounce) boneless skinless chicken breast halves
1/3 cup raspberry vinegar
1/4 cup sugar
3 tablespoons orange juice
2 tablespoons olive or canola oil
2 tablespoons minced fresh parsley
1/2 teaspoon salt
1/4 teaspoon coarsely ground pepper
1/4 teaspoon hot pepper sauce
6 cups torn mixed salad greens
2 celery ribs, thinly sliced
1 cup fresh orange sections
1/2 cup thinly sliced red onion
1/4 cup dried cranberries
1/4 cup slivered almonds, toasted

Directions

Grill chicken, uncovered, over medium heat for 6-8 minutes on each side or until juices run clear. Slice and set aside. In a small bowl, combine the vinegar, sugar, orange juice, oil, parsley, salt, pepper and hot pepper sauce; set aside.

In a large bowl, combine the salad greens, celery, orange sections, onion and cranberries. Divide among individual serving plates. Top with chicken. Drizzle with dressing. Sprinkle with almonds.

Pineapple-Orange Punch

Ingredients

1 1/2 pints vanilla ice cream
1 pint orange sherbet
7 cups pineapple juice
3 cups ginger ale

Directions

In a punch bowl combine ice cream, sherbet, pineapple juice and ginger ale.

Grilled Orange Vinaigrette Chicken Salad

Ingredients

1/2 cup orange juice
1/2 cup white wine vinegar
1/4 cup olive oil
4 tablespoons salt-free garlic and herb seasoning blend
1 1/2 tablespoons white sugar
1 pound skinless, boneless chicken breast halves
1 head romaine lettuce- rinsed, dried and chopped
1 (11 ounce) can mandarin oranges, drained
1 cup chopped fresh broccoli
1 cup chopped baby carrots

Directions

Preheat grill for medium-high heat.

In a bowl, whisk together the orange juice, vinegar, olive oil, seasoning blend, and sugar. Set aside about 1/2 cup for basting.

Lightly oil the grill grate. Grill chicken for 6 to 8 minutes on each side, basting frequently with the reserved portion of the dressing, or until juices run clear. Cool, and cut into strips. Discard basting sauce.

In a large bowl, toss together the lettuce, oranges, broccoli, and carrots. Top the salad with grilled chicken strips, and drizzle with remaining dressing to serve.

Orange Ponzu

Ingredients

1/4 cup soy sauce
1/2 cup rice vinegar
2 tablespoons bonito shavings
(dry fish flakes)
1 (1 inch) square konbu (kelp)
1 orange, quartered

Directions

In a saucepan, combine the soy sauce, rice vinegar, bonito shavings, konbu and the orange quarters. Let stand for 30 minutes.

Bring to a boil. Just as it starts to boil, remove from the heat. Allow to cool, then strain through a cheesecloth lined sieve.

Orange Rice Medley

Ingredients

1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup chopped sweet red pepper
2 teaspoons olive or vegetable oil
1 cup uncooked long grain rice
1 1/2 cups chicken broth
1/2 cup orange juice
1/4 teaspoon salt
Dash pepper
1 (11 ounce) can mandarin oranges, drained and coarsely chopped

Directions

In a saucepan over medium heat, saute onion and peppers in oil until tender. Add rice; stir until lightly browned. Add broth, orange juice, salt and pepper; bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until liquid is absorbed. Stir in oranges.

Orange Peel Beef

Ingredients

1 1/2 pounds beef top sirloin, thinly sliced
1 tablespoon low-sodium soy sauce
1 tablespoon cornstarch
1 teaspoon dark sesame oil
1/2 teaspoon baking soda

1 tablespoon low-sodium soy sauce
2 tablespoons frozen orange juice concentrate, thawed
1 tablespoon rice vinegar
1 teaspoon dark sesame oil
1 tablespoon brown sugar
1 teaspoon cornstarch

1 tablespoon peanut oil
3 cloves garlic, minced
1 tablespoon minced fresh ginger root
1 tablespoon finely shredded orange zest
1/4 teaspoon red pepper flakes

Directions

Combine the beef, 1 tablespoon of soy sauce, 1 tablespoon cornstarch, 1 teaspoon sesame oil, and baking soda in a bowl and mix thoroughly. Cover and refrigerate 1 to 3 hours.

Heat peanut oil in a wok or large, nonstick skillet over high heat. Stir in garlic, ginger, orange zest, and red pepper flakes, and cook until the garlic begins to brown, 20 to 30 seconds. Add the beef; cook and stir until the beef begins to brown and crisp, about 5 minutes. Whisk together 1 tablespoon soy sauce, orange juice concentrate, rice vinegar, 1 teaspoon sesame oil, brown sugar, and 1 teaspoon cornstarch in a small bowl. Stir into the beef, and cook until the sauce has thickened and turned clear, about 30 seconds.

Marie-Claude's Orange Cake

Ingredients

3/8 cup vegetable oil
1 cup white sugar
2 eggs
1/2 cup plain yogurt
2 oranges, zested and juiced
1 1/2 cups all-purpose flour
1 teaspoon baking powder

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a medium bowl, mix together the vegetable oil, sugar and eggs. Stir in yogurt and orange zest. Combine the flour and baking powder; stir into the mixture just until blended. Pour the dough into a greased 9x13 inch baking pan.

Bake for 30 minutes in the preheated oven, or until a knife inserted into the cake comes out clean. Poke holes in the cake with a knife, and pour the juice from the oranges over the cake slowly until it has all been absorbed.

Orange Peel Cookies

Ingredients

1 cup shortening
1 1/2 cups white sugar
1 cup milk
1 teaspoon baking soda
2 teaspoons vanilla extract
3 3/4 cups all-purpose flour
3 teaspoons baking powder
1 whole orange with peel -
chopped, seeded and puree

Directions

Preheat oven to 400 degrees F (205 degrees C).

Combine the shortening and the sugar and mix until light. Stir in the vanilla, milk and ground orange. Add the flour, baking powder, and the baking soda. Mix until combined. Let dough sit for 15 minutes then drop teaspoon sized drops onto greased cookie sheets.

Bake at 400 degrees F (205 degrees C) for about 7 to 10 minutes or until done.

Zucchini Chocolate Orange Cake

Ingredients

2 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
2 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
3/4 cup butter
2 cups white sugar
3 eggs, beaten
2 teaspoons vanilla extract
1/2 cup milk
3 cups grated zucchini
1 tablespoon orange zest
1 cup chopped walnuts

1 1/4 cups confectioners' sugar
1/4 cup orange juice
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour Bundt pan.

In a medium bowl, sift flour, cocoa, baking powder, baking soda, salt and cinnamon. Set aside.

In a large bowl, cream butter and sugar until fluffy. Add eggs, 2 teaspoons vanilla and milk to the butter mixture. Stir in dry ingredients and mix until well blended. Fold in zucchini, orange zest and nuts.

Pour into a greased and floured Bundt cake pan. Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes, or until a toothpick inserted into center of cake comes out clean. Allow to cool, then drizzle with glaze.

To make the glaze: In a small bowl mix together sugar, orange juice and 1 teaspoon vanilla. Invert cake onto serving dish, then pour glaze over.

Chocolate Orange Marble Cake

Ingredients

1 cup butter
1 1/4 cups white sugar
3 eggs
2 teaspoons vanilla extract
1 cup plain yogurt
1 3/4 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon baking powder
1/4 teaspoon salt
2 tablespoons grated orange zest
2 (1 ounce) squares unsweetened chocolate, melted
2 tablespoons orange liqueur
2 tablespoons orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch tube pan.

In a large bowl, cream the butter with 1 cup of the white sugar. Beat in the eggs, then the vanilla and the yogurt.

In another bowl, stir together the flour, baking soda, baking powder, and salt. Beat the flour mixture into the creamed ingredients. Turn half of the batter into another bowl. Add the orange rind to one bowl and the melted chocolate to the other. Alternately spoon the orange and chocolate batters into a greased and floured tube pan. Swirl through the two batters with a knife to create a marbled effect.

Bake at 350 degrees F (175 degrees C) for 50 minutes. As soon as the done cake is removed from the oven, stir together the remaining 1/4 cup sugar, the orange juice, and the orange liqueur and pour over the still hot cake. Let the cake finish cooling on a rack before serving. Makes about 10 to 12 servings.

Honey-Orange Glazed Ham

Ingredients

2 tablespoons orange juice
1/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1 cup honey
1/4 teaspoon almond extract
(optional)
1 (8 pound) fully cooked whole
ham

Directions

Preheat an oven to 325 degrees F (165 degrees C). Stir the orange juice, cinnamon, clove, and honey together in a small bowl; set aside. Stir in almond extract if desired.

Place the ham in a shallow roasting pan. Bake in the preheated oven 1 hour and 15 minutes. Remove the ham from the oven, and baste with the honey glaze. Return to the oven; continue cooking until the ham reaches an internal temperature of 140 degrees F (60 degrees C), about 45 minutes longer. Baste occasionally as the ham finishes baking.

Amazing Slow Cooker Orange Chicken

Ingredients

2 tablespoons vegetable shortening
1/4 cup all-purpose flour
1 (10.75 ounce) can condensed cream of chicken soup
1/2 teaspoon seasoned salt
1/4 teaspoon pepper
1/4 teaspoon salt
4 skinless, boneless chicken breast halves

1/2 cup chicken broth
2 teaspoons brown sugar
1/3 cup frozen orange juice concentrate

Directions

Heat the shortening in a skillet over medium-high heat. In a bowl, mix the flour, condensed soup, seasoned salt, pepper, and salt. Dip chicken in the mixture to coat, and fry in the skillet until golden brown.

Place chicken in a slow cooker. Mix the chicken broth, brown sugar, and orange juice concentrate in a bowl, and pour over chicken in the slow cooker.

Cover, and cook 2 to 3 hours on Low or 1 to 2 hours on High.

Orange Island Chicken

Ingredients

1/2 cup orange juice
1/3 cup soy sauce
1 teaspoon ground ginger
1/2 teaspoon onion powder
1 teaspoon orange zest
3 pounds boneless skinless
chicken breasts, cut into strips
1/2 cup all-purpose flour
3 tablespoons vegetable oil

Directions

FOR MARINADE: In a zipper style bag, combine the orange juice, soy sauce, ginger, onion powder and orange peel. Mix well.

Add the chicken pieces to the marinade and refrigerate overnight, or for at least 8 hours.

Preheat oven to 350 degrees F (175 degrees C). Remove the chicken from the marinade. (Do not discard the marinade). Coat the chicken with flour. In a large skillet, heat the oil and brown the chicken over medium high heat. Transfer to a 9x13 inch baking dish. Pour remaining marinade over chicken. Cover and bake in the preheated oven for 30 minutes. Remove cover and bake for 15 minutes more. Let cool and serve.

Orange Honey Butter

Ingredients

1/4 cup butter, softened
1/2 tablespoon honey
1/2 teaspoon orange zest

Directions

In a small bowl, cream butter until light and fluffy. Mix in honey and orange zest.

Orange Rum Cake

Ingredients

2 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
2 cups white sugar
4 tablespoons grated orange zest
2 tablespoons grated lemon zest
2 eggs
1 cup buttermilk
1 cup finely chopped walnuts
1/2 cup orange juice, strained
1 lemon, juiced
2 tablespoons light rum

Directions

Stir together flour, baking powder, baking soda and salt; set aside.

In large bowl of electric mixer cream butter, 1 cup sugar and orange and lemon peel until fluffy. Add eggs, one at a time, and beat after each until thoroughly blended. At low speed add flour mixture alternately with buttermilk. Fold in walnuts.

Spread batter evenly in greased 9 inch tube pan. Bake in center of preheated 350 degrees F (175 degrees C) oven about 55 to 60 minutes or until pick inserted in center comes out clean, cake shrinks slightly from sides of pan and surface springs back when pressed lightly with finger. Cool pan on rack slightly. In saucepan mix juices, remaining 1 cup sugar and the rum; bring to boil, then pour carefully over cake in pan. Cool, cover; let stand in pan a day or two before serving.

Orange-Soy Sauce Reduction

Ingredients

2 oranges, juiced
1/2 cup soy sauce
1/2 cup chicken broth
1 teaspoon grated orange zest

Directions

Bring the orange juice, soy sauce, chicken stock, and orange zest to a boil in a saucepan. Reduce heat to medium-low and simmer until the sauce has reduced to half of its original volume, about 30 minutes.

Orange Blush

Ingredients

1 (12 fluid ounce) can frozen
orange juice concentrate, thawed
2 cups cranberry juice
1/2 cup sugar
1 liter club soda, chilled
Crushed ice

Directions

In a large pitcher or bowl, combine the orange juice concentrate, cranberry juice and sugar. Refrigerate for at least 1 hour. Just before serving, stir in soda. Serve over ice.

Orange Pecan Cookies

Ingredients

1 cup butter (no substitutes),
softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
2 tablespoons orange juice
1 tablespoon grated orange peel
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugars. Beat in egg, orange juice and peel. Combine flour, baking soda and salt; gradually add to creamed mixture. Stir in pecans. Shape dough into two 11-1/2-in. rolls; wrap in plastic wrap. Chill for 4 hours or overnight.

Unwrap; cut into 1/4-in. slices. Place 2 in. apart on lightly greased baking sheet. Bake at 400 degrees F for 7-8 minutes or until golden brown. Remove to wire racks to cool.

Orange Sponge Cake Roll

Ingredients

7 egg whites
1 cup cake flour
1/8 teaspoon salt
4 egg yolks
3/4 cup sugar
1 tablespoon grated orange peel
1 tablespoon lemon juice
1/2 teaspoon vanilla extract
2 tablespoons confectioners' sugar, divided (optional)
1 1/4 cups orange marmalade or
100% apricot spreadable fruit

Directions

Let egg whites stand at room temperature for 30 minutes. Sift flour and salt; set aside. Coat a 15-in. x 10-in. x 1-in. baking pan with nonstick cooking spray; line with waxed paper and coat the paper with nonstick cooking spray.

In a mixing bowl, beat yolks until slightly thickened. Gradually add sugar, beating until thick and lemon-colored. Add orange peel; juice and vanilla. Add sifted flour mixture; mix well (batter will be thick). In another mixing bowl, beat egg whites on high speed until soft peaks form; fold into batter.

Spread into prepared pan. Bake at 350 degrees F for 12-15 minutes or until cake springs back when lightly touched in center. Cool in pan on a wire rack for 5 minutes. Turn cake onto a kitchen towel dusted with 1 tablespoon confectioners' sugar. Gently peel off waxed paper. Roll up cake in the towel jelly-roll style, starting with a short side. Cool completely on a wire rack.

Unroll cake; spread marmalade evenly over cake to within 1/2 in. of edges. Roll up again. Cover and refrigerate for 1 hour. Sprinkle with remaining confectioners' sugar.

Orange Poppy Seed Bread

Ingredients

1 (18.25 ounce) package white cake mix
3 (3 ounce) packages orange flavored gelatin
1 (3.5 ounce) package instant coconut cream pudding mix
4 eggs, beaten
1/2 cup vegetable oil
1 cup hot water
1/4 cup poppy seeds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large bowl, combine cake mix, gelatin and pudding mix. Blend in eggs, oil and hot water; stir until mixture is smooth. Fold in poppy seeds. Pour into prepared loaf pan.

Bake in preheated oven for 60 minutes, or until a toothpick inserted into center of the loaf comes out clean. Remove bread from pan and let cool on a wire rack.

Orange Cream Delight (Screwdriver)

Ingredients

6 fluid ounces orange juice
2 1/2 fluid ounces vanilla flavored
vodka
ice cubes

Directions

Measure the orange juice and vodka into a shaker and add a scoop of ice. Cover and shake until the outside is frosty. Strain into a glass and serve.

Orange Cream Fruit Salad

Ingredients

1 (20 ounce) can pineapple tidbits, drained
1 (16 ounce) can peach slices, drained
1 (11 ounce) can mandarin oranges, drained
2 medium firm bananas. sliced
1 medium apple, chopped
1 (3.4 ounce) package instant vanilla pudding mix
1 1/2 cups milk
1/3 cup frozen orange juice concentrate
3/4 cup sour cream

Directions

In a large salad bowl, combine fruits; set aside. In a small mixing bowl, beat pudding mix, milk and orange juice concentrate for 2 minutes. Add sour cream; mix well. Spoon over fruit; toss to coat. Cover and refrigerate for 2 hours.

Orange Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3 ounce) package instant lemon pudding mix
3/4 cup orange juice
1/2 cup vegetable oil
4 eggs
1 teaspoon lemon extract
1/3 cup orange juice
2/3 cup white sugar
1/4 cup butter

Directions

Grease a 10 inch Bundt pan. Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in 3/4 cup orange juice, oil, eggs and lemon extract. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake in preheated oven for 50 to 60 minutes. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

In a saucepan over medium heat, cook 1/3 cup orange juice, sugar and butter for two minutes. Drizzle over cake.

Orange Slice Cookies I

Ingredients

1 cup white sugar
1 cup packed brown sugar
1 cup shortening
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 cups quick cooking oats
2 cups orange-flavored fruit slice
jelly candies

Directions

In large mixing bowl, cream together sugars and shortening till fluffy. Add eggs and vanilla; beat well. Stir together the flour, baking powder, baking soda, and salt. Stir into creamed mixture.

Stir in the oats, and the orange candy. NOTE: Dip a pair of kitchen shears into a glass of hot water or spray with a non-stick spray to make snipping the orange slices easier. Using about one tablespoon of mixture for each cookie, roll into one inch balls. Place on greased cookie sheets.

Bake in a 350 degree F (175 degrees C) oven for 10 to 12 minutes or until lightly browned. Remove and cool on a wire rack.

Fluffy Orange Spread

Ingredients

2 (3 ounce) packages cream
cheese, softened
1/4 cup orange juice
1 tablespoon sugar
1 tablespoon grated orange peel

Directions

In a small mixing bowl, beat cream cheese and orange juice until smooth and creamy. Add sugar and orange peel; mix well. Serve with bread, bagels or toast. Store in the refrigerator.

Orange Salmon with Creole Seasoning

Ingredients

1 tablespoon vegetable oil
2 salmon steaks
1 tablespoon Creole seasoning, or
to taste
1 orange, juiced

Directions

Heat the oil in a skillet over medium heat. Season salmon with Creole seasoning, place in skillet, and cook 2 to 3 minutes on each side, until golden brown.

Reduce heat to low, and pour orange juice around the salmon. Continue cooking 5 minutes, or until fish is easily flaked with a fork.

Orange Summer Cooler

Ingredients

2 cups orange juice
2 cups cold water
2 cups orange sherbet
1 teaspoon vanilla extract
1 cup confectioners' sugar
3 cups crushed ice

Directions

In a blender, blend the orange juice, water, orange sherbet, vanilla, confectioners' sugar, and ice until smooth.

Orange Coconut Salmon

Ingredients

4 (4 ounce) fillets salmon
2 cups orange juice
1 egg, beaten
1 (7 ounce) package flaked coconut
4 tablespoons orange marmalade
1 tablespoon Dijon mustard

Directions

Place salmon fillets in a medium bowl with orange juice. Cover, and marinate in the refrigerator 8 hours, or overnight.

Preheat oven to 350 degrees F (175 degrees C).

Coat salmon fillets with egg. Dip fillets in coconut, and arrange in a single layer on a medium baking sheet. Bake 15 minutes in the preheated oven, until coconut is golden brown and fish is easily flaked with a fork.

In a small saucepan over medium heat, blend orange marmalade and Dijon mustard. Heat until warm, and serve as a dipping sauce for the salmon.

Orange Cookies III

Ingredients

1 cup shortening
2 cups white sugar
2 eggs
1 cup buttermilk
1/2 cup orange juice
2 tablespoons orange zest
4 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/4 cup butter
4 cups confectioners' sugar
3 tablespoons thawed orange juice concentrate

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease or line baking sheets with parchment paper.

Beat the shortening, white sugar and eggs together until light and fluffy. Beat in the buttermilk, orange juice and grated orange zest.

Combine the flour, baking powder, salt and baking soda. Stir the flour into the shortening mixture and mix until combined. Drop rounded tablespoonfuls of dough 2 inches apart onto the prepared baking sheets.

Bake at 350 degrees F (175 degrees C) for 10 minutes. While still warm spread with orange icing.

To Make Orange Icing: Combine the butter or margarine, confectioners' sugar and orange juice concentrate and beat until smooth. Add more orange juice concentrate if necessary to reach the desired consistency.

Orange Muffins

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1 teaspoon salt
1/2 cup white sugar
1 tablespoon grated orange zest
2/3 cup orange juice
1/2 cup melted butter
2 eggs
1/2 cup ground walnuts (optional)
1 tablespoon melted butter
1/4 cup packed brown sugar
1/2 teaspoon ground cinnamon

Directions

Combine flour, baking powder, baking soda, salt, white sugar and grated orange peel. Stir in orange juice, 1/2 cup melted butter, eggs and chopped nuts.

Pour into 12 muffin cups.

Blend 1 tablespoon melted margarine, 1/4 cup brown sugar, 1/2 teaspoon cinnamon and sprinkle on top of each muffin. Bake in a preheated 350 degrees F (175 degrees C) oven for 20-25 minutes. Serve hot.

Orange Crunch Cake

Ingredients

1 cup butter
1 cup white sugar
2 eggs
1 cup sour cream
2 cups all-purpose flour
1 teaspoon baking soda
1 cup raisins
1/2 cup walnuts
1 teaspoon vanilla extract
2 tablespoons orange zest
1/4 cup orange juice
1/2 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch bundt pan.

Cream butter or margarine and 1 cup sugar. Add eggs, and beat well with an electric mixer at medium speed. Mix in sour cream and vanilla. Combine flour and baking soda: add to creamed mixture, blending just until moistened. Stir in raisins, walnuts, and orange rind. Mix well. Pour batter into prepared pan.

Bake for 60 minutes, or until a wooden pick comes out clean. Cool cake in pan for 5 minutes.

Dissolve 1/2 cup sugar in orange juice. Pour over hot cake. Cool completely in pan.

Orange Blossom Salad

Ingredients

3 oranges, peeled and sectioned
2 cups cauliflowerets
1/4 cup chopped green pepper
2 cups torn fresh spinach

DRESSING:

1 (12 fluid ounce) can evaporated
skim milk

1 (6 ounce) can frozen orange
juice concentrate, thawed

Directions

In a large salad bowl, combine orange segments, cauliflower, green pepper and spinach. Place dressing ingredients in a jar with a tight-fitting lid; shake until well mixed. Add desired amount of dressing to salad and toss. Refrigerate leftover dressing.

Orange Juice Tzimmes

Ingredients

8 large carrots
1 cup prunes
2 cups orange juice
1/3 cup white sugar
4 tablespoons butter, melted
1 teaspoon grated lemon zest
1/2 teaspoon grated fresh ginger
root

Directions

Place carrot and prunes in a pot. Cover the vegetables with orange juice. Bring the mixture to a boil, let boil 10 minutes.

Stir in sugar and butter. Simmer gently for 1 hour or until the liquid is almost absorbed.

Sprinkle with lemon zest and ginger and let simmer another 5 minutes.

Bev's Orange Chicken

Ingredients

1 cup orange juice
1 tablespoon soy sauce
1 (1 ounce) envelope dry onion
soup mix
1/2 teaspoon garlic powder, or to
taste
8 chicken thighs

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a small bowl, stir together the orange juice, soy sauce, onion soup mix and garlic powder; set aside. Rinse chicken, and pat dry. Place chicken thighs into a 9x13 inch glass baking dish. Pour the orange juice mixture over.

Bake, uncovered, for 1 hour and 30 minutes in the preheated oven, basting every half hour. If using boneless chicken, reduce cooking time to 1 hour.

Lemon Panna Cotta With Raspberry-Orange

Ingredients

3 cups heavy cream
1/2 cup sugar
1 1/2 teaspoons very finely grated lemon zest
1 (.25 ounce) envelope unflavored gelatin
4 tablespoons orange-flavored liqueur (such as Grand Marnier), divided
1 (12 ounce) package frozen raspberries
6 tablespoons sugar
1 (6 ounce) container fresh raspberries

Directions

Bring cream, 1/2 cup sugar and lemon zest to a simmer in a large saucepan over medium-low heat. Meanwhile, in a small bowl, soften gelatin in 2 generous Tbs. cold water. Whisk softened gelatin and 2 Tbs. orange liqueur into cream mixture.

Pour cream mixture into 8 4-ounce ramekins or custard cups that have been lightly coated with vegetable cooking spray (blot excess oil with a paper towel). Set custard cups in a shallow pan, cover with plastic wrap and refrigerate until set, at least 4 hours, preferably overnight.

Partially thaw raspberries on countertop. Place in a food processor fitted with the metal blade and add remaining 6 Tbs. sugar and 2 Tbs. orange liqueur. Transfer sauce to a medium bowl (if you want a seedless sauce, strain first through a fine-mesh sieve). Stir in fresh raspberries, and let stand about 1 hour.

When ready to serve, run a thin-bladed knife around each dessert to loosen; turn onto a dessert plate to unmold. Spoon raspberry sauce around panna cotta and serve.

Orange Sauce for Crepes

Ingredients

1 cup white sugar
1/2 cup butter
1/2 cup light corn syrup
1/2 cup frozen orange juice
concentrate, thawed

Directions

Combine sugar, butter, corn syrup and orange juice concentrate in a medium saucepan over medium heat. Bring to a boil, reduce heat and simmer 5 minutes more. Serve.

Orange Breakfast Rolls

Ingredients

6 frozen bread dough rolls,
thawed
4 teaspoons butter or margarine,
softened
2 tablespoons sugar
1 teaspoon orange juice
1/2 teaspoon grated orange peel
ORANGE GLAZE:
1/2 cup confectioners' sugar
1 tablespoon orange juice
1/8 teaspoon grated orange peel

Directions

On a lightly floured surface, roll each piece of dough into an 8-in. rope. Flatten to 1-1/2-in. wide strip. Combine the butter, sugar, orange juice and peel; spread over dough. Roll up jelly-roll style, starting with a short side. Pinch ends to seal. Place in a greased 8-in. square baking dish. Cover and let stand in a warm place until doubled, about 45 minutes.

Bake at 350 degrees F for 18-22 minutes or until golden brown. Combine glaze ingredients and drizzle over warm rolls.

Spicy Orange Teriyaki Marinade

Ingredients

1/2 cup soy sauce
1/4 cup packed brown sugar
2 tablespoons chili paste with garlic
2 teaspoons ground ginger
2 teaspoons garlic powder
2 teaspoons sesame oil
1 tablespoon Chinese cooking wine
1/3 cup orange marmalade
1 (8 ounce) can pineapple chunks, juice reserved
1 tablespoon chopped fresh cilantro (optional)

Directions

For marinade: In a small, nonporous bowl, combine the soy sauce, brown sugar, garlic chile paste, ginger, garlic powder, sesame oil, Chinese cooking wine, orange marmalade, pineapple chunks and cilantro, if desired. Mix well and pour over pork or chicken. Marinate covered in the refrigerator for at least 2 hours, or overnight.

For glaze: In a small saucepan over low heat, combine the soy sauce, brown sugar, garlic chile paste, ginger, garlic powder, sesame oil, Chinese cooking wine, orange marmalade, pineapple chunks (with juice) and cilantro, if desired. Simmer for 20 minutes, or until sauce is thickened slightly. Glaze over pork or chicken while grilling.

Orange Pork Chops

Ingredients

4 boneless pork loin chops, 3/4-inch thick
1/4 teaspoon salt
1/8 teaspoon pepper
1 garlic clove, minced
1 (6 ounce) can frozen orange juice concentrate, thawed
1/2 cup reduced-sodium chicken broth
1 1/2 teaspoons Worcestershire sauce
2 cups cooked brown rice

Directions

Sprinkle both sides of pork chops with salt and pepper. In a nonstick skillet coated with nonstick cooking spray, cook chops for 3-4 minutes on each side or until browned. Transfer to an 8-in. square baking dish coated with nonstick cooking spray.

In the same skillet, cook garlic for 1 minute. Stir in the orange juice concentrate, broth and Worcestershire sauce; bring to a boil. Remove from the heat. Pour 1/4 cup sauce over pork.

Bake, uncovered, at 350 degrees F for 20-25 minutes or until a meat thermometer reads 160 degrees F, basting twice with sauce.

Bring the remaining sauce to a boil. Reduce heat; simmer, uncovered, for 5 minutes or until reduced to 1/2 cup. Serve pork chops with sauce and rice.

Orange Citrus Vinaigrette

Ingredients

2/3 cup rice wine vinegar
1/3 cup orange juice
2 tablespoons olive oil
2 tablespoons chopped fresh cilantro
1 tablespoon Dijon mustard
2 teaspoons minced garlic
1 teaspoon honey

Directions

Whisk together the vinegar, orange juice, oil, cilantro, mustard, garlic, and honey in a bowl; store in refrigerator.

Perfect Pineapple Orange Chicken

Ingredients

1 (2 to 3 pound) whole chicken,
rinsed
4 tablespoons butter, softened
1/2 cup pineapple juice
1/2 cup orange juice
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place rinsed and dried chicken on a tray. Rub butter all over the chicken, top and bottom, then season evenly with salt and pepper to taste.

Pour the pineapple juice and orange juice in the tray, not directly over the chicken.

Bake chicken uncovered in the preheated oven for 1 1/2 hours, basting every 5 to 10 minutes with the juices. When it is done it should be a perfect golden brown.

Cranberry-Orange Spiced Oatmeal

Ingredients

3/4 cup old-fashioned rolled oats
1/2 teaspoon ground cinnamon,
or to taste
1/4 cup dried cranberries
1/2 cup frozen blueberries
1/4 teaspoon ground turmeric
(optional)
1 pinch ground ginger (optional)
1 cup water
1/4 cup orange juice, or as
needed

Directions

Place the rolled oats, cinnamon, cranberries, and blueberries in a microwave safe bowl. Add the turmeric and ginger, if desired. Pour in the water, and stir to mix ingredients. Cook on High until water is absorbed, about 2 minutes. Stir in orange juice to desired consistency.

Orange Baked Alaska

Ingredients

1 pint orange sherbet
3 oranges
3 egg whites
6 tablespoons white sugar
1/4 teaspoon cream of tartar

Directions

Scoop the orange sherbet into 6 balls and place them on a plate. Freeze until very firm, at least 4 hours.

Slice the oranges in half across the center and cut around the edges with a small knife. Remove the fruit and membrane, reserving the fruit and peel shells. Chop the orange sections and place them in the bottoms of the shells.

Preheat the oven to 450 degrees F (220 degrees C). In a clean glass or metal bowl, whip egg whites with an electric mixer until foamy. Mix in cream of tartar and gradually beat in the sugar while continuing to whip until stiff and glossy.

Place the orange shells on a baking sheet and place a ball of sherbet into each one. Cover the sherbet with meringue, sealing to the edges of the orange peel.

Bake for 5 minutes in the preheated oven, until browned. Remove and serve immediately.

No Name Orange Roughy

Ingredients

1 teaspoon olive oil
3 green onions, chopped
1 cup dry white wine
1 (14.5 ounce) can whole peeled tomatoes with liquid, chopped
4 (4 ounce) fillets orange roughy
1 tablespoon chopped fresh basil
1/4 teaspoon ground black pepper
1 pinch dried thyme, crushed
1 pinch dried rosemary, crushed
1/4 cup sliced black olives, drained
1/2 pound crumbled feta cheese

Directions

Heat olive oil in a medium skillet over medium heat. Stir in green onions, and cook until tender, 5 to 10 minutes.

Mix white wine and tomatoes with the green onions, and bring to a boil. Place orange roughy fillets in the white wine mixture. Season with basil, pepper, thyme, and rosemary. Reduce heat, and simmer 15 to 20 minutes, until fish is easily flaked with a fork. Remove fish fillets from skillet.

Sprinkle fish fillets with black olives and feta cheese.

Cranberry Orange Bread

Ingredients

- 1/4 cup butter, softened
- 1 cup sugar
- 1 egg
- 1 teaspoon grated orange peel
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 3/4 cup orange juice
- 1 cup chopped fresh or frozen cranberries
- 1 cup golden raisins

Directions

In a large mixing bowl, cream butter and sugar. Beat in egg and orange peel. Combine the dry ingredients; add to creamed mixture alternately with juice. Fold in cranberries and raisins. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan.

Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely.

Orange-Pecan Pork Roast

Ingredients

1 (3 pound) boneless pork loin
roast
1/2 cup finely chopped onion
1 clove garlic, minced
2 tablespoons vegetable oil
1/2 cup orange marmalade
1/4 cup chopped pecans
1/4 teaspoon ground cinnamon

Directions

Place roast on a rack in a shallow roasting pan. In a skillet, saute onion and garlic in oil until tender. Add the marmalade, pecans and cinnamon; cook and stir until marmalade is melted. Spoon over roast.

Bake, uncovered, at 325 degrees F for 1-3/4 hours or until meat thermometer reads 160 degrees F. Let stand for 10 minutes before slicing.

Sparkling Oranges

Ingredients

8 large oranges, peeled and segmented
1/2 cup sugar
1/2 cup orange marmalade
1 cup white grape juice
1/2 cup lemon-lime soda
3 tablespoons slivered almonds, toasted
3 tablespoons flaked coconut, toasted

Directions

Place orange sections in a large bowl. In a saucepan, combine sugar and marmalade; cook and stir over medium heat until sugar is dissolved. Remove from heat. Stir in grape juice and soda. Pour over oranges and toss to coat. Cover and refrigerate overnight. Using a slotted spoon, remove oranges to a serving dish. Sprinkle with almonds and coconut.

Orange and Lentil Soup

Ingredients

2 tablespoons butter
1 onion, diced
2/3 cup red lentils
1/2 cup orange juice
1 stalk celery, chopped
1/2 carrot, shredded
1 bay leaf
1/2 teaspoon dried thyme
ground black pepper to taste
3 cups chicken broth, divided

Directions

In a pot over medium heat, cook onions in butter until softened. Stir in lentils, orange juice, celery, carrot, bay leaf, thyme, pepper and half the chicken broth and simmer 40 minutes, until lentils are tender.

Puree in a blender or food processor, or using an immersion blender. Return to the pot, stir in remaining chicken broth and heat through.

Orange Cream Smoothie

Ingredients

1/4 cup fat free half-and-half (such as Land o Lakes®)
4 cubes ice cubes
1/2 cup 1% milk
3/4 cup frozen orange juice concentrate
1/4 teaspoon vanilla extract
1 scoop vanilla flavored whey protein powder
1 teaspoon orange-flavored fish oil

Directions

Place half-and-half and ice cubes into a blender. Pulse until ice is crushed. Pour milk, orange juice concentrate, vanilla extract, protein powder, and fish oil into the half-and-half mixture. Blend until smooth. Serve immediately.

Mandarin Orange Salad

Ingredients

50 buttery round crackers,
crushed
1/4 pound butter, melted
1/2 cup white sugar
1 (6 ounce) can frozen orange
juice concentrate
1 (14 ounce) can sweetened
condensed milk
2 (11 ounce) cans mandarin
oranges, drained
1 (8 ounce) container frozen
whipped topping, thawed

Directions

Mix together the cracker crumbs, butter and sugar; press into the bottom of a 9x13 inch dish.

Stir together the orange juice, condensed milk, oranges and whipped topping. Pour over cracker crumbs, sprinkle remaining crumb mixture over top. Refrigerate until chilled.

Frosty Orange Creme Layered Dessert

Ingredients

2 cups orange sherbet or sorbet, softened
1 (8 ounce) package PHILADELPHIA Cream Cheese, softened
1 (14 ounce) can sweetened condensed milk
1/2 cup orange juice
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed

Directions

Line 9x5-inch loaf pan with foil. Spread sherbet onto bottom of prepared pan to form even layer. Freeze 10 min.

Meanwhile, beat cream cheese in large bowl with mixer until creamy. Gradually add condensed milk and juice, beating until blended. Gently stir in COOL WHIP. Spread over sherbet in pan.

Freeze 3 hours. To unmold, invert pan onto plate; remove foil.

Baked Orange Roughy

Ingredients

1/2 cup mayonnaise
1/4 cup sour cream
1/4 cup sweet pickle relish
1 tablespoon Dijon mustard
1 cup finely crushed cornflakes
1/4 cup grated Parmesan cheese
1 teaspoon dried basil
1 teaspoon dill weed
1 teaspoon paprika
1/8 teaspoon pepper
1/2 cup milk
1 1/2 pounds orange roughy fillets
Lemon wedges

Directions

For tartar sauce, combine the mayonnaise, sour cream, pickle relish and mustard in a small bowl; mix well. Cover and refrigerate.

In a large resealable plastic bag, combine the cornflake crumbs, Parmesan cheese and seasonings. Place the milk in a shallow bowl. Dip fillets in milk, then place in bag and shake to coat. Arrange in a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 450 degrees F for 10-15 minutes or until fish flakes easily with a fork. Serve with tartar sauce and lemon.

Dark Chocolate Orange Cake

Ingredients

10 tablespoons butter, softened
1 1/2 cups white sugar
4 eggs
2/3 cup sour cream
1 teaspoon vanilla extract
2 tablespoons grated orange zest
2 cups all-purpose flour
2/3 cup unsweetened cocoa powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup chopped almonds

Directions

In a bowl, cream the butter with the sugar. Beat in the eggs, then the sour cream, vanilla and orange rind.

In another bowl, stir together the flour, cocoa, baking soda and salt. Beat into the creamed mixture just until incorporated and then stir in the almonds.

Turn the batter into a greased and floured tube pan. Bake in a 350 degrees F (175 degree C) oven for 1 hour, or until it tests done with a toothpick. Let cool on a rack. Makes 16 servings.

Orange Whip

Ingredients

1 (11 ounce) can mandarin
oranges, drained
1 cup vanilla yogurt
2 tablespoons orange juice
concentrate
2 cups whipped topping

Directions

In a bowl, combine the oranges, yogurt and orange juice concentrate. Fold in whipped topping. Spoon into serving dishes. Cover and freeze until firm. Remove from the freezer 20 minutes before serving. May be frozen for up to 1 month.

Trishie's Chocolate and Orange Bread Pudding

Ingredients

2 tablespoons white sugar
1/4 cup packed brown sugar
1/4 cup unsalted butter, softened
2 tablespoons grated orange zest
1/4 teaspoon orange juice
1 teaspoon ground cinnamon
8 slices white bread
2 ounces dark chocolate, grated
1 cup milk
1 cup heavy cream
3 eggs

Directions

Mix together the white and brown sugars in a small bowl.

Pour half the sugar mixture into a separate mixing bowl and blend with butter, orange zest, and orange juice. Spread the butter mixture on one side of each slice of bread. Cut each slice of bread in half diagonally. Arrange the bread triangles in an overlapping fashion in an 8x8 inch baking dish with the buttered side down.

Place the remaining sugar, grated chocolate, milk, cream, and eggs into a blender, and blend until thoroughly mixed. Pour the chocolate mixture over the bread, making sure to evenly cover the bread. Cover and refrigerate the prepared dish for 1 hour.

Preheat an oven to 350 degrees F (175 degrees C).

Bake the bread pudding until golden brown and set, 30 to 40 minutes.

Orange Banana Salad

Ingredients

1 medium navel orange, sectioned
2 tablespoons flaked coconut,
toasted
2 tablespoons orange juice
1/8 teaspoon ground cinnamon
1 medium ripe banana, sliced

Directions

Cut orange sections into bite-size pieces. In a bowl, combine the orange, coconut, orange juice and cinnamon if desired; toss gently. Refrigerate until chilled. Just before serving, add banana and toss gently.

Orange Vinaigrette Brown Rice Salad

Ingredients

1 1/2 cups uncooked brown rice
3 cups water
2/3 cup orange juice
2 tablespoons vegetable oil
2 tablespoons balsamic vinegar
2 tablespoons honey
2 teaspoons orange zest
1/2 teaspoon salt
1 1/2 cups spinach leaves,
packed
2 large orange, peeled, sectioned,
and cut into bite-size
1/3 cup slivered red onion

Directions

In a large saucepan combine rice and water. Cook over high heat until mixture boils. Reduce heat to low, cover and cook for 45 to 60 minutes or until rice has absorbed all liquid.

Meanwhile, in a small bowl whisk the orange juice, oil, balsamic vinegar, honey, orange zest and salt. Pour dressing over hot cooked rice and mix well. Cover and chill until cold.

Just before serving stir the spinach leaves, oranges and onion into the rice mixture.

Prosciutto Wrapped Chicken Breasts with Orange-

Ingredients

2 cloves garlic, minced
1/4 cup softened butter
4 (6 ounce) skinless, boneless
chicken breast halves
8 thin slices prosciutto
1 1/4 cups chicken stock

1/2 cup orange juice
1/2 cup white sugar
1 1/2 cups fresh cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a glass baking dish.

Mix the minced garlic into the softened butter. Cut a slit into the side of each chicken breast to make a pocket, and fill with the garlic butter. Wrap each chicken breast with two slices of prosciutto to form a bundle. Place into baking dish, seam-side down, and pour in chicken stock.

Bake chicken in preheated oven until no longer pink, about 30 minutes. Once finished, remove chicken from oven and cover with a sheet of aluminum foil. Allow to rest for 10 minutes.

Meanwhile, bring the cooking liquid from the chicken, the orange juice and the sugar to a simmer in a saucepan over medium-high heat. Stir in cranberries, and cook until they begin to pop, about 10 minutes. Strain through a mesh sieve, pressing to expel all of the juice. Discard the solids. To serve, cut each breast into several slices, place the slices onto serving plates, and drizzle with cranberry jus.

Frosted Orange Cookies

Ingredients

2 medium navel oranges
1/2 cup butter flavored shortening
1 cup sugar
1/2 cup milk
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 1/2 cups confectioners' sugar
1 tablespoon butter or margarine,
melted

Directions

With a sharp paring knife, score each orange into quarters; remove peel. use knife to remove white pith from peel and fruit; discard. Quarter oranges and place in a blender. Add peel; cover and process until smooth (mixture should measure 3/4 cup).

In a mixing bowl, cream shortening and sugar. Beat in milk and 6 tablespoons orange mixture. Combine the flour, baking powder, baking soda and salt; add to creamed mixture until blended.

Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 10-13 minutes or until set and edges are lightly browned. Remove to wire racks to cool.

For frosting, in a mixing bowl, combine confectioners' sugar, butter and enough of the remaining orange mixture to achieve spreading consistency. Frost cookies.

Chris' Grilled Orange Chicken

Ingredients

4 skinless, boneless chicken
breast halves
1/4 cup lemon juice
1/4 cup lime juice
3 cups orange juice
1/4 cup crushed fresh mint leaves
2 tablespoons honey

Directions

Place the chicken into a large bowl, and pour in the lemon juice, lime juice and orange juice. Sprinkle the mint leaves over, and drizzle with honey. Cover and refrigerate overnight.

Preheat a grill for medium heat. When the grill is hot, lightly brush the grate with oil.

Place the chicken onto the preheated grill, and discard the marinade. Cook for 6 to 8 minutes per side, or until no longer pink and juices run clear.

Orange-Glazed, Pork Tenderloin with Italian

Ingredients

1/2 cup kosher salt
1/2 cup sugar
1 quart water
2 (1 pound) pork tenderloins
1/2 cup orange juice concentrate,
thawed
3 large cloves garlic, minced
2 teaspoons Italian seasoning

Directions

Dissolve salt and sugar in 1 quart of water in a bowl. Add meat and let stand 45 minutes. Rinse, then pat dry.

Meanwhile, in a small pan, reduce orange concentrate by half over low heat. Stir in garlic and Italian seasoning. Brush pork with glaze and set aside.

Either build a charcoal fire in half the grill or turn gas grill burners on high for 10 minutes. Lubricate hot grill rack with an oil-soaked rag using tongs.

Place tenderloins on hot grill rack and close lid; grill until well-seared, about 7 minutes. Turn meat and close lid; grill until well-seared on second side, about 6 minutes longer. Turn off gas grill (or move meat to the charcoal grill's cooler side) and let tenderloins sit in covered until 150 degrees on a meat thermometer, about 5 minutes longer.

Orange Pull Apart

Ingredients

- 1/4 cup milk
- 1 egg
- 1 tablespoon orange zest
- 1 large orange, juiced
- 1/2 cup water
- 2 1/4 cups all-purpose flour
- 3 tablespoons white sugar
- 2 1/4 teaspoons active dry yeast
- 1 teaspoon salt
- 2 tablespoons margarine
- 1/2 teaspoon ground cinnamon
- 1/4 cup butter, melted
- 3 tablespoons white sugar
- 1 cup confectioners' sugar
- 1 1/2 tablespoons orange juice

Directions

In a one cup measure combine the milk, eggs, grated orange rind, juice from one orange, and enough water to equal one cup. Place into breadmaker. Add the flour, sugar, yeast, salt, butter or margarine, and cinnamon to the breadmaker and turn machine onto dough cycle.

When cycle is complete, divide the dough into 20 equal portions and roll into balls. Dip balls into melted butter and then into white sugar. Place in greased bundt pan.

Let rise for 35 to 45 minutes.

Bake in a preheated 375 F degrees (190 degrees C) for 25-30 minutes. Let cool for 5 minutes then remove from pan.

If desired, glaze with a mixture of confectioners' sugar and orange juice.

Ginger-Orange Squash

Ingredients

2 pounds butternut squash
2 tablespoons frozen orange juice concentrate
2 tablespoons brown sugar
1 tablespoon butter or margarine
1/4 teaspoon ground ginger

Directions

Puncture squash several times with a knife or fork; place on a microwave-safe plate. Cook on high for 5 minutes. Cut into quarters; remove seeds and pulp. Return to plate, cut side down, and cover with waxed paper; microwave on high for 7 minutes. Turn over; microwave on high for 6-8 minutes or until soft. Scoop out squash and place in bowl; add remaining ingredients and mix well.

Cranberry Orange Relish with Orange Flavored

Ingredients

12 ounces cranberries
1 orange with peel, chopped
1 cup white sugar
1/4 cup orange liqueur

Directions

In a food processor or blender, combine the cranberries, orange and sugar. Blend until evenly chopped.

Stir in the liqueur and refrigerate for several hours to allow flavors to blend.

Orange-Chicken Rice Bowl

Ingredients

2 tablespoons Asian-style toasted sesame salad dressing
1 pound skinless, boneless chicken breast halves - cut into 1 1/2 inch pieces
1/4 cup orange juice
2 tablespoons Asian-style toasted sesame salad dressing
1 red bell pepper, cut into 1 inch chunks
1 zucchini, cut into 1 inch chunks
2 cups broccoli florets
2 green onions, cut into 1/2-inch pieces

Directions

Heat a large skillet over medium heat, and place 2 tablespoons of sesame salad dressing in the skillet. Add the chicken, and cook and stir until no longer pink in the middle and beginning to brown, 5 to 7 minutes. Stir in the orange juice and 2 more tablespoons of sesame dressing, and bring to a boil.

Stir in the red bell pepper, zucchini, broccoli, and green onions, and cook and stir until the vegetables are tender and the broccoli is bright green in color, 5 to 8 minutes.

Banana Orange Bars

Ingredients

2 cups mashed ripe bananas
1 2/3 cups sugar
1 cup vegetable oil
4 eggs
2 cups all-purpose flour
2 teaspoons ground cinnamon
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
ORANGE BUTTER FROSTING:
1/4 cup butter or margarine,
softened
3 cups confectioners' sugar
1/4 cup orange juice
1/2 teaspoon grated orange peel

Directions

In a mixing bowl, beat bananas, sugar, oil and eggs until well blended. Combine dry ingredients; fold into the banana mixture until well mixed. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 25-30 minutes; cool.

For frosting, cream butter and sugar in a mixing bowl. Add orange juice and peel and beat until smooth. Spread over bars.

Orange Chiffon Cake

Ingredients

2 cups all-purpose flour
1 1/2 cups sugar
3 teaspoons baking powder
1/4 teaspoon salt
7 eggs, separated
1/2 cup orange juice
1/2 cup vegetable oil
1/4 cup water
2 teaspoons vanilla extract
1 tablespoon grated orange peel
2 teaspoons grated lemon peel
1/2 teaspoon cream of tartar

ICING:

1/2 cup confectioners' sugar
2 tablespoons shortening
1 tablespoon butter or margarine,
softened
1 (8 ounce) can crushed
pineapple, well drained

Directions

Sift the flour, sugar, baking powder and salt into a large bowl; make a well in the center. In another bowl, beat egg yolks until thicken and lemon-colored. Beat in the orange juice, oil, water, vanilla, and orange and lemon peels. Pour into well in dry ingredients; beat with a wooden spoon until smooth. In a mixing bowl, beat egg whites on medium speed until foamy. Add cream of tartar; beat until stiff peaks form. Gradually fold into batter.

Transfer to an ungreased 10-in. tube pan. Bake at 325 degrees F for 55-60 minutes or until cake springs back when lightly touched. Immediately invert cake; cool completely. Loosen cake from sides of pan; remove cake and place on a serving platter.

For icing, combine the confectioners' sugar, shortening and butter until smooth. Spread over top of cake. Spoon pineapple over icing.

Mandarin Orange Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
4 eggs
1 (11 ounce) can mandarin oranges
1/3 cup vegetable oil
1/3 cup water
1/3 cup white sugar
1/4 cup orange liqueur

Directions

Preheat oven to 350 degrees F (175 degrees C). Line 2 - 9 inch pans with parchment paper.

In a large bowl, combine yellow cake mix, eggs, mandarin oranges with juice, and oil. Beat well.

Divide batter into 2 - 9 inch round pans. Bake in preheated oven for 30 minutes or until cake springs back when lightly tapped. Allow to cool.

To make the glaze: In a measuring cup combine 1/3 cup water and 1/2 cup sugar. Microwave for 1 minute. Stir to dissolve sugar. Pour about 1/4 cup orange liquor into sugar-water mixture and brush onto cooled layers of cake.

Orange Cracker Apricot Chicken

Ingredients

2 tablespoons orange juice
2 tablespoons Dijon mustard
1/2 teaspoon salt
3/4 cup whole-wheat cracker crumbs
1 tablespoon grated orange zest
1/4 teaspoon ground black pepper
4 skinless, boneless chicken thighs
1/4 cup apricot preserves

Directions

Preheat an oven to 350 degrees F (175 degrees C). Prepare a baking sheet with cooking spray.

Whisk together the orange juice, mustard, and salt in a small bowl. Mix together the cracker crumbs, orange zest, and black pepper on a plate. Coat each chicken thigh in the orange juice mixture and then press into the cracker crumb mixture to cover both sides completely. Place the breaded thighs on the prepared baking sheet.

Bake in the preheated oven 15 minutes; flip and continue baking until no longer pink in the center and the juices run clear, about 15 minutes more. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Switch the oven setting to 'Broil.'

Top each thigh with 1 tablespoon of the apricot preserves and place beneath the oven's broiler until the preserves begin to caramelize, 2 to 3 minutes. When the chicken looks like it is starting to burn it is done.

Orange Cream Cookie Mix

Ingredients

1/2 cup orange-flavored drink mix
(e.g. Tang)
3/4 cup white sugar
1 1/2 cups vanilla baking chips
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder

Directions

Combine the flour with the baking soda and baking powder.

Starting with the Tang, then sugar, vanilla chips and ending with the flour mixture. Layer the ingredients in a clean glass wide mouth quart sized jar. Press each layer firmly in place before adding the next ingredient.

Attach a recipe card with the following instructions to the jar.
Orange Cream Cookies Yield 2 1/2 dozen 1. Preheat oven to 375 degrees F (190 degrees C). 2. Empty contents into a large mixing bowl. Add 1/2 cup softened butter, 1 egg slightly beaten and teaspoon vanilla extract. Mix until completely blended. 3. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased baking sheet. 4. Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes or until tops are very lightly browned. Cool for 5 minutes on the sheet then remove cookies to wire racks to cool completely.

Orange Almond Biscotti I

Ingredients

1 cup white sugar
1/2 cup butter, softened
1 tablespoon orange zest
(optional)
2 eggs
3 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/3 cup blanched slivered
almonds

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat sugar, butter or margarine, orange peel and eggs in large bowl. Stir in flour, baking powder, salt and almonds.

Shape half of dough at a time into rectangle, 10 x 3 inches, on ungreased cookie sheet. Bake about 20 minutes or until toothpick inserted in center comes out clean. Cool on cookie sheet for 15 minutes.

Cut crosswise into 1/2 inch slices. Place slices cut sides down on cookie sheet. Bake about 15 minutes or until crisp and light brown. Remove from cookie sheet. Cool on wire rack.

Orange Blossom Muffins

Ingredients

6 tablespoons sugar, divided
4 1/2 teaspoons all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 tablespoon cold butter or margarine
2 cups reduced-fat biscuit/baking mix
1 egg
1/2 cup orange juice
1/2 cup orange marmalade
2 tablespoons canola oil
1/4 cup chopped pecans

Directions

In a small bowl, combine 2 tablespoons sugar, flour, cinnamon and nutmeg; cut in butter until crumbly. Set aside for topping. Place the biscuit mix in a bowl. Combine the egg, orange juice, marmalade, oil and remaining sugar; stir into biscuit mix just until moistened. Fold in pecans.

Coat muffin cups with nonstick cooking spray or use paper liners; fill two-thirds full with batter. Sprinkle with reserved crumb mixture. Bake at 400 degrees F for 18-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.

Spiced Cranberry-Orange Mold

Ingredients

1 1/2 cups boiling water
2 (4-serving size) packages JELL-O Brand Cranberry Flavor Gelatin
1 (16 ounce) can whole berry cranberry sauce
1 cup water
1 tablespoon lemon juice
1/4 teaspoon ground cinnamon
1/8 teaspoon ground cloves
1 orange, peeled, sectioned and diced
1/2 cup chopped PLANTERS Walnuts

Directions

Stir boiling water into gelatin in large bowl 2 minutes until completely dissolved. Add cranberry sauce, cold water, lemon juice, cinnamon and cloves; mix well. Refrigerate about 1-1/2 hours or until thickened (spoon drawn through leaves a definite impression).

Stir in oranges and walnuts. Spoon into 6-cup mold sprayed with cooking spray.

Refrigerate 4 hours or until firm. Unmold. Garnish as desired.

Orange Dream Cake

Ingredients

2/3 cup butter or margarine,
softened
1 1/3 cups sugar
2/3 cup fresh orange juice
3 tablespoons fresh lemon juice
1 teaspoon grated orange peel
1 teaspoon grated lemon peel
2 eggs
2 cups cake flour
2 teaspoons baking powder
1 teaspoon salt
FROSTING:
1 cup flaked coconut
1/4 cup sugar
2 tablespoons fresh orange juice
1 tablespoon fresh lemon juice
4 teaspoons grated orange peel,
divided
1 cup heavy cream, whipped

Directions

In a large mixing bowl, cream butter and sugar. Add juices and peel; mix well (mixture may appear curdled). Add eggs, one at a time, beating well after each addition. Sift flour with baking powder and salt; add to creamed mixture and mix well. Pour into two greased and floured 8-inch cake pans. Bake at 375 degrees F for 25 to 30 minutes or until cake tests done. Cool in pan 10 minutes before removing to a wire rack to cool completely.

For frosting, combine coconut, sugar, juices and 3 tablespoons peel; mix well. Let stand for 10 to 15 minutes or until sugar is dissolved. Fold in whipped cream. Spread between cake layers and over the top. Sprinkle with remaining orange peel. Chill for at least 1 hour. Store in the refrigerator.

Baked Snapper with Mandarin Oranges, Cashews

Ingredients

4 (4 ounce) fillets red snapper
2 mandarin oranges, juiced
2 tablespoons fresh lime juice
1 tablespoon brown sugar
2 tablespoons soy sauce
1 teaspoon sesame oil
1 pinch red pepper flakes
2 teaspoons finely chopped fresh ginger
2 mandarin oranges - peeled and chopped
1/3 cup unsalted cashews, roughly chopped
2 green onions, finely chopped

Directions

Preheat the oven to 425 degrees F (225 degrees C).

Arrange the snapper fillets in a single layer in the bottom of a lightly greased shallow baking dish. In a medium bowl, stir together the mandarin orange juice, lime juice, brown sugar, soy sauce and sesame oil. Mix in the red pepper flakes, ginger and chopped mandarin oranges. Pour over the snapper in the dish.

Bake uncovered for 12 to 15 minutes in the preheated oven, until fish is opaque. Transfer fillets to serving plates and spoon the sauce over them. Garnish with a sprinkle of cashews and green onion.

Roasted Salmon with Orange-Ginger Glaze

Ingredients

2 pounds salmon fillet
1 cup orange juice
2 teaspoons balsamic vinegar
1 teaspoon finely chopped fresh ginger root
salt and ground black pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place orange juice in a small saucepan over medium low heat. Cook and stir 10 to 15 minutes, until reduced by about 1/2 and thickened. Remove from heat, and allow to cool.

Stir balsamic vinegar and ginger root into orange juice.

Line a medium baking dish with parchment paper. Place salmon fillet on paper, skin side down. Season with salt and pepper. Cover with 1/2 the orange juice mixture.

Bake salmon in the preheated oven 10 to 15 minutes. Brush with remaining marinade, and continue baking 10 to 15 minutes, until easily flaked with a fork.

Dad's Orange Cardamom Breakfast Rolls

Ingredients

- 1 large orange
- 1/3 cup honey
- 1 tablespoon vegetable oil
- 2 cups bread flour
- 1 cup whole wheat flour
- 1 teaspoon salt
- 2 teaspoons bread machine yeast
- 3/4 cup packed brown sugar
- 3/4 cup sweetened dried cranberries
- 1 teaspoon ground cardamom

Directions

Zest the orange; set zest aside. Peel and seed orange; cut orange fruit into chunks. Combine zest and fruit in a blender and puree. Pour orange pulp into bread machine pan.

Add honey, oil, white flour, wheat flour, salt, and yeast to the orange pulp. Select dough setting, and start the bread machine. Adjust consistency with orange juice or flour as needed to achieve a soft pliable dough.

When dough cycle is complete divide dough into 2 or 3 pieces. Roll out to a thickness of 1/4 inch. Sprinkle with brown sugar, cardamom, and dried cranberries. Roll up dough with goodies inside, and slice 1 to 2 inches thick. Place rolls in a baking pan coated with non-stick spray. Allow enough room between the rolls so that they rise properly. Let rise in a warm spot for approximately 1 hour.

Bake in a preheated 375 degrees F (190 degrees C) oven for 20 to 25 minutes. Remove from pan, and place on wire rack. Serve warm.

Mongolian Strawberry-Orange Juice Smoothie

Ingredients

1 cup chopped fresh strawberries
1 cup orange juice
10 cubes ice
1 tablespoon sugar

Directions

In a blender, combine strawberries, orange juice, ice cubes and sugar. Blend until smooth. Pour into glasses and serve.

Slow Cooker Orange Chicken

Ingredients

1 pound skinless, boneless
chicken breast halves
12 fluid ounces orange-flavored
carbonated beverage
1/2 cup soy sauce
1 cup uncooked long grain white
rice
2 cups water

Directions

Place the chicken in a slow cooker, and pour in the orange-flavored carbonated beverage and soy sauce.

Cover slow cooker, and cook chicken on Low 5 to 6 hours.

In a saucepan, bring the rice and water to a boil. Reduce heat to low, cover, and simmer 20 minutes. Serve cooked chicken over the rice.

Orange Poppy Muffins

Ingredients

1 1/3 cups all-purpose flour
1 cup sugar
1 tablespoon poppy seeds
1/2 teaspoon baking soda
1/4 teaspoon salt
1 egg
1/2 cup sour cream
1/3 cup butter or margarine,
melted
2 tablespoons orange juice
1 tablespoon grated orange peel
ORANGE SPREAD:
1/2 cup butter or margarine,
softened
1 (3 ounce) package cream
cheese, softened
1/4 cup confectioners' sugar
1 tablespoon grated orange peel

Directions

In a bowl, combine the first five ingredients. In another bowl, beat egg, sour cream, butter, orange juice and peel. Stir in dry ingredients just until moistened. Fill paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 18-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Combine spread ingredients in a small mixing bowl; beat until smooth. Serve with muffins.

Orange Pie I

Ingredients

1 cup white sugar
1 1/2 cups unsweetened
pineapple juice
2 eggs
1 (3 ounce) package orange
flavored gelatin mix
1 (12 fluid ounce) can evaporated
milk
1 (9 inch) prepared graham
cracker crust

Directions

Chill evaporated milk.

Combine sugar, pineapple juice, and eggs in a saucepan. Bring to a boil, and cook until mixture thickens. Stir in orange gelatin, and stir well until dissolved. Cool.

Whip evaporated milk, and mix into the cooled orange mixture. Pour filling into pie crust. Freeze until ready to eat.

Chicken A La Orange

Ingredients

4 skinless, boneless chicken breasts
1 tablespoon vegetable oil
2 1/2 cups orange juice
3 tablespoons cornstarch
1/2 cup hot water
3 tablespoons honey
1/4 teaspoon ground ginger

Directions

In a skillet, brown chicken breasts in 1 tablespoon oil over medium heat. Cook till juices run clear.

Add orange juice to the pan. When juice just begins to bubble around the edges of the pan, add corn starch dissolved in hot water. Mix ginger and honey together in a cup, and add to orange juice. Cook until sauce is thick and slightly browned. Serve.

Pineapple Orange Pancakes

Ingredients

1 cup all-purpose flour
1 tablespoon white sugar
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 egg
2 tablespoons orange juice
3/4 cup buttermilk
2 tablespoons canola oil
1 (8 ounce) can slices canned pineapple, chopped

Directions

Preheat a lightly oiled griddle over medium heat.

In a large bowl, sift together flour, sugar, baking powder, baking soda, and salt.

In a small bowl, beat together egg, orange juice, buttermilk, and canola oil. Whisk into the flour mixture. Stir in pineapple.

Pour batter about 1/4 cup at a time onto the prepared griddle. Cook 1 to 2 minutes, until bubbly. Flip, and continue cooking until lightly browned.

Asparagus with Orange-Cream Sauce and

Ingredients

2 1/2 pounds fresh asparagus
4 tablespoons butter
3 tablespoons all-purpose flour
2 cups heavy cream
salt to taste
ground white pepper to taste
1 large orange - peeled,
sectioned, and cut into large
pieces
1/2 cup chopped cashews
finely grated orange zest for
garnish

Directions

Place asparagus in a steamer over 1 inch of boiling water. Cover and cook until tender but still firm, about 2 to 4 minutes. Drain, and set aside.

Melt butter in a small saucepan over low heat. Stir in flour and cook for about 2 minutes, stirring constantly. Gradually whisk in cream and cook for about 5 minutes, stirring constantly, or until lightly thickened. Season to taste with salt and white pepper. Remove from heat, and stir in orange pieces.

Arrange asparagus on a serving platter, and season lightly with salt. Pour cream sauce over asparagus, and sprinkle with chopped cashews and orange zest. Serve immediately.

Orange Cream Milk Punch

Ingredients

1 quart vanilla ice cream
2 pints orange sherbet
1 (16 ounce) can lemon-lime
flavored carbonated beverage
1 quart cold milk

Directions

Place the ice cream and sherbet in a punch bowl. Pour in the milk and lemon-lime soda. Stir gently and serve immediately.

Mandarin Orange Chicken

Ingredients

1/4 cup all-purpose flour
4 skinless, boneless chicken breast halves - pounded to 1/4 inch thickness
2 tablespoons olive oil
2 tablespoons butter
1/3 cup hoisin sauce
1/3 cup orange juice
1 (11 ounce) can mandarin oranges, drained
1 tablespoon chopped green onions
1/4 cup chopped cashews

Directions

Place flour in a small bowl. Dredge chicken in the flour to lightly coat.

Heat olive oil and butter in a medium skillet over medium heat, and saute the chicken breasts until no longer pink and juices run clear. Set aside, and keep warm.

Stir hoisin sauce and orange juice into the skillet, and scrape up the browned bits. Mix in mandarin oranges, green onions, and cashews. Return chicken to the skillet. Continue cooking until all ingredients are heated through.

Orange Biscotti

Ingredients

3/4 cup almonds
1/2 cup butter
2 eggs
1 large orange
3/4 cup white sugar
2 tablespoons orange liqueur
1 1/2 teaspoons ground cinnamon
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Toast the almonds until golden brown.

Let almonds cool, then chop into 1/4 inch pieces.

Set oven temperature to 325 degrees F (165 degrees C).

Cream the butter and sugar until smooth and creamy. Beat in the eggs until smooth. Zest the orange, add to mixture and stir well. Add the orange-flavored liqueur and cinnamon. Mix in the flour, baking powder and salt. Beat until just mixed. Stir in the chopped almonds. Divide the dough in half on a lightly floured board and form into long rolls, about 2 inches in diameter and 10 inches long.

Set the rolls on a cookie sheet and bake for about 25 minutes, or until they are brown on top.

Let the rolls cool for 5 minutes, then slice diagonally 1/2 inch thick.

Lay slices back flat on cookie sheet and cook for another 10 minutes. Flip biscotti over and cook for another 10 minutes. Let cool on wire racks. If you keep these in an airtight container, they will keep for months.

Spicy Orange Beef

Ingredients

1/4 cup orange juice concentrate
3 tablespoons soy sauce
3 tablespoons water
1 tablespoon cornstarch
1 tablespoon finely grated orange peel
1 teaspoon sugar
5 tablespoons vegetable oil, divided
2 garlic cloves, minced
4 cups broccoli florets
12 green onions cut into 1-inch pieces
1/2 teaspoon ground ginger
1/4 teaspoon crushed red pepper flakes
1 pound boneless sirloin steak, cut into thin strips
3 medium oranges, peeled and sectioned
Hot cooked rice

Directions

In a small bowl, combine the first six ingredients; set aside. In a large skillet or wok, heat 3 tablespoons oil over medium heat; saute garlic for 30 seconds. Add broccoli, onions, ginger and pepper flakes; stir-fry for 2 minutes or until broccoli is crisp-tender. Remove vegetables and keep warm. Heat remaining oil in skillet; add beef. Stir-fry until no longer pink. Stir orange juice mixture; add to skillet. Cook and stir for 2 minutes or until sauce is thickened. Return vegetables to pan. Add oranges and heat through. Serve over rice.

Beets With Orange and Ginger

Ingredients

6 medium beets
1 cup orange juice
2 tablespoons candied ginger
2 tablespoons maple syrup
1/2 cup walnuts
1 tablespoon white vinegar
1 tablespoon cornstarch

Directions

Scrub beets, leaving on root and 1 inch of stem. Place beets in a large pot and cover with water. Bring to a boil, cover and simmer 45 to 60 minutes or until tender. Drain.

Remove skins and cut beets into wedges. In a saucepan, combine remaining ingredients. Bring to a boil; simmer until thickened. Add beets and toss.

Orange Hummus

Ingredients

2 cups canned garbanzo beans,
drained
1/3 cup tahini (sesame-seed
paste)
3 tablespoons SMUCKER'S®
Sweet Orange Low Sugar
Marmalade
3 tablespoons extra-virgin olive oil
1 teaspoon minced garlic
1/8 teaspoon ground cumin

Directions

Place all ingredients in blender or food processor container and process on slow to medium speed until all ingredients are pureed.

Cover and refrigerate for several hours to allow flavors to blend.

Remove from refrigerator 15 to 30 minutes before serving.

Drizzle with additional olive oil if desired. Serve with pita chips, sesame crackers or cut fresh vegetables.

Orange-Ginger Tofu Triangles

Ingredients

- 1 pound firm tofu
- 1 cup fresh orange juice
- 1/4 cup rice vinegar
- 1/3 cup soy sauce
- 1/3 cup canola oil
- 4 teaspoons dark sesame oil
- 3 cloves garlic, minced
- 1 tablespoon minced fresh ginger root
- 1/4 teaspoon red pepper flakes
- 1 green onions, cut into 1-inch strips
- 1/4 cup coarsely chopped fresh cilantro
- 2 dried chipotle chile pepper (optional)

Directions

Turn the tofu on its side, and cut it into 4 thin slices. Lay the tofu flat again, and cut the block diagonally to make 8 triangles. Without separating the pieces, place tofu on a cutting board. Cover, with a paper towel, and place a heavy skillet on top. Set aside for 30 minutes, allowing time for excess water to drain from the tofu.

In a medium bowl, whisk together the orange juice, vinegar, soy sauce, oils, garlic, ginger, and red pepper flakes. Separate the pressed tofu pieces, and arrange in a baking dish in a single layer. Cover with the marinade, and sprinkle with the green onion and cilantro. Cut the stems off the chiles, remove the seeds, and place the chiles in the baking dish. Cover with plastic wrap, and refrigerate for at least 30 minutes, and up to overnight.

Preheat oven to 350 degrees F (175 degrees C).

Pour off some of the marinade, so the tofu is covered halfway. Bake for 40 to 45 minutes, without turning, until the tofu is golden and most of the marinade has been absorbed.

Orange Fluff II

Ingredients

1 (6 ounce) package orange flavored gelatin mix
2 1/2 cups boiling water
2 (11 ounce) cans mandarin oranges, drained
1 (8 ounce) can crushed pineapple with juice
1 (6 ounce) can frozen orange juice concentrate, thawed
1 (3.5 ounce) package instant vanilla pudding mix
1 (8 ounce) package cream cheese, softened
1 cup milk

Directions

Spray one 9x13 inch pan with non-stick cooking spray.

Combine the gelatin and boiling water, stir until dissolved. Add the mandarin oranges, pineapple and orange juice; pour into prepared pan and refrigerate until chilled.

Beat together the pudding, cream cheese and milk. Spread over gelatin and refrigerate until chilled.

Orange Nut Bread

Ingredients

- 1 large navel orange
- 3 cups all-purpose flour
- 1 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 egg, beaten
- 1 cup milk
- 1/2 cup chopped nuts

Directions

Peel orange (save fruit for another use). Place the peel in a small saucepan and cover with water; cook over medium-high heat for 5 minutes. Drain. Cover peel again with water and cook for 3 minutes; drain. Finely chop peel; set aside.

In a bowl, combine flour, sugar, baking powder and salt. Combine egg and milk; stir into dry ingredients just until combined. Fold in nuts and orange peel. Pour batter into three greased and floured 5 -3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to a wire rack.

Honey Orange Green Beans

Ingredients

3 tablespoons honey
1/2 orange, zested
2 cloves garlic, minced
1 teaspoon soy sauce
1 1/2 teaspoons balsamic vinegar
1 dash ground black pepper
1 tablespoon water
2 cups fresh green beans,
trimmed
1 teaspoon extra-virgin olive oil
1 tomato, diced

Directions

Stir the honey, orange zest, garlic, soy sauce, balsamic vinegar, pepper, and water together in a bowl. Add the green beans and toss to coat. Allow to soak for 20 minutes, mixing every 5 minutes.

Heat the olive oil in a saucepan over low heat; add the green beans to the hot oil and cover the saucepan. Pour the green beans and sauce into the pan and cook, shaking the pan regularly, until the beans are slightly tender, about 5 minutes. Add the tomatoes to the green beans, replace the cover, and continue cooking until the green beans are cooked though yet slightly crispy, about 5 minutes more.

Coconut Orange Cupcakes

Ingredients

1 cup sugar
2/3 cup vegetable oil
2 eggs
1 cup orange juice
3 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon baking soda
3/4 teaspoon salt
1 (11 ounce) can mandarin oranges, drained
1 cup vanilla or white chips
TOPPING:
1 cup flaked coconut
1/3 cup sugar
2 tablespoons butter, melted

Directions

In a mixing bowl, combine the sugar, oil, eggs and orange juice; mix well. Combine dry ingredients; stir into orange juice mixture just until moistened. Fold in oranges and chips. Fill greased or paper-lined muffin cups two-thirds full. Combine topping ingredients; sprinkle over cupcakes. Bake at 375 degrees F for 15-20 minutes or until golden brown.

Green Beans With Orange Olive Oil

Ingredients

3/4 pound fresh green beans,
trimmed and halved
4 1/2 teaspoons extra-virgin olive
oil
1 tablespoon orange zest strips
kosher salt to taste
1 teaspoon grated orange zest

Directions

Place green beans in a steamer basket over 1 inch of boiling water and cover. Cook until the beans are tender but still firm, 2 to 4 minutes. Drain, and keep warm.

Meanwhile, stir together olive oil and 1 tablespoon orange zest strips in a large skillet over medium-low heat. Cook and stir until the olive oil has been infused with the flavor of the orange zest, about 2 minutes. Discard zest strips.

Toss drained green beans with flavored olive oil and kosher salt over medium heat until the beans are hot and coated with oil. Place onto a serving dish and sprinkle with remaining 1 teaspoon grated orange zest to garnish.

Orange Spiced Carrots

Ingredients

2 1/2 cups sliced carrots
1 tablespoon brown sugar
1 1/2 teaspoons cornstarch
1/2 cup orange juice
1/8 teaspoon ground ginger
1/8 teaspoon ground nutmeg
Minced fresh parsley

Directions

Place carrots in a saucepan; add 1 in. of water. Bring to a boil. Reduce heat; cover and simmer until crisp-tender, about 7-9 minutes. drain; set aside and keep warm. In the same pan, combine brown sugar, cornstarch, orange juice, ginger and nutmeg until smooth. Bring to a boil; boil and stir for 1 minute. Return carrots to the pan; cook and stir over low heat until heated through. Sprinkle with parsley if desired.

Grilled Chicken and Orange Salad

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed
Tomato Soup
1/2 cup vegetable oil
2 tablespoons vinegar
1 tablespoon soy sauce
1/2 teaspoon ground ginger
1/4 teaspoon garlic powder
4 skinless, boneless chicken
breasts
1 (12 ounce) bag mixed salad
greens
1 (11 ounce) can mandarin orange
segments, drained
3 green onions, sliced

Directions

Stir the soup, oil, vinegar, soy, ginger and garlic powder in a medium bowl and set aside.

Lightly oil the grill rack and heat the grill to medium. Grill the chicken for 15 minutes or until chicken is cooked through, turning and brushing the chicken often with 1/2 cup of the soup mixture while it's grilling. Throw away any remaining basting mixture. Cut the chicken into thin strips.

Arrange the salad greens, oranges and green onions on a serving platter. Top with the chicken and serve the remaining soup mixture as a dressing.

Easy Mandarin Orange Cheesecake

Ingredients

CRUST:

1 cup graham cracker crumbs

1/4 cup sugar

1/4 cup butter or margarine,
melted

FILLING:

2 (8 ounce) packages cream
cheese, softened

1 cup sugar

1/4 cup frozen orange juice
concentrate, thawed

2 teaspoons orange extract

1 cup whipping cream, whipped

2 teaspoons grated orange peel

1 (11 ounce) can mandarin orange
sections, drained and patted dry

Directions

Combine crust ingredients and press into the bottom of a 9-in. pie plate. Bake at 350 degrees F for 6-8 minute or until lightly browned. Cool. Meanwhile, for filling, beat cream cheese and sugar in a mixing bowl until light and fluffy. Add concentrate and extract; beat well. Fold in whipped cream, and orange peel if desired. Spread evenly into crust. Arrange oranges in decorative design on top of filling. Chill at least 3 hours.

Orange Johnny Cake

Ingredients

1 (8.5 ounce) package dry corn
muffin mix
1 egg, beaten
1/3 cup milk
3 tablespoons grated orange zest

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease an 8x8 inch baking pan.

In a large bowl, stir together muffin mix, egg, milk and orange zest. Pour batter into prepared pan.

Bake in preheated oven for 20 to 25 minutes, until golden brown.

Orange Cooler Pie

Ingredients

1/4 cup butter, melted
1 2/3 cups graham cracker crumbs
3 tablespoons white sugar
1/2 cup half-and-half cream
1/2 cup white sugar
1/2 (12 fluid ounce) can frozen orange juice concentrate, thawed
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2 cups vanilla ice cream, softened

Directions

Combine graham cracker crumbs, melted butter or margarine, and 3 tablespoons white sugar. Mix well. Press into a 9 inch pie plate. Place in freezer.

Beat together half and half and 1/2 cup white sugar for about 2 minutes. Add undiluted orange juice concentrate, cinnamon, and nutmeg. Beat for 1 minute. Add ice cream, and beat an additional 2 minutes. Pour filling into prepared pie crust.

Freeze for several hours or overnight. Just before serving, garnish with whipped cream and orange sections if desired.

Candy Orange Slice Fruitcake

Ingredients

1 cup butter or margarine,
softened
2 cups sugar
2 cups applesauce
4 eggs
1/2 cup buttermilk
1 pound candy orange slices
2 cups chopped pecans
2 cups flaked coconut
1 1/2 cups candied cherries
1 (8 ounce) package chopped
dates
3 1/2 cups all-purpose flour,
divided
1 teaspoon baking soda
1/8 teaspoon salt

Directions

In a mixing bowl, cream the butter and sugar. Beat in the applesauce, eggs and buttermilk. In a bowl, combine the orange slices, pecans, coconut, cherries, dates and 1 cup of flour; toss to coat. Combine the baking soda, salt and remaining flour; add to the buttermilk mixture. Fold in orange slice mixture. Pour into a greased and floured 10-in. tube pan. Bake at 300 degrees F for 1-3/4 to 2 hours or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Orange-Coated Chicken

Ingredients

2 eggs
1/3 cup orange juice
1 cup seasoned bread crumbs
1 teaspoon paprika
1 teaspoon salt
1 teaspoon grated orange peel
1 (3 1/2) pound broiler-fryer chicken, cut up
1/4 cup butter or margarine, melted
Orange slices
2 tablespoons minced fresh parsley

Directions

In a shallow bowl, beat eggs and orange juice. In another bowl, mix bread crumbs, paprika, salt and orange peel. Dip chicken pieces in egg mixture, then in crumb mixture. Place, skin side down, in a greased 13-in. x 9-in. x 2-in. baking dish; drizzle with butter. Bake, uncovered, at 400 degrees F for 30 minutes. Turn chicken; bake at 350 degrees F for 20 minutes. Top with orange slices and sprinkle with parsley. Return to the oven for 5-10 minutes or until juices run clear.

Orange Coconut Cookies

Ingredients

1/2 cup butter (no substitutes),
softened
1/2 cup confectioners' sugar
1/2 teaspoon grated orange peel
1/2 cup all-purpose flour
1/4 cup cornstarch
1 cup flaked coconut

Directions

In a mixing bowl, cream butter and sugar. Stir in orange peel. Combine flour and cornstarch; add to creamed mixture. Shape into 1-in. balls, then roll in coconut. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 14-16 minutes or until coconut is lightly browned and cookies are set. Remove to wire racks to cool.

Raisin Orange Bread

Ingredients

5 cups all-purpose flour
1/2 cup sugar
5 teaspoons grated orange peel
2 (.25 ounce) packages active dry yeast
1 1/2 teaspoons salt
1 teaspoon ground ginger
1 cup milk
1/2 cup butter or margarine, softened
1/4 cup water
2 eggs
1 1/2 cups raisins
WALNUT GLAZE:
1 cup confectioners' sugar
2 tablespoons orange juice
2 teaspoons butter or margarine, softened
1/2 cup finely chopped walnuts

Directions

In a mixing bowl, combine 2 cups flour, sugar, orange peel, yeast, salt and ginger. In a saucepan, heat milk, butter and water to 120 degrees F-130 degrees F. Add to dry ingredients; beat just until moistened. Add eggs; beat on low speed for 30 seconds. Beat on high for 3 minutes. Stir in raisins. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place dough in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1-1/4 hours.

Punch dough down. Turn onto a floured surface; knead for 1 minute. Cover and let rest 15 minutes. Divide in half. Roll each portion into a 9-in. x 7-in. oval; fold in half lengthwise. Pinch edges to seal. Place in two greased 8-in. x 4-in. x 2-in. loaf pans. With a sharp knife, make three 1/4-in.-deep diagonal slashes across top of each loaf. Cover and let rise until doubled, about 45 minutes.

Bake at 375 degrees F for 45-50 minutes or until golden brown. Cover loosely with foil after 20 minutes to prevent over browning. Remove from pans to wire racks to cool. For glaze, combine the sugar, orange juice and butter until smooth. Stir in walnuts. Spread over loaves.

Orange and Onion Salad

Ingredients

6 large oranges
3 tablespoons red wine vinegar
6 tablespoons olive oil
1 teaspoon dried oregano
1 red onion, thinly sliced
1 cup black olives
1/4 cup chopped fresh chives
ground black pepper to taste

Directions

Peel the oranges and cut each one into 4 or 5 crosswise slices. Transfer them to a shallow serving dish and sprinkle them with the vinegar, olive oil, and oregano. Toss gently, cover, and refrigerate for 30 minutes.

Toss the oranges again, arrange the sliced onion and black olives over them decoratively, sprinkle with chives and grind on fresh pepper.

Orange Fudge

Ingredients

3 cups white sugar, divided
1/4 cup boiling water
1 cup liquid non-dairy creamer
1/4 teaspoon salt
2 teaspoons grated orange peel
1 cup chopped almonds

Directions

Grease an 8 x 8 inch square pan.

In a heavy saucepan over medium heat melt 1 cup of sugar, stirring constantly. Carefully add boiling water. Stir in remaining 2 cups of sugar, non-dairy creamer and salt. Stirring constantly, bring mixture to a boil. Without stirring, heat to 242 to 248 degrees F (116 to 120 degrees C), or until a small amount of syrup dropped into cold water forms a firm but pliable ball. Remove from heat and cool to room temperature.

Beat mixture until it loses gloss. Immediately fold in grated orange peel and nuts and transfer to prepared pan. Chill for 2 hours, or until firm, before cutting.

Orange Sour Cream Muffins

Ingredients

1 1/4 cups all-purpose flour
1 cup sugar
1/2 cup chopped pecans
1/2 teaspoon baking soda
1/4 teaspoon salt
1 egg
1/2 cup sour cream
6 tablespoons butter, melted
3 tablespoons orange juice concentrate

Directions

In a bowl, combine the flour, sugar, pecans, baking soda and salt. In another bowl, whisk the egg, sour cream, butter and orange juice concentrate. Stir into the dry ingredients just until moistened.

Fill paper-lined muffin cups three-fourths full. Bake at 375 degrees F for 18-20 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from pans to a wire rack. Serve warm.

Triple Orange Sour

Ingredients

1 1/2 fluid ounces vodka
1/2 fluid ounce triple sec
2 1/2 fluid ounces sweet and sour mix
1 1/2 fluid ounces fresh orange juice
1 slice orange

Directions

Pour vodka, triple sec, sour mix, and orange juice over ice into a cocktail shaker. Affix the lid, and shake until the outside of the shaker has frosted. Strain into a highball glass filled with crushed ice, and garnish with a slice of orange.

Orange Cream Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (.13 ounce) envelope unsweetened orange soft drink mix
3 eggs
1 cup water
1/3 cup vegetable oil
2 (3 ounce) packages orange flavored gelatin mix, divided
1 cup boiling water
1 cup cold water
1 cup cold milk
1 teaspoon vanilla extract
1 (3.4 ounce) package instant vanilla pudding mix
1 (8 ounce) carton frozen whipped topping, thawed

Directions

In a mixing bowl, combine cake and drink mixes, eggs, water and oil. Beat on medium speed for 2 minutes. Pour into an ungreased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Using a meat fork, poke holes in cake. Cool on a wire rack for 30 minutes.

Meanwhile, in a bowl, dissolve one package of gelatin in boiling water. Stir in cold water. Pour over cake. Cover and refrigerate for 2 hours. In a mixing bowl, combine milk, vanilla, pudding mix and remaining gelatin; beat on low for 2 minutes. Let stand for 5 minutes; fold in whipped topping. Frost cake. Refrigerate leftovers.

Orange Date Muffins

Ingredients

1 orange with peel, chopped
1/2 cup orange juice
1/2 cup chopped dates
1 egg, beaten
1/3 cup white sugar
1 1/2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease muffin cups or line with paper muffin liners.

In a large bowl, stir together chopped orange, orange juice, dates, egg and sugar. In a separate bowl, mix together flour, baking powder, baking soda and salt. Stir flour mixture into orange mixture just until combined. Do not over mix. Fold in sour cream. Spoon batter into prepared muffin cups.

Bake in preheated oven for 15 to 20 minutes, until a toothpick inserted into center of a muffin comes out clean. Remove from pan and let cool before serving.

Tasty Orange Chops

Ingredients

1/4 cup cider vinegar
1 tablespoon soy sauce
1/2 cup frozen orange juice
concentrate, thawed
1/2 onion, shredded
1 teaspoon dried rosemary
1 teaspoon ground sage
2 teaspoons salt, or to taste
1 large clove garlic, crushed
1/2 cup barbeque sauce
4 thick cut pork chops

Directions

In a mixing bowl, mix together vinegar, soy sauce, orange juice, onion, rosemary, sage, salt, garlic, and barbecue sauce. Place chops in a large resealable plastic bag. Pour in the marinade, and seal. Refrigerate for 6 to 8 hours, or overnight.

Preheat grill for high heat. Transfer marinade to a small saucepan, bring to a boil, and cook for several minutes.

Lightly oil preheated grill. Grill chops for 6 to 8 minutes, turning once, or to desired doneness. Brush cooked marinade over chops during the final minutes of cooking.

Orange Poppyseed Cookies

Ingredients

1/3 cup unsalted butter
3/4 cup superfine sugar
1 egg
1 1/2 teaspoons grated orange
zest
2 teaspoons orange juice
1 cup all-purpose flour
1/4 cup cornstarch
1/4 teaspoon baking soda
1 tablespoon buttermilk
2 tablespoons poppy seeds
1 cup white chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter, sugar and egg until light and fluffy. Stir in the orange juice and orange zest. Sift together the flour, cornstarch and baking soda; stir into the sugar mixture. Mix in the buttermilk and poppy seeds to form a soft dough. Drop dough by tablespoons onto cookie sheets and press a white chocolate chip into the center of each one.

Bake for 15 minutes in the preheated oven, or until just golden. Cool on cookie sheets for about 5 minutes before removing to wire racks to cool completely. Store up to one week in an airtight container.

Orange Soya Sauce Marinated Chicken

Ingredients

1/4 cup orange juice
1/4 cup soy sauce
2 cloves fresh garlic, minced
2 bone-in chicken breast, with skin

Directions

In a medium bowl, mix together orange juice, soy sauce, and garlic. Place chicken in bowl, and coat well with marinade. Cover, and refrigerate at least 2 hours.

Preheat an outdoor grill on medium heat to 365 degrees F (185 degrees C), and lightly oil grate.

Place chicken on grill, and cook, turning occasionally, about 25 minutes.

Simple Orange Glaze

Ingredients

1 cup confectioners' sugar
1/4 teaspoon grated orange zest
1 tablespoon freshly squeezed
orange juice, or as needed

Directions

Whisk sugar with orange zest and orange juice in a small bowl until smooth.

Orange Pecan Cookies

Ingredients

1 3/4 cups all-purpose flour
1 cup finely chopped pecans
3/4 cup butter, softened
1/2 cup confectioners' sugar
2 tablespoons grated orange zest,
divided
1/2 teaspoon vanilla extract
1/2 teaspoon freshly squeezed
orange juice
1/2 cup semi-sweet chocolate
chips

Directions

Preheat the oven to 325 degrees F (165 degrees C). Stir together the flour and pecans; set aside.

In a large bowl, cream together the butter and confectioners' sugar until light and fluffy. Beat in 1 tablespoon of orange zest, vanilla and orange juice. Stir in the flour and nuts until well blended. Roll the dough into 1 inch balls, and place them 1 inch apart on ungreased cookie sheets.

Bake for 20 to 25 minutes, or until the edges are just starting to brown. Cool for about 10 minutes, then transfer to wire racks to cool completely.

Place the chocolate chips in a small glass or ceramic bowl, and place in the microwave. Heat for 1 minute, then stir. Continue heating and stirring at 20 second intervals until smooth.

Dip the cookies into the melted chocolate, and sprinkle the remaining orange zest over the top before the chocolate sets for decoration. Cool at room temperature or in the refrigerator until set, then store in an airtight container at room temperature.

Orange-Cinnamon Chicken

Ingredients

1 1/2 tablespoons butter
4 skinless, boneless chicken
breast halves
1 tablespoon all-purpose flour
salt to taste
1 teaspoon ground cinnamon
1/2 cup orange juice
1/2 orange, sliced

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Melt the butter in a skillet over medium-high heat. Cook the chicken on both sides in the hot butter until golden brown on both sides, about 10 minutes; place the chicken into a shallow baking dish. Stir the flour, cinnamon, and orange juice into the skillet. Bring to boil, and cook until thickened. Season with salt to taste, then pour over the chicken breasts in the baking dish. Cover the chicken breasts with orange slices.

Bake the chicken breasts in the preheated oven until no longer pink in the center and the juices run clear, about 45 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Orange-Glazed Chicken with Rice

Ingredients

1/2 cup currant jelly
1/2 cup cold water, divided
1/4 cup orange juice concentrate
2 tablespoons cornstarch
1 teaspoon dry mustard
1 dash hot pepper sauce
1/2 cup all-purpose flour
1/4 teaspoon salt
1 (3 1/2) pound broiler-fryer chicken, cut up
2 tablespoons vegetable oil

RICE:

1 cup diced celery
1/4 cup chopped onion
2 tablespoons butter or margarine
1 1/3 cups water
1 1/3 cups uncooked instant rice
2 tablespoons orange juice concentrate
1/2 teaspoon salt

Directions

In a saucepan, combine jelly, 1/4 cup water and concentrate. Cook and stir on low until jelly is melted. Combine cornstarch and remaining water; gradually stir into jelly mixture along with mustard and hot pepper sauce. Bring to a boil, stirring constantly. Cook about 2 minutes more; remove from heat and set aside. Combine flour and salt; dredge chicken. In a skillet over medium heat, brown chicken in oil. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Pour sauce over chicken. Cover and bake at 350 degrees F for 20 minutes. Baste with sauce. Bake, uncovered, 45 minutes longer or until juices run clear. Meanwhile, in a saucepan, saute celery and onion in butter until crisp-tender. Add water; bring to a boil. Stir in rice, concentrate and salt. Cover and remove from the heat; let stand 5-7 minutes or until water is absorbed. Serve chicken over rice.

Orange Buttermilk Salad

Ingredients

1 (20 ounce) can crushed
pineapple, undrained
3 tablespoons white sugar
1 (6 ounce) package orange
flavored gelatin
2 cups buttermilk
1 (8 ounce) container frozen
whipped topping, thawed

Directions

Mix pineapple and sugar together in a medium saucepan, and bring to a low boil, stirring occasionally. Stir in gelatin until completely dissolved, remove from heat, and cool to room temperature. Add buttermilk, and refrigerate 1 hour, or until partially set.

Gently fold in whipped topping. Pour mixture into a lightly oiled gelatin mold. Refrigerate 8 hours, or until completely set.

Orange Chocolate Muffins

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1/2 cup sour cream
1/2 cup orange juice
2 tablespoons grated orange peel
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
3 (1 ounce) squares bittersweet
chocolate

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in the sour cream, orange juice and peel. Combine the flour, baking powder, baking soda and grated chocolate; stir into creamed mixture just until moistened. Fill paper-lined muffin cusp three-fourths full.

Bake at 400 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Orange Fluff I

Ingredients

2 (11 ounce) cans mandarin oranges, drained
1 (15 ounce) can crushed pineapple
1 pound cottage cheese
2 (3 ounce) packages orange flavored gelatin mix
1 (16 ounce) package frozen whipped topping, thawed

Directions

Combine the well drained oranges and pineapple in a large bowl and mix together with the cottage cheese. Add the dry orange flavored gelatin powder and stir until well blended. Fold in the thawed frozen whipped topping and refrigerate for at least one hour.

Orange Toast

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup confectioners' sugar
2 teaspoons grated orange peel
18 thin slices white bread

Directions

In a small bowl, combine butter, sugar and orange peel; mix well. Spread on both sides of bread; cut in half diagonally. Place on ungreased baking sheets. Bake at 350 degrees F for 8-10 minutes. Turn slices over; bake 7 minutes longer (watch carefully).

Orange Cranberry Drops

Ingredients

1/2 cup white sugar
1/2 cup packed brown sugar
1/4 cup butter, softened
1 egg
3 tablespoons orange juice
1/2 teaspoon orange extract
1 teaspoon grated orange zest
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup dried cranberries

Directions

Preheat oven to 375 degrees F(190 degrees C). Lightly grease cookie sheets, or line with parchment paper.

In a medium bowl, cream together the white sugar, brown sugar, and butter. Stir in the egg, orange juice, orange extract, and orange zest. Sift together the flour, baking powder, baking soda, and salt; mix into the orange mixture. Stir in the dried cranberries. Drop cookie dough by heaping teaspoonfuls, 2 inches apart, on the prepared cookie sheets.

Bake for 10 to 12 minutes, or until edges are starting to brown. Cool on baking sheets for 5 minutes, then remove to a wire rack to cool completely.

Orange-Glazed Pork Chops

Ingredients

- 1 teaspoon cornstarch
- 1/8 teaspoon ground ginger
- 1 tablespoon soy sauce
- 1 teaspoon water
- 1/4 cup orange marmalade
- 1 tablespoon lime juice
- 1 1/2 teaspoons olive oil
- 1 clove garlic, minced
- 2 (3/4 inch) thick bone-in pork loin chops
- 1 small lime, thinly sliced

Directions

In a small saucepan, combine the cornstarch, ginger, soy sauce and water until smooth. Stir in the marmalade, lime juice, oil and garlic until blended. Bring to a boil; cook and stir mixture for 1-2 minutes or until thickened.

Place the pork chops in a greased 8-in. baking dish. Spoon glaze over pork, turn to coat. Top with the lime slices. Bake, uncovered, at 400 degrees F for 30-40 minutes or until pork juices run clear.

Banana-Orange Smoothie

Ingredients

1 banana, peeled
1 large orange, peeled and
seeded
2 cups vanilla-flavored soy milk
1 teaspoon ground ginger

Directions

Place banana, orange, soy milk, and ginger in an electric blender.
Process until ingredients are blended and smooth.

Pistachio Orange Drops

Ingredients

1 cup butter (no substitutes),
softened
1 cup confectioners' sugar
1 teaspoon grated orange peel
2 cups all-purpose flour
1 cup finely chopped pistachio
nuts
1 cup semisweet chocolate chips
2 tablespoons shortening

Directions

In a mixing bowl, cream butter, sugar and orange peel. Gradually add flour. Set aside 3 tablespoons pistachios for topping; stir remaining pistachios into dough.

Roll into 1-in. balls. Place 1-1.2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks.

In a saucepan over low heat, melt chocolate chips and shortening; stir until smooth. Dip tops of cooled cookies in chocolate, then in reserved pistachios.

Orange Cream Dessert

Ingredients

2 cups cream-filled chocolate sandwich cookie crumbs
1/3 cup butter or margarine, melted
1 (6 ounce) package orange or lime flavored gelatin
2 cups boiling water
1 quart vanilla ice cream, softened

Directions

In a bowl, combine cookie crumbs and butter; set aside 1/4 cup for topping. Press remaining crumb mixture into a greased 13-in. x 9-in. x 2-in. dish. In a bowl, dissolve gelatin in water; cover and refrigerate for 10 minutes. Stir in ice cream until smooth. Pour over the crust. Sprinkle with reserved crumb mixture. Chill until firm.

Orange Sponge Cake

Ingredients

3 eggs
1 cup white sugar
1 tablespoon orange zest
1 1/2 cups all-purpose flour
2 teaspoons baking powder
6 tablespoons orange juice

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour one 9 inch round pan.

Separate the eggs while cold, then bring to room temperature.

Beat egg yolks, sugar and grated orange rind until light and fluffy. Mix flour and baking powder together. Alternately add flour mixture and orange juice to the egg yolk mixture.

In a separate large CLEAN bowl, with a CLEAN whisk or beaters, beat egg whites to stiff peaks, and fold into batter.

Pour batter into prepared pan and bake at 325 degrees F (165 degrees C) for 50 to 60 minutes.

Orange Rice Cake

Ingredients

1 cup white rice
1 quart milk
3/4 cup butter
1 cup white sugar
5 egg yolks
5 egg whites
2 tablespoons grated orange zest
1/2 cup golden raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter and flour a 10 inch Bundt pan.

Rinse the rice under cold water. Drain, and cook rice in the milk over medium-low heat for about 15 minutes, or until the rice has absorbed all the milk. Remove from heat and set aside.

In a medium bowl, cream the butter and sugar until light and fluffy. In a separate bowl, beat the egg yolks on high speed until they are pale yellow and doubled in volume. Add the egg yolks to the butter mixture, blending well, and then add this to the rice. Add the orange zest and the raisins.

In a medium bowl, beat the egg whites to stiff peak stage. Gently fold the whites into the rice mixture.

Bake at 350 degrees F (175 degrees C) for about 50 minutes or until the top of the cake is golden brown and puffed up. Cool on a wire rack for at least 20 minutes before turning out. Cool completely. Serve chilled.

Lemon Orange Cake

Ingredients

1 cup butter, softened
1/4 cup shortening
2 cups sugar
5 eggs
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
1 teaspoon vanilla extract
1/2 teaspoon lemon extract

FROSTING:

1/2 cup butter, softened
3 tablespoons orange juice
3 tablespoons lemon juice
1 tablespoon grated orange peel
1 tablespoon grated lemon peel
1 teaspoon lemon extract
5 1/2 cups confectioners' sugar

Directions

In a mixing bowl, cream butter, shortening and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with buttermilk, beginning and ending with dry ingredients. Beat well after each addition. Stir in extracts.

Pour into three greased and floured 9-in. round baking pans. Bake at 350 degrees F 25 to 30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, in a mixing bowl, cream butter until light and fluffy. Add the orange juice, lemon juice, peels and extract; beat until well blended. Gradually add confectioners' sugar, beating until frosting reaches desired spreading consistency. Spread frosting between layers and over top and sides of cake.

Parmesan Orange Roughy

Ingredients

1 egg
1/4 cup milk
1 cup dry bread crumbs
1/3 cup grated Parmesan cheese
4 (4 ounce) orange roughy fillets

Directions

In a shallow bowl, beat egg and milk. In another shallow bowl, combine the bread crumbs and Parmesan cheese. Dip fillets in egg mixture, then coat with crumb mixture. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 425 degrees F for 15-20 minutes or until fish flakes easily with a fork.

Mint-Orange Terrine

Ingredients

9 medium oranges
2 1/2 cups orange juice
2 tablespoons honey
4 teaspoons unflavored gelatin
3 tablespoons chopped fresh mint
1 tablespoon chopped fresh mint

Directions

Grate the rind from two of the oranges into a saucepan and set aside. Cut away the skin and white pith from all of the oranges. Cut into thin slices, discarding any seeds, and reserving any juice. Pour the orange juice into the saucepan along with the honey, and gelatin; stir over medium heat until the gelatin dissolves.

Make a thin layer of orange slices on the bottom of an 8x4 inch loaf pan, and sprinkle with some of the 3 tablespoons of chopped mint; alternate layers of orange slices and mint until used up. Slowly pour the hot orange juice over the oranges. Tap the pan lightly to remove any air pockets. Chill overnight until firm, unmold, and cut into thick slices; garnish with 1 tablespoon of mint.

Orange Walnut Candy

Ingredients

3 3/4 cups confectioners' sugar
1 (12 ounce) package vanilla
wafers, crushed
1 (6 ounce) can frozen orange
juice concentrate, thawed
1/2 cup butter or margarine,
melted
1 1/2 cups ground walnuts

Directions

In a bowl, combine the sugar, wafer crumbs, orange juice concentrate and butter; mix well. Shape into 3/4-in. balls; roll in walnuts. Cover and refrigerate in an airtight container for at least 24 hours before serving.

Orange Cookies I

Ingredients

1 1/2 cups white sugar
1 cup butter, softened
1 cup sour cream
2 eggs
4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2/3 cup orange juice
3 tablespoons orange zest

Directions

Beat sugar and butter or margarine until light and fluffy.

Add sour cream and eggs, blend well.

Stir in sifted flour and remaining ingredients, mix well.

Drop dough by rounded teaspoonfuls onto ungreased cookie sheets.

Bake at 375 degrees F (190 degrees C) for 8 to 11 minutes, or until edges are light golden brown. Immediately remove from cookie sheets.

Christmas Orange Balls

Ingredients

4 cups graham cracker crumbs
1 cup confectioners' sugar
1 (6 ounce) can frozen orange juice concentrate, thawed
1 cup chopped pecans
1/4 cup light corn syrup
1/4 cup butter, melted
1/3 cup confectioners' sugar for decoration

Directions

In a medium bowl, stir together the graham cracker crumbs, confectioners' sugar and pecans. Make a well in the center and pour in the orange juice concentrate, corn syrup and melted butter. Mix well by hand until dough forms. Roll into 1 inch balls and roll the balls in confectioners' sugar. Store at room temperature in an airtight container. Put a sheet of waxed paper between layers to prevent sticking.

Fruity Orange Gelatin

Ingredients

1 (6 ounce) package orange gelatin
2 cups boiling water
2 cups orange sherbet
1 (20 ounce) can crushed pineapple, undrained
1 (11 ounce) can mandarin oranges, drained

Directions

In a bowl, dissolve gelatin in water. stir in sherbet until melted. stir in pineapple and oranges. Pour into a 2-qt. serving bowl. Chill until firm.

Frosty Orange Dream Squares

Ingredients

40 NILLA Wafers, finely crushed
1/4 cup butter, melted
2 cups cold milk
2 pkg. (4 serving size) JELL-O
Vanilla Flavor Instant Pudding (see
note below)
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided
2 cups orange sherbet, softened

Directions

Line 13x9-inch pan with foil, with ends of foil extending over sides of pan. Mix wafer crumbs and butter. Press onto bottom of prepared pan; set aside.

Add milk to dry pudding mixes in medium bowl. Beat with wire whisk 2 min. or until well blended. Gently stir in half of the whipped topping. Spoon evenly over crust. Refrigerate 10 min. Add remaining whipped topping to sherbet; stir with wire whisk until well blended. Spoon over pudding layer; cover.

Freeze at least 3 hours. Use foil handles to remove dessert from pan before cutting into squares to serve. Store leftovers in freezer.

Sixteenth Century Orange Chicken

Ingredients

2 1/2 pounds skinless, boneless
chicken breast meat - cubed
1/2 cup chicken stock
2 oranges, peeled and segmented
4 pitted prunes
4 pitted dates
1/2 cup dried currants
1/2 teaspoon whole cloves
1 teaspoon black peppercorns
1/2 teaspoon ground mace
2 tablespoons white sugar
1 tablespoon rose water
3/4 cup white wine

Directions

Place chicken stock in a large saucepan over high heat. Add oranges, prunes, dates, currants and cloves and boil until the fruit has broken down a bit, about 7 to 10 minutes.

Stir in peppercorns, mace, sugar, rose water and wine; reduce heat to low and simmer for about 10 minutes. Strain and set aside.

Brown chicken in a large skillet until lightly browned on both sides; add reserved sauce and cook together, turning and basting, until chicken is cooked through and juices run clear, about 20 to 25 minutes.

Orange Drop Cookies

Ingredients

1 cup butter (no substitutes),
softened
2 cups sugar
3 eggs
1/3 cup orange juice
1 tablespoon grated orange peel
4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda

Directions

In a mixing bowl, cream butter and sugar. Beat in eggs, orange juice and peel. Combine the flour, baking powder and baking soda; gradually add to creamed mixture and mix well. Drop by teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 12-14 minutes or until edges begin to brown. Remove to wire racks to cool.

Orange-Honey Cashew Chicken

Ingredients

1 1/4 cups orange juice, divided
1 tablespoon lemon juice
1/4 teaspoon salt
Dash pepper
2 boneless, skinless chicken breast halves
1 teaspoon olive or vegetable oil
1/3 cup chopped onion
1/4 cup honey
1 teaspoon minced fresh parsley
Hot cooked rice
1 tablespoon cornstarch
2 tablespoons water
3 tablespoons chopped salted cashews

Directions

In a resealable plastic bag, combine 1/2 cup orange juice, lemon juice, salt and pepper; add chicken. seal bag and turn to coat; refrigerate for 4-8 hours or overnight.

Drain and discard marinade. In a skillet, cook chicken in oil for 2-3 minutes on each side or until browned. Remove and keep warm. In the drippings, saute onion until tender. Combine the honey, parsley and remaining orange juice; stir into skillet. Bring to a boil.

Return chicken to the pan. Reduce heat; cover and simmer for 8-10 minutes or until chicken juices run clear. Place chicken over rice. Combine cornstarch and water until smooth; stir into cooking juices. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Pour over chicken. Sprinkle with cashews.

Orange Herb Roasted Chicken

Ingredients

1 cup chicken broth
1 (4 pound) whole chicken, rinsed and patted dry
1/2 cup butter, cut into 1 tablespoon sized pieces
2 navel oranges, halved
salt and pepper to taste
2 cloves garlic, minced
1/2 cup butter, melted
2 sprigs fresh rosemary
2 sprigs fresh thyme
2 sprigs fresh sage

Directions

Preheat oven to 350 degrees F (175 degrees C). Pour the chicken broth into a small roasting pan, and set aside.

Loosen the skin from the breasts and thighs of the chicken. Stuff the butter pieces evenly underneath the skin of the chicken, and place into the roasting pan. Squeeze the orange halves over the chicken, and stuff the orange halves into the chicken cavity. Tie the legs together with kitchen twine. Sprinkle the chicken with salt and pepper to taste, then rub in the minced garlic. Drizzle the melted butter all over the chicken, then lay the herb sprigs onto the breast and around the legs.

Cover the dish with aluminum foil, and bake in the preheated oven for 20 minutes. Uncover and baste the chicken with the pan juices. Continue cooking until the chicken is no longer pink, or until a meat thermometer inserted into the thickest part of the thigh reads 165 degrees F (74 degrees C), 1 to 2 hours. Baste the chicken every 10 to 15 minutes after you uncover it. Once cooked, allow the chicken to rest out of the oven for 10 minutes before slicing.

Orange Fizz

Ingredients

ice cubes
1 cup orange juice
1/3 cup tonic water
1 teaspoon lemon juice

Directions

Fill a glass with ice cubes. Pour in the orange juice, tonic water and lemon juice. Stir and serve.

Orange Date Muffins

Ingredients

1 1/4 cups whole wheat flour
1 cup all-purpose flour
3/4 cup packed brown sugar
3 teaspoons baking powder
1/2 teaspoon salt
2 eggs
1 cup orange juice
1/3 cup butter or stick margarine,
melted
3/4 cup chopped dates
1/3 cup chopped walnuts
1 teaspoon grated orange peel

Directions

In a bowl, combine the dry ingredients. Combine eggs, orange juice and butter; mix well. Stir into dry ingredients just until moistened. Fold in dates, walnuts and orange peel. Coat muffin cups with nonstick cooking spray or use paper liners; fill two-thirds full with batter.

Bake at 400 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Orange Spiced Krumkake

Ingredients

1 cup white sugar
1/2 cup butter, softened
2 eggs
1 teaspoon orange zest
1/4 teaspoon ground cloves
1/4 teaspoon ground cardamom
1 1/2 cups all-purpose flour
1 cup milk

Directions

In a medium bowl, cream together the butter, sugar, orange peel and eggs. Sift together the flour, cloves and cardamom. Add the dry ingredients to the creamed mixture alternately with the milk. Mix until batter is completely smooth.

Grease the krumkake iron with oil or vegetable spray. Heat iron over medium low heat. You only need to grease the iron once.

Place one tablespoon of batter at a time onto the center of the iron, close, and hold firmly. Cook for 15 to 20 seconds, turning iron over halfway through. Remove krumkake from iron and roll into a cone. Repeat with the rest of the batter.

Orange Chicken Stir-Fry

Ingredients

2 skinless, boneless chicken breast halves, cubed
2 green onions with tops, sliced
2 tablespoons vegetable oil
1/2 teaspoon cornstarch
1/2 cup orange juice
2 tablespoons soy sauce
1/4 teaspoon ground ginger
Hot cooked rice
1 medium navel orange, peeled and sectioned
1/4 cup chopped walnuts
2 tablespoons minced fresh parsley

Directions

In a skillet or wok, cook the chicken and onions in oil until chicken juices run clear. In a small bowl, combine the cornstarch, orange juice, soy sauce and ginger until smooth. Pour over chicken mixture. Bring to a boil; cook and stir for 1 minute or until thickened. Serve over rice. Top with orange segments, walnuts and parsley.

Strawberry Orange Rhubarb Cake

Ingredients

6 stalks rhubarb, cut into 1/2 inch pieces
1 pint strawberries, hulled and sliced
1 1/3 cups white sugar, divided
1/3 cup butter, softened
1 egg
2 teaspoons grated orange zest
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt
3/4 cup buttermilk

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking dish.

Place the rhubarb and strawberries into a bowl. Stir in 2/3 cup of sugar until fruit is coated. Pour into the prepared pan and spread out to cover the bottom. In a medium bowl, beat the remaining sugar with the butter until light and fluffy, about 3 minutes. Mix in the egg, orange zest and vanilla. Combine the flour, baking powder, baking soda and salt; stir into the batter, alternating with the buttermilk. Pour the batter over the fruit in the dish.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 55 minutes.

Orange Cream Fruit Salad

Ingredients

1 (20 ounce) can pineapple tidbits, drained
1 (16 ounce) can peach slices, drained
1 (11 ounce) can mandarin oranges, drained
2 medium firm bananas. sliced
1 medium apple, chopped
1 (3.4 ounce) package instant vanilla pudding mix
1 1/2 cups milk
1/3 cup frozen orange juice concentrate
3/4 cup sour cream

Directions

In a large salad bowl, combine fruits; set aside. In a small mixing bowl, beat pudding mix, milk and orange juice concentrate for 2 minutes. Add sour cream; mix well. Spoon over fruit; toss to coat. Cover and refrigerate for 2 hours.

Orange Cranberry Biscotti

Ingredients

1/2 cup butter
3/4 cup white sugar
2 eggs
1 tablespoon orange zest
2 tablespoons orange liqueur
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/4 cup chopped dried cranberries
3/4 cup toasted and chopped almonds

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter and sugar. Beat in egg. Stir in the orange zest and orange liqueur. Sift together the flour, baking powder, salt and cinnamon, stir into the creamed mixture, then stir in the almonds and dried cranberries.

On a lightly floured surface, divide the dough in half. Roll each half into a log about 1 1/2 inches wide and 10 inches long. Set the rolls lengthwise on a baking sheet at least 3 inches apart, and flatten slightly.

Bake for 20 to 25 minutes in the preheated oven, until firm to the touch and slightly brown on the top.

Cool for 10 to 15 minutes, then slice each log crosswise, at a diagonal, into 1/2 inch wide slices. Lay them cut side down on the baking sheet and return to the oven for ten minutes, turn them over and bake for 10 more minutes. Cool on wire racks, store in an airtight container. These keep for over a month.

Orange Jewel

Ingredients

1 (6 ounce) can frozen orange juice concentrate
1 cup milk
1 cup cold water
1 pint vanilla ice cream
1/2 cup sugar
vanilla extract
10 cubes ice

Directions

In a blender, combine orange juice concentrate, milk, water, ice cream, sugar and vanilla. Blend until smooth. Insert ice cubes, and blend until thickened. Pour into glasses and serve.

Barbequed Beef Steak with Orange Marinade

Ingredients

2 pounds top sirloin, 2 inches thick
2 cloves garlic, minced
1 tablespoon minced fresh ginger root
2 oranges, juiced

Directions

Make crisscross cuts on surface of meat on both sides, and place in a shallow dish. Reserve 1/2 cup orange juice. Mix remaining orange juice with garlic and ginger. Pour over meat, and marinate in refrigerator for at least 6 hours.

Preheat grill for medium heat.

Brush grate with oil, and place steak on grill. Cook for 10 to 12 minutes per side, or until done. Remove from grill, and rest for several minutes.

Meanwhile, heat reserved orange juice. Slice meat, and transfer to a serving platter. Pour heated orange juice over the meat.

Bee Lian's Rich Orange Cake

Ingredients

1/2 cup butter
3/4 cup white sugar
2 tablespoons grated orange zest
2 egg yolks
1 cup self-rising flour
1/2 cup fresh orange juice
2 egg whites
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8 inch round cake pan. Sift flour and set aside.

Cream butter, sugar and grated orange zest until light and fluffy. Beat in the egg yolks one at a time. Fold in sifted flour, alternating with orange juice.

In another bowl, whisk egg whites until stiff and add a pinch of salt. Fold whisked egg whites into the mixture. Spoon batter into prepared pan.

Bake in preheated oven for 35 to 40 minutes, or until a toothpick inserted into cake comes out clean.

Turkey with Orange Sauce

Ingredients

1 pound turkey breast tenderloins
1/2 teaspoon salt, divided
1/4 teaspoon pepper
2 teaspoons cornstarch
1 tablespoon brown sugar
1 cup orange juice
1 1/2 teaspoons lemon juice
2 teaspoons butter or stick margarine

Directions

Sprinkle turkey with 1/4 teaspoon salt and pepper; place in a microwave-safe 11-in. x 7-in. x 2-in. dish. Cover, venting one corner, and microwave on high for 3 minutes.

Turn turkey; cover and microwave 1 to 1-1/2 minutes longer or until turkey is no longer pink and a meat thermometer reads 170 degrees F.

In a microwave-safe bowl, combine the cornstarch, brown sugar, orange juice, lemon juice, butter and remaining salt. Microwave, uncovered, on high for 1 to 1-1/2 minutes or until thickened; stir until smooth. Serve with turkey.

Orange Cream Cheese Spread

Ingredients

1 (8 ounce) package reduced-fat cream cheese, softened
3 tablespoons sugar
2 teaspoons vanilla extract
1 teaspoon grated orange peel

Directions

In a bowl, beat all ingredients until smooth. Store in the refrigerator.

Orange Banana Nut Bread

Ingredients

1 1/2 cups sugar
3 tablespoons vegetable oil
2 eggs
1 1/4 cups mashed bananas
3/4 cup orange juice
3 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1 cup chopped walnuts

Directions

In a mixing bowl, combine the sugar, oil and eggs; mix well. Stir in bananas and orange juice. Combine the dry ingredients; add to banana mixture, beating just until moistened. Stir in walnuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 325 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to a wire rack to cool completely.

Perfect Flourless Orange Cake

Ingredients

2 whole oranges with peel
6 eggs
1 pinch saffron powder (optional)
1 1/4 cups white sugar
1/2 teaspoon baking powder
1 teaspoon finely chopped
candied orange peel (optional)
1 1/4 cups finely ground almonds
(almond meal)

Directions

Place the oranges in a large saucepan, and add enough water to cover. Bring to a boil, and boil for 2 hours over medium heat. Check occasionally to make sure they do not boil dry. Allow the oranges to cool, then cut them open and remove the seeds. Process in a blender or food processor to a coarse pulp.

Preheat the oven to 375 degrees F (190 degrees C). Grease and flour a 10 inch round cake pan.

In a large bowl, whip eggs and sugar together using an electric mixer until thick and pale, about 10 minutes. Use a whisk attachment if available. Mix in baking powder, and saffron if using. Stir in the pureed oranges. Gently fold in almond meal, and candied orange peel if using; pour batter into the prepared pan.

Bake for 55 minutes, or until a small knife inserted into the center comes out clean. Allow the cake to cool in the pan. Tap out onto a serving plate when cool.

Orange Banana Tapioca

Ingredients

1 1/2 cups water
1 (6 ounce) can frozen orange
juice concentrate, thawed
1/4 cup quick-cooking tapioca
3 tablespoons sugar
Dash salt
1 (11 ounce) can mandarin
oranges, drained
1 medium banana, sliced

Directions

In a large saucepan, combine the water, orange juice concentrate, tapioca, sugar and salt; mix well. Let stand for 15 minutes. Bring to a boil; cook and stir until thickened. Fold in the oranges. Pour into serving dishes. Cover and refrigerate for 1 hour or until set. Garnish with banana slices.

Chocolate Orange Pie

Ingredients

1 cup miniature marshmallows
1 cup semisweet chocolate chips
1 cup evaporated milk
1 pint vanilla ice cream, softened
1 pint orange sherbet, softened
1 (9 inch) graham cracker crust
1/3 cup coarsely chopped pecans

Directions

In a saucepan, combine the marshmallows, chocolate chips and milk. Bring to a boil over medium heat; cook and stir for 2 minutes or until melted. Remove from the heat. Cool completely

Meanwhile, alternately arrange scoops of ice cream and sherbet in crust; smooth top. Pour chocolate sauce over pie; sprinkle with pecans. Cover and freeze for at least 4 hours. May be frozen for up to 2 months.

Orange Whole Wheat Pancakes

Ingredients

3 egg whites
1 cup orange juice
1/3 cup unsweetened applesauce
1/4 teaspoon orange extract
1 1/4 cups whole wheat flour
2 tablespoons sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup orange marmalade

Directions

In a blender, place the first four ingredients. Cover and process until smooth. In a bowl, combine the flour, sugar, baking powder and salt; make a well. Add orange juice mixture; stir just until moistened.

Pour batter by 2 tablespoonfuls onto a hot griddle coated with nonstick cooking spray. Turn when bubbles form on top of pancake; cook until second side is golden brown. Serve with marmalade.

Orange Ginger Tuna Salad

Ingredients

1 (6 ounce) can tuna, drained
1 orange, peeled, sectioned, and cut into bite-size pieces
1 1/2 tablespoons mayonnaise
2 tablespoons cashew halves
1 teaspoon ground ginger
1 teaspoon lemon juice
salt and pepper to taste
6 leaves fresh spinach

Directions

In a medium bowl combine the tuna, orange pieces, mayonnaise, cashews, ginger, lemon juice and salt and pepper to taste. Mix well. Serve over a bed of spinach or lettuce leaves.

Orange Roughy Parmesan

Ingredients

1 (6 ounce) fillet orange roughy,
red snapper, cod or haddock fillet
1 tablespoon butter or margarine,
melted
1/8 teaspoon salt
1 dash garlic powder
1 tablespoon seasoned bread
crumbs
1 tablespoon grated Parmesan
cheese

Directions

Place fish in a greased 11-in. x 7-in. x 2-in. baking dish. Brush fillet with butter. Sprinkle with salt if desired and garlic powder. In a shallow bowl, combine bread crumbs and Parmesan. Coat fish with bread crumb mixture and transfer to prepared pan. Bake at 425 degrees F for 12-15 minutes or until fish flakes easily with a fork.

Orange Mocha Muffins

Ingredients

1 2/3 cups whole wheat flour
1/2 cup baking cocoa
1/4 cup oat bran
1/4 cup sugar
1/4 cup packed brown sugar
2 tablespoons nonfat dry milk powder
1 tablespoon instant coffee granules
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
2 eggs
2 cups plain yogurt
6 tablespoons butter or margarine, softened
1 tablespoon finely grated orange peel
3/4 cup semisweet chocolate chips

Directions

In a large bowl, combine the first 10 ingredients. In another bowl, beat the eggs, yogurt, butter and orange peel. Stir into dry ingredients just until moistened. Fold in chocolate chips. Fill greased or paper-lined muffin cups two-thirds full. Bake at 375 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve warm.

Lemon-Orange Orange Roughy

Ingredients

1 tablespoon olive oil
4 (4 ounce) fillets orange roughy
1 orange, juiced
1 lemon, juiced
1/2 teaspoon lemon pepper

Directions

Heat oil in a large skillet over medium-high heat. Arrange fillets in the skillet, and drizzle with orange juice and lemon juice. Sprinkle with lemon pepper. Cook for 5 minutes, or until fish is easily flaked with a fork.

Orange-Glazed Cornish Hens

Ingredients

1 cup finely chopped onion
1 cup finely chopped celery
1/2 cup sliced almonds
1/2 cup butter or margarine
3 cups cooked rice
4 teaspoons sugar
1 teaspoon salt
1/2 teaspoon dried thyme
1/4 cup grated orange peel
4 (1 1/4 pound) Cornish game
hens

GLAZE:

1 cup orange juice
1/4 cup honey
1/4 cup vegetable oil
1 tablespoon grated orange peel

Directions

In a skillet, saute the onion, celery and almonds in butter. Add rice, sugar, salt, thyme and orange peel; mix well. Loosely stuff hens. Place, breast side up, on a rack in a shallow baking pan. In a small bowl, combine glaze ingredients; spoon some over hens. Bake, uncovered, at 350 degrees F for 40 minutes. Cover and bake 40 minutes longer until juices run clear, brushing often with remaining glaze.

Orange Marmalade Bars

Ingredients

1/2 cup shortening
1/2 cup white sugar
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
1 egg
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/2 teaspoon salt
1 cup orange marmalade

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease an 8-inch square pan.

In a large mixing bowl, cream the shortening with the sugar, vanilla, and almond extract. Stir in the egg and mix until well blended. In a separate bowl, mix together the flour, baking powder, cinnamon, cloves and salt. Add to the first mixture and mix well. Spread half of the dough into the pan. Cover with a layer of marmalade. Spread the remaining dough over the top

Bake for 25 minutes. Let cool before cutting into bars.

Orange-Sugared Pecans

Ingredients

1 1/2 cups sugar
1/4 cup water
3 tablespoons orange juice
concentrate
2 cups pecan halves
1/2 teaspoon grated orange peel

Directions

In a heavy saucepan, combine sugar, water and orange juice concentrate. Cook over medium-high heat, without stirring, until a candy thermometer reads 238 degrees F (soft-ball stage). Remove from the heat; stir in pecans and orange peel. Beat with a spoon until mixture thickens and loses its gloss, about 2 minutes. Drop by teaspoonfuls onto waxed paper to harden. Store in an airtight container.

Orange and Maple Glazed Turkey

Ingredients

1 teaspoon salt
1/4 teaspoon ground black pepper
1/4 cup butter, softened
3 tablespoons chopped fresh thyme
3 tablespoons chopped fresh sage
1 (20 pound) whole turkey, neck and giblets removed
3 tablespoons olive oil
1/4 cup orange juice
1/2 cup maple syrup
1 cup chicken broth, divided
1/2 cup dry vermouth

Directions

Preheat an oven to 450 degrees F (230 degrees C). Grease a roasting pan. Mix the salt and pepper together in a small bowl, and set aside.

Stir together the butter, thyme, and sage in a small bowl. Place the turkey into the prepared roasting pan, and separate the skin from the breast through the neck cavity. Spread the butter mixture evenly over the breast, then press the skin back down on top of the butter. Brush the outside of the turkey with the olive oil, then sprinkle with the salt and pepper mixture. Whisk together the orange juice, maple syrup, and half of the chicken broth, and set aside.

Bake the turkey in the preheated oven until no longer pink at the bone and the juices run clear, about 3 hours. Baste every 30 minutes with the maple syrup mixture. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C). Remove the turkey from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area 10 to 15 minutes before slicing.

Once the turkey has rested, remove it from the roasting pan, and place it onto a serving platter. Place the roasting pan onto the stove, and stir in the remaining chicken broth along with the vermouth. Bring to a simmer over medium-high heat. Scrape the bottom of the roasting pan well to dissolve the browned bits, then simmer over medium-low heat until the gravy thickens, about 10 minutes total. Strain before serving with the turkey.

Betsy's Mandarin Orange Salad

Ingredients

1/2 cup vegetable oil
1/4 cup cider vinegar
1/4 cup white sugar
2 teaspoons dried parsley
1 teaspoon salt
1 pinch ground black pepper
1/2 cup sliced almonds
1/4 cup white sugar
1 head red leaf lettuce - rinsed,
dried and torn
1 red onion, chopped
1 cup chopped celery
2 (11 ounce) cans mandarin
orange segments, drained

Directions

In a jar with a tight fitting lid, combine the oil, vinegar, sugar, parsley, salt and pepper. Cover and shake well. Refrigerate until use.

In a medium saucepan over medium low heat, cook and stir the almonds and sugar until the sugar is melted and the almonds are coated. Remove from heat, cool, and break apart. Store at room temperature until ready to serve salad.

In a large bowl, toss together the lettuce, celery, oranges, almonds and dressing until evenly coated.

Orange Parfaits

Ingredients

2 envelopes unflavored gelatin
1/2 cup orange juice
1 cup fat-free milk
1 (8 ounce) package reduced-fat cream cheese, cubed
1/3 cup sugar
1 teaspoon vanilla extract
1/2 teaspoon grated orange peel
1 (11 ounce) can mandarin oranges
1 (20 ounce) can unsweetened crushed pineapple, undrained
1 (8 ounce) container reduced-fat frozen whipped topping, thawed
1/2 cup chocolate graham cracker crumbs, divided

Directions

In a small bowl, combine gelatin and orange juice; let stand for 5 minutes. Heat milk until boiling; add to gelatin. Cool slightly. Transfer to a blender; cover and process for 30 seconds or until blended. Add the cream cheese, sugar, vanilla and orange peel; process until blended.

Drain oranges, reserving juice; set oranges aside. Add pineapple and reserved juice to gelatin mixture; process until smooth. Fold in whipped topping.

Place half of the oranges in eight parfait glasses. Layer with half of the gelatin mixture and 3 tablespoons of cracker crumbs. Repeat layers of gelatin and crumbs; top with remaining oranges. Chill for 4 hours. Sprinkle with remaining crumbs.

Orange Teriyaki Chicken

Ingredients

4 bone-in chicken breast halves,
with skin
1/3 cup teriyaki sauce
1/3 (12 fluid ounce) can frozen
orange juice concentrate, thawed

Directions

Rinse chicken breasts. Pat dry with paper towels. Place in a plastic bag set into a shallow dish.

TO MAKE MARINADE: Combine teriyaki sauce and orange juice concentrate. Pour marinade over the chicken and close the plastic bag. Marinate in the refrigerator for 6 to 24 hours, turning occasionally.

Remove from refrigerator and drain the chicken, reserving the marinade.

In a small saucepan, bring the reserved marinade to a boil and cook for 2 minutes.

Grill the chicken, bone side up, on an uncovered grill directly over medium coals for 20 minutes. Turn the chicken and grill for 20 to 30 minutes more or until tender, brushing often with the reserved marinade. Serve.

Fresh Vegetable Stir-Fry with Peppery Orange

Ingredients

2 cups uncooked long grain white rice
1 quart water
1 tablespoon light sesame oil
4 cloves garlic, crushed
5 tablespoons butter
2 pounds flank steak, cut into thin strips
salt to taste
4 teaspoons red pepper flakes
3 1/2 tablespoons teriyaki sauce
12 ounces fresh mushrooms, sliced
1 large sweet onion, sliced
1/2 head cabbage, sliced into strips
1 green bell pepper, cut into strips
1 red bell pepper, cut into strips
1 yellow bell pepper, cut into strips
1 teaspoon cornstarch
1 tablespoon brown sugar
1/2 cup beef broth
2 tablespoons orange jam
1 (5 ounce) can chow mein noodles
mustard powder to taste

Directions

In a pot, bring the rice and water to a boil. Cover, reduce heat to low, and simmer 20 minutes.

Heat the sesame oil in a skillet over medium heat, and cook 2 cloves garlic for 2 minutes, until tender. Melt the butter in the skillet. Season the beef with salt and 2 teaspoons red pepper flakes. Cook and stir the beef in the skillet 10 minutes, until evenly brown. Reserving pan drippings, transfer the cooked beef to a bowl, and coat with 3 tablespoons teriyaki sauce.

Melt the remaining butter in a separate skillet over medium heat, and cook the remaining garlic 2 minutes, until tender. Remove garlic, and set aside. Stir the mushrooms and onions into the skillet, and cook until onions are tender. Mix in the cabbage, green bell pepper, red bell pepper, and yellow bell pepper. Cook 3 minutes, until tender but still crisp. Remove skillet from heat, and mix in remaining 1/2 tablespoon teriyaki sauce and 1/2 the reserved pan drippings.

Heat the remaining pan drippings in the skillet over medium heat. Mix in the remaining red pepper flakes, teriyaki sauce from the beef bowl, the reserved garlic, cornstarch, brown sugar, beef broth, and orange jam. Cook 5 minutes, until thickened. Remove garlic, and stir in the beef to coat.

Serve the beef and vegetables, along with some of the skillet juices, over the cooked rice. Top with chow mein noodles, and sprinkle with mustard powder.

Sweet Candied Orange and Lemon Peel

Ingredients

6 lemon peels, cut into 1/4 inch strips
4 orange peels, cut into 1/4 inch strips
2 cups white sugar
1 cup water
1/3 cup white sugar for decoration

Directions

Place lemon and orange peel in large saucepan and cover with water. Bring to a boil over high heat. Boil for 20 minutes, drain and set aside.

In medium saucepan, combine 2 cups sugar and 1 cup water. Bring to a boil and cook until mixture reaches thread stage, 230 degrees F (108 degrees C) on candy thermometer, or small amount dropped in cold water forms a soft thread. Stir in peel, reduce heat and simmer 5 minutes, stirring frequently. Drain.

Roll peel pieces, a few at a time, in remaining sugar. Let dry on wire rack several hours. Store in airtight container.

Orange Sauce Chicken

Ingredients

12 skinless, boneless chicken breast halves
2 eggs
1 cup milk
2 cups all-purpose flour
salt and pepper to taste
1 cup bread crumbs
1 cup sliced almonds (optional)
1 tablespoon butter
1 cup white sugar
1/4 teaspoon salt
2 tablespoons cornstarch
1 tablespoon all-purpose flour
1 1/4 cups orange juice
1/4 cup lemon juice
1/2 cup water
1 tablespoon butter
1 tablespoon grated orange zest
1 tablespoon grated lemon zest

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a small bowl beat together eggs and milk. Add 2 cups flour, salt and pepper. Beat all together until smooth. In a shallow dish or plate mix together the breadcrumbs and almonds. Dip chicken in egg batter, then in breadcrumb mixture.

In a large skillet melt 1 tablespoon butter/margarine and saute coated chicken in skillet 8 to 10 minutes. Place chicken in a lightly greased 9x13 inch baking dish and bake uncovered in the preheated oven for 20 minutes.

To Make Sauce: Meanwhile, in a medium saucepan mix together the sugar, 1/4 teaspoon salt, cornstarch, and 1 tablespoon flour. Then stir in the orange juice, lemon juice, and 1/2 cup water. Mix all together and cook over low heat, stirring constantly, until the mixture boils. Let boil for 3 minutes, then remove from heat.

Add 1 tablespoon of butter/margarine, the orange rind and the lemon rind to the orange sauce and stir together. Remove chicken from oven and pour orange sauce over warm chicken or put in a gravy boat for people to pour themselves. Enjoy!

Orange Pudding Cakes With Marmalade Drizzle

Ingredients

2 tablespoons very soft butter
3/4 cup sugar, divided
1 1/2 teaspoons finely grated orange zest
1/4 cup juice from a large orange
4 eggs, separated
1/4 cup instant flour (Wondra)
4 tablespoons fresh lemon juice, divided
1 cup milk
6 tablespoons orange marmalade
2 tablespoons orange-flavored liqueur

Directions

Spray eight 6-ounce ovenproof custard cups (such as Pyrex) with vegetable cooking spray. Set them in two 9-inch round or square baking pans. Bring 1 1/2 quarts of water to boil in a tea kettle. Heat oven to 325 degrees.

Whisk butter, 1/2 cup sugar and zest until smooth. Whisk in egg yolks, then flour, until smooth. Next whisk in 1/4 cup orange juice and 2 Tbs. lemon juice, then the milk, to form a thin batter.

In a separate bowl, beat egg whites with a hand mixer until foamy. Gradually add remaining 1/4 cup sugar, until the whites are stiff enough to hold a peak. Gently fold the whites into the batter until just smooth.

Pour batter into each custard cup. Place pans on oven rack, then carefully pour hot water into each pan, being sure to avoid getting any water on the cakes. Bake until tops are golden brown and spring back to the touch, about 25 to 35 minutes. Remove pans from oven; let custard cups stand in the water until just warm. Place a dessert plate over each custard cup; invert cake onto plate. Mix marmalade, liqueur and remaining 2 Tbs. lemon juice. Spoon sauce over cakes.

Orange Pineapple Sherbet

Ingredients

2 (14 ounce) cans sweetened condensed milk
6 (12 fluid ounce) cans or bottles orange-flavored carbonated beverage
1 (20 ounce) can crushed pineapple, with juice
1/4 cup orange juice

Directions

In a bowl or the canister of an ice cream maker, combine milk, orange drink, pineapple and orange juice. Chill 8 hours or overnight in refrigerator. Then freeze in ice cream maker according to manufacturers' directions.

Orange Spiced Chicken

Ingredients

1/2 cup soy sauce
1/4 cup orange juice
2 tablespoons sugar
1 clove garlic, minced
1/2 teaspoon ground ginger
2 tablespoons raisins
4 (8 ounce) skinless, boneless
chicken breast halves

Directions

To Marinate: Combine soy sauce, orange juice, sugar, garlic, ginger and raisins in a nonporous glass dish or bowl. Mix well, then add chicken and turn to coat. Cover dish or bowl and refrigerate to marinate for 2 to 3 hours, turning once or twice.

Preheat oven to 400 degrees F (200 degrees C).

Place chicken in a 9x13 inch baking dish and pour marinade evenly over all.

Bake in the preheated oven for 45 minutes, basting often.

Orangemade

Ingredients

2 cups orange juice
1/2 cup lemon juice
1 1/2 cups white sugar
2 cups ice cubes

Directions

Pour the orange juice, lemon juice, and sugar into the bowl of a blender. Blend for 2 minutes to dissolve the sugar. Add the ice cubes, and blend until smooth and slushy.

Orange Blueberry Pie

Ingredients

3 eggs
3 tablespoons orange juice
1 cup water
1/2 cup white sugar
1 pinch salt
1 cup water
1 (3 ounce) package orange flavored gelatin mix
1 (9 inch) pie crust, baked
1 1/2 teaspoons orange zest
1 pint fresh blueberries
1 cup heavy cream

Directions

Slightly beat egg yolks. Combine yolks, 1 cup water, and 1/4 cup sugar in saucepan. Cook and stir over low heat until mixture is slightly thickened. Remove from heat. Add gelatin, and stir until dissolved. Add 1/2 cup water, orange rind, and orange juice. Chill until slightly thickened.

Beat egg whites and salt until foamy. Gradually beat in 1/4 cup sugar, and continue beating until stiff peaks are formed. Fold in thickened gelatin. Blend well. Fold in 1 1/2 cups blueberries. Spoon filling into pie shell. Chill until firm.

Beat whipping cream until soft peaks form. Top individual servings with whipped cream and remaining blueberries.

Lemon Orange Frosting

Ingredients

6 cups confectioners' sugar
1 egg yolk
2 tablespoons lemon juice
3 tablespoons orange juice
1 lemon
2 large oranges
1/4 cup butter

Directions

Beat the butter until it has the appearance of thick cream, stir in confectioners sugar, a little at a time, and continue working until mixture is very smooth. Beat in egg yolk and lemon juice. Stir in enough orange juice to make a spreadable frosting, then add grated rind of 1 lemon and 2 grated orange rinds. Spread on sides and top of cake.

Orange Breakfast Crunch Topping

Ingredients

1 1/2 cups wheat germ
1 tablespoon grated orange peel
1/2 teaspoon ground cinnamon
1/2 cup packed brown sugar
1/4 cup butter or margarine

Directions

In a greased 8-in. square baking dish, mix wheat germ, orange peel and cinnamon; set aside. In a saucepan, heat brown sugar and butter until butter is melted. Pour over wheat germ mixture; stir to coat. Bake at 275 degrees F for 20-30 minutes or until browned, stirring every 10 minutes. Cool, stirring occasionally. Store, covered, in refrigerator. Serve over oatmeal, fruit or waffles.

Chilled Orange Borscht

Ingredients

1 (16 ounce) jar pickled beets
1 1/2 cups orange juice
3 tablespoons lemon juice
1 cup fat-free sour cream
1 1/2 cups plain fat-free yogurt
(reserve 1/2 cup for garnish)
1 pinch Salt and pepper, to taste
3 tablespoons chopped chives

Directions

In a blender, puree beets, orange and lemon juices, and 1 cup yogurt. Add salt and pepper. Chill two hours or more. To serve, top with a dollop of reserved yogurt and the chives.

To serve, top with a dollop of reserved yogurt and the chives.

Easy Orange Cranberry Glaze

Ingredients

1 cup orange juice
1 cup packed dark brown sugar
1 (16 ounce) can jellied cranberry sauce
1 (3 inch) cinnamon stick

Directions

Mix together the orange juice, brown sugar, and cranberry sauce in a saucepan, stirring to dissolve the sugar. Bring the mixture to a boil, drop in the cinnamon stick, and reduce heat to a simmer. Cook, stirring frequently, until the cranberry sauce is melted and the glaze is hot and bubbling, about 10 minutes.

To use: brush the glaze all over a roasted turkey during the last 45 minutes of cooking. Return the turkey to the oven and bake for 10 to 15 minutes to set the glaze. Repeat several more times before the end of cooking time.

Orange Roughy in a Mushroom Sauce

Ingredients

2 cups sliced fresh mushrooms
1 1/4 cups finely chopped onions
1 1/2 tablespoons lemon pepper
1 tablespoon Italian seasoning
1 teaspoon ground black pepper
salt to taste
12 ounces plain nonfat yogurt
1/4 cup grated Parmesan cheese
3/4 pound orange roughy fillets
2 tablespoons Italian seasoned
bread crumbs
paprika to taste
3 sprigs fresh parsley, for garnish

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking pan with aluminum foil, and coat with cooking spray.

In a medium saucepan coated with cooking spray over medium heat, cook and stir the mushrooms and onions about 4 minutes. Season with lemon pepper, Italian seasoning, pepper, and salt. Remove from heat, and allow to cool about 10 minutes. Thoroughly blend in the yogurt and Parmesan cheese.

Arrange each orange roughy fillet in the prepared baking pan over about 2 tablespoons of the mushroom mixture. Top fillets with the remaining mushroom mixture. Sprinkle with bread crumbs.

Bake 30 minutes in the preheated oven, or until the fish is easily flaked with a fork. Season with paprika and garnish with parsley to serve.

Special Oranges

Ingredients

4 naval oranges, washed thoroughly, unpeeled
1 (12 ounce) bottle garlic flavored olive oil
1/2 teaspoon sweet paprika
salt and pepper to taste

Directions

Trim the stem ends and bottoms off of the oranges, and slice each one into thin rings. Cut a small notch in the peel of each slice so that the slices can be peeled and eaten more easily.

Arrange the orange slices in a single layer on serving platters. Drizzle olive oil over each slice and use your fingers to rub it into the oranges. Garnish with a light dusting of paprika and season each slice with a little salt and pepper.

Orange Glazed Swordfish

Ingredients

- 1 1/2 pounds swordfish steaks
- 1/2 cup fresh orange juice
- 1 tablespoon grated fresh ginger
- 2 teaspoons sesame oil
- 2 tablespoons light soy sauce
- 1 tablespoon cornstarch
- 2 tablespoons water

Directions

In a non-reactive shallow dish, combine the swordfish with the orange juice, ginger, sesame oil, and soy sauce and marinate for 30 minutes.

Prepare an outside grill with an oiled rack set 6 inches above the heat source.

Drain and reserve the marinade. Grill the swordfish for 6 to 7 minutes per side until the swordfish is opaque in the center.

In a small bowl, mix together the cornstarch with the water. Place the reserved marinade in a saucepan and bring to a boil. Add the cornstarch sauce to the marinade and cook 1 minute until thickened. Serve the orange sauce with the swordfish.

Orange Dream

Ingredients

1 (2 liter) bottle orange soda
1 (14 ounce) can sweetened condensed milk
1 (8 ounce) tub frozen whipped topping (such as Cool Whip®), thawed
1/4 cup sugar

Directions

Place soda, condensed milk, whipped topping, and sugar into an ice cream maker; stir until combined. Freeze according to the manufacturer's instructions.

Orange-Avocado Tossed Salad

Ingredients

1/2 cup vegetable oil
1/3 cup white wine vinegar or
cider vinegar
1 garlic clove, minced
2 tablespoons brown sugar
1 teaspoon curry powder
1 teaspoon soy sauce
10 cups torn red leaf lettuce
1 cup torn fresh spinach
1 (11 ounce) can mandarin
oranges, drained
1 cup halved green grapes
1/2 cup slivered almonds, toasted
1 ripe avocado, peeled and sliced

Directions

In a jar with a tight-fitting lid, combine the first six ingredients; shake well. In a large salad bowl, toss the lettuce, spinach, oranges, grapes and almonds. Add dressing and toss to coat. Garnish with avocado.

Orange-Raisin Toasting Bread

Ingredients

3 cups all-purpose flour, divided
2 teaspoons sugar
1 (.25 ounce) package active dry yeast
1 teaspoon salt
1/8 teaspoon baking powder
1 1/4 cups orange juice
1/4 cup butter or stick margarine
1 teaspoon grated orange peel
1/2 cup raisins
Cornmeal

Directions

In a mixing bowl, combine 1-1/2 cups flour, sugar, yeast, salt and baking powder. In a saucepan, heat orange juice and butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat on low speed for 30 seconds. Beat on high for 3 minutes. Add orange peel. Stir in remaining flour (batter will be thick). Stir in raisins (do not knead).

Coat an 8-in. x 4-in. x 2-in. loaf pan with nonstick cooking spray and sprinkle with cornmeal; spoon batter into pan. Cover and let rise in a warm place until doubled, about 45 minutes. Bake at 375 degrees F for 35-40 minutes or until golden brown. Remove from pan to a wire rack.

Easy Orange Rolls

Ingredients

1 cup sugar
1/2 cup butter or margarine
1/4 cup orange juice
2 tablespoons grated orange peel
3 (10 ounce) cans refrigerated biscuits

Directions

In a saucepan, combine sugar, butter, orange juice and peel. Heat until sugar is dissolved and butter is melted. Pour into a greased 10-in. fluted tube pan. Place 12 biscuits on their sides in a ring around the outer edge, overlapping slightly. Arrange remaining biscuits in the same manner, creating two more rings (one of 10 biscuits and one of eight). Bake at 350 degrees F for 25-30 minutes or until golden brown. Immediately turn upside down onto serving platter. Serve warm.

Orange Ice Cream Pie

Ingredients

1/2 cup sweetened orange soft
drink mix
1/2 cup warm water
2 cups vanilla ice cream, softened
1 (8 ounce) carton frozen whipped
topping, thawed
1 (8 inch) graham cracker crust

Directions

In a large bowl, stir drink mix and water until dissolved. Add ice cream; mix well. Fold in whipped topping. Pour into the crust. freeze until firm. May be frozen for up to 2 months.

Orange Pork

Ingredients

1 tablespoon vegetable oil
1 pound boneless pork chops
2/3 cup orange juice
1/4 cup soy sauce
1 1/2 tablespoons white sugar
2 teaspoons water
1 teaspoon cornstarch

Directions

Heat oil in a large heavy skillet over medium heat. Cook pork chops until evenly brown on both sides; remove from skillet. Pour in orange juice, soy sauce and sugar. Boil for 2 minutes, scraping the bottom of pan. In a small bowl, mix together water and cornstarch, and stir into sauce. Return pork to skillet and cook briefly until thickened and heated through.

Orange Slice Bars

Ingredients

1 pound orange slices candy, cut into 1/8 inch strips
6 tablespoons hot water
1/2 cup butter, softened
2 1/4 cups packed brown sugar
4 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup chopped walnuts
confectioners' sugar

Directions

In a bowl, combine candy and water. Cover and soak overnight; drain well and set aside.

In a mixing bowl, cream butter and brown sugar. Add eggs, one at a time, beating well after each. Beat in vanilla. Combine flour, baking powder and salt; gradually add to creamed mixture. Fold in walnuts and candy. Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until golden brown. Cool on a wire rack. Dust with confectioners' sugar. Cut into bars.

Onion Orange Salad

Ingredients

1/3 cup olive or vegetable oil
1/4 cup orange juice
3 tablespoons vinegar
1 garlic clove, minced
1 teaspoon minced fresh parsley
1/4 teaspoon salt
Dash pepper
8 cups torn spinach or mixed salad greens
3 medium Oranges, peeled and sliced
1 cup sliced red onion
1/2 cup crumbled blue cheese
1/4 cup slivered almonds, toasted

Directions

In a small bowl, whisk the first seven ingredients. On a serving platter or individual plates, arrange greens, oranges and onion. Drizzle with dressing. Sprinkle with cheese and almonds.

Orange Sherbet Salad I

Ingredients

2 (6 ounce) packages orange
flavored gelatin
4 cups boiling water
1 quart orange sherbet
2 (11 ounce) cans mandarin
oranges
3 bananas, sliced

Directions

Combine the gelatin and boiling water; stir until dissolved. Add sherbet and fruit; mix well.

Pour into a 9x13 dish and chill until set. Serve cold.

Stir-Fry Broccoli With Orange Sauce

Ingredients

1 teaspoon sesame oil
1 teaspoon canola oil
1 1/2 cups broccoli florets, bite-size
1/2 cup sliced or chopped water chestnuts, drained
1/2 cup orange juice
1 tablespoon cornstarch
1 tablespoon light soy sauce

Directions

Add oils to a small skillet on medium-high heat. Add broccoli and water chestnuts; stir-fry 3 minutes. In a small bowl, combine remaining ingredients. Add to broccoli; lower heat and cook until sauce is thickened, 2 minutes.

Herbed Orange Roughy

Ingredients

4 (6 ounce) fillets orange roughy or red snapper
1/3 cup lemon juice
1 1/2 teaspoons minced fresh parsley
1 1/2 teaspoons minced fresh basil
1/2 teaspoon salt
1/4 teaspoon garlic powder
1/2 cup thinly sliced fresh mushrooms
1/8 teaspoon paprika

Directions

Place the fish fillets in a single layer in a large skillet. sprinkle with lemon juice, parsley, basil, salt and garlic powder. Place mushrooms over fish if desired. Bring to a boil. Reduce heat; cover and simmer for 6-8 minutes or until fish flakes easily with a fork. Sprinkle with lemon juice, parsley, basil, salt and garlic powder. Place mushrooms over fish if desired. Bring to a boil. reduce heat; cover and simmer for 6-8 minutes or until fish flakes easily with a fork. Sprinkle with paprika.

Gingered Pork Chops in Orange Juice

Ingredients

1/4 cup all-purpose flour
2 teaspoons ground ginger
salt to taste
1/2 teaspoon ground black pepper
4 tablespoons olive oil
4 thick cut pork chops
1 onion, halved and thinly sliced
1 tablespoon brandy
1 1/2 cups orange juice

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the flour, ginger, salt and pepper into a paper or plastic bag. Put the chops in the bag, and shake to coat. Heat oil in a frying pan over medium-high heat. Brown pork chops in the hot oil on both sides. Transfer the chops to a casserole dish.

Place the onion in the hot frying pan, and cook until limp. Pour the brandy into the pan, and stir to incorporate any bits of food that may be stuck to the pan. Pour the onion and juices over the pork chops in the dish. Pour the orange juice into the casserole as well.

Cover and bake for 45 minutes, or until chops are no longer pink. Serve with the orange sauce from the dish.

Beet, Orange and Apple Salad

Ingredients

1 1/2 pounds beets
2 cups shredded beet greens
1 large orange
2 Granny Smith apples - peeled, cored and sliced
1 tablespoon olive oil
1 tablespoon raspberry vinegar
1/2 teaspoon white sugar
1/4 teaspoon salt
1 clove garlic, minced
2 tablespoons unsalted sunflower seeds, toasted

Directions

Wash and dry beet roots and greens. Shred greens to measure 2 cups and set aside.

Place beets in a sauce pan with enough water to cover. Bring to boil, cover, reduce heat and simmer for 20 minutes or until tender. Drain and allow to cool.

Trim and peel off skins; cut into 8 wedges.

Peel and section orange. In a bowl, combine orange sections, beets and apples.

Whisk together olive oil, vinegar, sugar, salt and garlic. Pour over beet mixture and toss well.

Arrange 1/2 cup beet greens on 4 salad plates. Top with beet mixture, sprinkle with sunflower seeds and serve.

Fudge-Topped Orange Cookies

Ingredients

3/4 cup butter (no substitutes),
softened
1 cup sugar
1 egg
2 egg yolks
2 teaspoons grated orange peel
1 1/2 teaspoons orange extract
2 cups all-purpose flour
1 teaspoon ground ginger
1/2 teaspoon baking soda
TOPPING:
1 (7 ounce) jar marshmallow
creme
3/4 cup sugar
1/3 cup evaporated milk
2 tablespoons butter
1/8 teaspoon salt
1 cup semisweet chocolate chips
1/2 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter and sugar. Beat in the egg, egg yolks, orange peel and extract. Combine the flour, ginger and baking soda; gradually add to creamed mixture.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 300 degrees F for 21-23 minutes or until golden brown. Remove to wire racks to cool.

In a saucepan, combine the marshmallow creme, sugar, milk, butter and salt. Bring to a rolling boil over medium heat; boil for 5 minutes, stirring constantly. Remove from the heat. Add chocolate chips and vanilla; stir until chips are melted. Spread over tops of cookies.

Orange Pear Shake

Ingredients

1 pear, cored and chopped
2 oranges, peeled and seeded
1/4 cup milk
3/4 cup vanilla ice cream

Directions

In a blender, combine pear, oranges, milk and ice cream. Blend until smooth. Pour into glasses and serve.

Mandarin Orange Fruit Dip

Ingredients

1 (8 ounce) package reduced-fat cream cheese, cubed
16 ounces fat-free reduced-sugar vanilla yogurt
1 teaspoon vanilla extract
1 (11 ounce) can mandarin oranges, drained
Assorted fresh fruit

Directions

In a mixing bowl, beat cream cheese until creamy. Add yogurt and vanilla; beat until smooth. Set aside three orange segments for garnish. In a small bowl, mash remaining oranges with a fork; drain. Stir into cream cheese mixture. Transfer to a serving bowl; garnish with reserved oranges. Refrigerate until serving; serve with fruit.

Double Orange Scones

Ingredients

1 cup all-purpose flour
1 cup whole wheat flour
3 tablespoons sugar
2 1/2 teaspoons baking powder
2 teaspoons grated orange peel
1/4 teaspoon salt
1/3 cup cold butter
1/3 cup milk
1 egg
1/2 cup chopped mandarin
oranges, well drained
Additional sugar
ORANGE BUTTER:
1/2 cup butter, softened
2 tablespoons orange marmalade

Directions

In a large bowl, combine the flours, sugar, baking powder, orange peel and salt. Cut in butter until mixture resembles coarse crumbs. In a bowl, whisk milk and egg. Stir into dry ingredients just until moistened. Stir in oranges.

Turn onto a floured surface; knead 10 times. Pat into a 6-in. circle. Sprinkle with additional sugar. Cut into eight wedges.

Separate wedges and place on a greased baking sheet. Bake at 400 degrees F for 15-20 minutes or until golden brown.

Meanwhile, in a small mixing bowl, beat butter and marmalade until fluffy. Serve with warm scones.

Lemon/Orange Ice

Ingredients

6 lemons, juiced
7 oranges, juiced
3 1/2 cups sugar
1 pint whipping cream
1 quart whole milk

Directions

In a large bowl, combine juices, sugar, cream and milk. Mix well. Pour into the cylinder of an ice cream freezer and freeze according to manufacturer's directions. Serve immediately for a soft consistency or place in refrigerator/freezer.

Orange Cake

Ingredients

1/2 cup butter or margarine,
softened
3/4 cup sugar
2 eggs
1/2 cup orange juice
2 tablespoons water
1 1/2 teaspoons orange peel
1/8 teaspoon almond extract
1 1/4 cups cake flour
1 3/4 teaspoons baking powder
1/2 teaspoon salt
FROSTING:
1 1/4 cups confectioners' sugar
1 tablespoon butter or margarine,
softened
1 tablespoon orange juice

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add the orange juice, water, orange peel and almond extract; mix well. In another bowl, combine the flour, baking powder and salt; add to creamed mixture. Beat for 2 minutes. Pour into a greased 8-in. square baking dish. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Remove to a wire rack to cool completely.

For the frosting, combine the confectioners' sugar, butter and enough orange juice to achieve spreading consistency. Frost cake.

Cranberry Orange Breakfast Bread

Ingredients

1 1/8 cups orange juice
2 tablespoons vegetable oil
2 tablespoons honey
3 cups bread flour
1 tablespoon dry milk powder
1/2 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1 teaspoon salt
1 (.25 ounce) package active dry yeast
1 tablespoon grated orange zest
1 cup sweetened dried cranberries
1/3 cup chopped walnuts

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start. If your machine has a Fruit setting, add the cranberries and nuts at the signal, or about 5 minutes before the kneading cycle has finished.

Orange Curry Chicken

Ingredients

1 cup uncooked long-grain white rice
2 cups water
2 tablespoons margarine
1 teaspoon dried parsley
2 tablespoons vegetable oil
1/2 medium onion, chopped
1 whole boneless, skinless chicken breast, cubed
1 1/2 teaspoons curry powder
1 teaspoon Worcestershire sauce
1/2 cup water
1 tablespoon orange zest

Directions

Place rice and 2 cups water in a medium saucepan, and bring to a boil. Mix in margarine and parsley. Reduce heat, cover, and simmer 15 to 20 minutes.

Heat oil in a medium skillet over medium heat, and stir in the onion and chicken. Cook, stirring occasionally, 25 minutes, or until chicken is no longer pink and juices run clear.

Mix curry powder, Worcestershire sauce, and 1/2 cup water into the skillet with the chicken. Reduce heat, and simmer about 5 minutes. Stir in the orange zest. Continue cooking until most of the water has been reduced. Mix in the rice to serve.

Orange Rosemary Chicken

Ingredients

1 1/2 cups orange juice
1/4 cup olive oil
1/4 cup chopped fresh chives
3 tablespoons chopped fresh rosemary
1 teaspoon salt
1 teaspoon ground black pepper
1 (2.5 pound) whole chicken, cut into 8 pieces

Directions

In a medium bowl, mix the orange juice, olive oil, chives, rosemary, salt, and pepper. Place the chicken in the mixture. Cover and marinate in the refrigerator at least 4 hours.

Preheat the oven broiler.

Remove the chicken from the marinade, and shake off excess. Pour the marinade into a small saucepan and bring to a boil over high heat. Reduce heat to medium-low, and simmer for 10 minutes; set aside.

Arrange the chicken on a baking sheet. Broil 30 minutes in the preheated oven, 6 to 8 inches from heat. Turn and brush frequently with the remaining marinade mixture, until no longer pink and juices run clear.

Banana Orange Swirly Goodness

Ingredients

2 frozen bananas, peeled and cut into chunks

1 orange - peeled, segmented, and seeded

1 (8 ounce) container raspberry yogurt

1 1/2 tablespoons honey

1/2 teaspoon ground nutmeg

Directions

In a blender, blend the bananas, orange, raspberry yogurt, honey, and nutmeg until smooth.

Orange-Scented Grilled Lobster Tails

Ingredients

1/4 cup butter
2 teaspoons lemon juice
1 tablespoon grated orange zest
1/8 teaspoon ground ginger
1/8 teaspoon chili powder
1/8 teaspoon aromatic bitters
4 (6 ounce) lobster tails

Directions

Preheat an outdoor grill for medium heat, and lightly oil grate.

Melt the butter in a saucepan over medium heat, and stir in the lemon juice, orange zest, ginger, chili powder, and bitters. Simmer gently for 2 minutes, then set aside. Cut away the membrane on the underside of the lobster tails, and insert a metal skewer into each one. This will prevent them from curling up as they cook.

Cook the lobster tails shell-side up on the preheated grill for 10 minutes, then turn the tails over, and spoon the butter sauce over the meat. Continue cooking until the meat is no longer translucent in the middle, about 10 minutes more.

Orange Chocolate Cheesecake

Ingredients

2 cups vanilla wafer crumbs
6 tablespoons butter, melted
1/4 cup sugar

FILLING:

4 (8 ounce) packages cream
cheese, softened
1 cup sugar
4 eggs
1 cup sour cream
10 (1 ounce) squares white
chocolate, melted

TOPPING:

1 cup sour cream
3 tablespoons sugar
1/2 teaspoon orange extract
2 (11 ounce) cans mandarin
oranges, well drained

Directions

Combine the first three ingredients; press onto the bottom and 1 -1/2 in up the sides of a greased 10-in. springform pan. Bake at 350 degrees F for 10 minutes; cool completely.

In a mixing bowl, beat cream cheese, sugar, eggs and sour cream just until blended. Add chocolate. Pour into crust. Bake at 350 degrees F for 1 to 1-1/4 hours or until center is nearly set. Cool to room temperature, about 2 hours.

Combine sour cream, sugar and extract; spread over filling. Bake at 450 degrees F for 5-7 minutes or until set. Chill, uncovered, 1 hour. Arrange oranges on cheesecake. Cover and chill at least 4 hours.

Easy Blueberries And Cream French Toast

Ingredients

1/4 cup red wine
1/2 cup orange juice
1/2 teaspoon grated orange zest
1/2 cup maple syrup
1 pinch crushed red pepper flakes, or to taste (optional)

8 slices whole wheat bread
1/2 cup softened cream cheese
1/2 cup fresh blueberries
4 eggs
1/3 cup milk
1/4 cup butter

Directions

Bring the red wine, orange juice, and orange zest to a boil in a small saucepan; reduce heat to medium-low and cook for 5 minutes. Pour in the maple syrup and crushed red pepper flakes. Continue cooking 5 minutes more; reduce heat to warm and keep the syrup hot.

Meanwhile, spread one side of each slice of bread with the softened cream cheese. Press the blueberries into the cream cheese and sandwich two pieces of bread together with the cream cheese on the inside to form the sandwiches; set aside. Beat the eggs in a mixing bowl; whisk in the milk until smooth.

Melt the butter in a large skillet over medium heat. Dip the sandwiches into the egg mixture allowing the egg to soak into the bread; allow excess egg to drip off. Cook the sandwiches in the hot butter until golden brown on both sides and the bread is no longer soggy, about 5 minutes per side. Serve with the hot orange maple syrup.

Grandmother's Orange Salad

Ingredients

1 (11 ounce) can mandarin oranges
1 (8 ounce) can crushed pineapple water
1 (6 ounce) package orange flavored gelatin
1 pint orange sherbet, softened
2 bananas, sliced

Directions

Drain oranges and pineapple, reserving juices. Set oranges and pineapple aside. Add water to juices to measure 2 cups. Place in a saucepan and bring to a boil; pour over gelatin in a large bowl. Stir until gelatin is dissolved. Stir in sherbet until smooth. Chill until partially set (watch carefully). Fold in oranges, pineapple and bananas. Pour into an oiled 6-cup mold. Chill until firm.

Mandarin Orange Breakfast Bites

Ingredients

1 1/2 cups all-purpose flour
1/2 cup sugar
1 3/4 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1/2 cup cold butter or margarine
1 egg
1/2 cup milk
1 teaspoon almond extract
1 (11 ounce) can mandarin
oranges, drained and diced
TOPPING:
1/3 cup sugar
1 teaspoon ground cinnamon
1/2 cup butter or margarine,
melted

Directions

In a large bowl, combine the first five ingredients. Cut in butter until mixture resembles coarse crumbs. In another bowl, whisk the egg, milk and extract. Stir into crumb mixture just until moistened. Fold in oranges. Fill greased or paper-lined miniature muffin cups two-thirds full. Bake at 350 degrees F for 15-20 minutes. Cool for 5 minutes before removing from pans to wire racks. Combine sugar and cinnamon. Dip tops of warm muffins in melted butter, then in cinnamon-sugar.

Orange Slice Cake

Ingredients

1 cup butter, softened
2 cups white sugar
4 eggs
1/2 cup buttermilk
1 teaspoon baking soda
3 1/2 cups all-purpose flour
1 pound dates, pitted and
chopped
1 pound orange slices candy,
chopped
2 cups chopped pecans
1 1/3 cups shredded coconut
1 cup orange juice
2 cups confectioners' sugar

Directions

Preheat oven to 250 degrees F (120 degrees C). Lightly grease and flour one 10 inch tube pan.

In a mixing bowl, cream margarine and granulated sugar until smooth. Add eggs one at a time, beating well after each addition. Dissolve baking soda in buttermilk and add to the creamed mixture.

Place flour in a large bowl and add dates, orange slices, and nuts. Stir to coat each piece. Add flour mixture and coconut to creamed mixture. This makes a very stiff dough, so it will be necessary to stir with a wooden spoon.

Pour batter into the tube pan. Bake for 2 1/2 to 3 hours. As soon as cake comes from oven, combine the orange juice and confectioners sugar and pour over hot cake. Let stand in pan overnight.

Orange Cream Frosting

Ingredients

1/2 cup butter, softened
3 1/2 cups confectioners' sugar
1 pinch salt
2 tablespoons orange juice
2 tablespoons light corn syrup
2 teaspoons vanilla extract
2 drops orange food coloring

Directions

In a large bowl, beat softened butter, confectioners' sugar and salt until smooth. Add orange juice, corn syrup and vanilla. Beat until smooth and creamy. Tint with orange food coloring.

Baked Orange Roughy Italian-Style

Ingredients

1/4 cup Italian seasoned bread crumbs
2 tablespoons grated Parmesan cheese
2 tablespoons grated Romano cheese
1/4 teaspoon garlic powder
1/2 teaspoon salt, or to taste
1 pound orange roughy fillets
1/4 cup butter, melted
1 tablespoon chopped fresh parsley

Directions

Preheat oven to 400 degrees F (200 degrees C). Coat a medium baking dish with non-stick cooking spray.

In a shallow bowl, mix bread crumbs, Parmesan cheese, Romano cheese, garlic powder, and salt.

Brush both sides of orange roughy fillets with butter, and dredge in the bread crumb mixture. Arrange fillets in a single layer in the prepared baking dish, and sprinkle with parsley.

Bake in preheated oven 10 to 15 minutes, or until the fish flakes easily with a fork.

Orange Pineapple Dessert

Ingredients

2 (0.3 ounce) packages sugar-free orange gelatin
2 cups boiling water
3 cups ice cubes
1 (20 ounce) can unsweetened crushed pineapple, drained
1 (11 ounce) can mandarin oranges, drained and cut into pieces
1 cup (8 ounces) fat-free sour cream
1 (12 ounce) container reduced-fat frozen whipped topping, thawed
1 (10 inch) angel food cake, cut in cubes

Directions

In a bowl, dissolve gelatin in boiling water. Add ice cubes and stir until slightly thickened. Remove any unmelted ice. Stir in pineapple and oranges. Stir in sour cream until blended. Fold in whipped topping and cake cubes until well coated. Spoon into an ungreased 13-in. x 9-in. x 2-in. dish; cover and refrigerate until serving.

Honey Ginger Orange Oatmeal Delight Cookies

Ingredients

2/3 cup triticale flour
1/2 cup rolled oats
1 1/8 cups all-purpose flour
1/3 cup whole wheat flour
1 1/2 teaspoons ground ginger
1/2 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/8 teaspoon salt
5 tablespoons fruit-based fat substitute
1/3 cup honey
1/3 cup granular sucrolose sweetener (such as Splenda®)
1 teaspoon vanilla extract
1/3 cup orange zest
1/2 cup chopped crystallized ginger
1/3 cup dried cranberries

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Place half of the oats, and half of the triticale into a blender or food processor, and grind into a fine powder. Transfer to a medium bowl, and combine with the remaining oats, triticale, all-purpose flour, whole wheat flour, ginger, cinnamon, baking soda and salt. Set aside.

In a large bowl, mix together the fat substitute, honey, and sucrolose sweetener until smooth. Mix in the vanilla and orange zest. Add the dry ingredients, and mix until well blended. Finally, stir in the chopped candied ginger and cranberries. Drop by heaping teaspoonfuls onto the prepared baking sheets. Cookies should be spaced at least 2 inches apart.

Bake for 11 to 13 minutes in the preheated oven, or until the edges are golden. Cool on baking sheets for at least 5 minutes before removing to wire racks to cool completely.

Orange Party Punch

Ingredients

1 (12 fluid ounce) can frozen
orange juice concentrate, thawed
2 liters lemon-lime flavored
carbonated beverage
1 (46 fluid ounce) can pineapple
juice, chilled
1 quart orange or pineapple
sherbet

Directions

Prepare orange juice according to package directions; pour into a punch bowl. Stir in the soda and pineapple juice. Top with scoops of sherbet. Serve immediately.

Tasty Orange-Oatmeal Muffins

Ingredients

1 cup quick cooking oats
1 cup all-purpose flour
1/4 cup white sugar
2 teaspoons baking powder
1/4 cup raisins
1 egg
3 tablespoons grated orange zest,
or to taste
3 tablespoons canola oil
1 cup milk

3 tablespoons orange juice
1 tablespoon white sugar

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease 12 muffin cups or line with paper muffin liners.

Stir the oats, flour, 1/4 cup sugar, baking powder, and raisins together in a bowl; set aside. Beat the egg in a bowl along with the orange zest and canola oil. Whisk in the milk and stir in the flour until just mixed. Evenly divide the batter among the prepared muffin cups.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 20 minutes. Remove the muffins from the oven. Stir the orange juice together with 1 tablespoon sugar until the sugar dissolves. Drizzle 1 teaspoon of this mixture over each muffin, remove from the muffin tin, and allow to cool slightly before serving.

Cinnamon Swirl Orange Bread

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup warm milk (110 to 115 degrees F)
3/4 cup orange juice
1/2 cup sugar
1/4 cup shortening
1 tablespoon grated orange peel
1 1/2 teaspoons salt
6 1/4 cups all-purpose flour
1 egg, lightly beaten
FILLING:
1/2 cup sugar
2 teaspoons ground cinnamon
2 teaspoons water
GLAZE:
1 cup confectioners' sugar
4 teaspoons orange juice
1 teaspoon grated orange peel

Directions

Dissolve yeast in water. In a mixing bowl, combine milk, orange juice, sugar, shortening, peel and salt. Add 2 cups flour, yeast mixture and egg; mix well. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 8-10 minutes. Place in greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/4 hours. Punch dough down and divide in half. Cover and let rest for 10 minutes. Roll each half into 15-in. x 7-in. rectangle. For filling, combine sugar and cinnamon; sprinkle over rectangle. Sprinkle each with 1 teaspoon water. Roll up, jelly-roll style, starting with a short end. Seal edges. Place with sealed edge down in two greased 8-in. x 4-in. x 2-in. loaf pans. Cover and let rise until doubled, about 1 hour. Bake at 350 degrees F for 30-35 minutes or until golden brown. Remove from pan and cool on wire racks. Combine glaze ingredients; spread over loaves.

Orange Pecan French Toast

Ingredients

1 cup packed brown sugar
1/3 cup butter, melted
2 tablespoons light corn syrup
1/3 cup chopped pecans
12 (3/4 inch thick) slices French bread
1 teaspoon grated orange zest
1 cup fresh orange juice
1/2 cup 2% milk
3 tablespoons white sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
3 egg whites
2 eggs
1 tablespoon confectioners' sugar for dusting

Directions

In a small bowl, stir together the brown sugar, melted butter, and corn syrup. Pour into a greased 9x13 inch baking dish, and spread evenly. Sprinkle pecans over the sugar mixture. Arrange the bread slices in the bottom of the dish so they are in a snug single layer.

In a medium bowl, whisk together the orange zest, orange juice, milk, sugar, cinnamon, vanilla, egg whites, and eggs. Pour this mixture over the bread, pressing on the bread slices to help absorb the liquid. Cover and refrigerate for at least one hour, or overnight.

Preheat the oven to 350 degrees F (175 degrees C). Remove the cover from the baking dish, and let stand for 20 minutes at room temperature.

Bake for 35 minutes in the preheated oven, until golden brown. Dust with confectioners' sugar before serving.

Orange Mustard Vinaigrette

Ingredients

1/2 cup balsamic vinegar
2/3 cup extra virgin olive oil
1 orange, juiced
2 tablespoons orange zest
2 tablespoons coarse-grained
mustard

Directions

In a medium bowl, whisk together the balsamic vinegar, olive oil, orange juice, orange zest and mustard. Use immediately, or store in the refrigerator for up to one week.

Cranberry Orange Wheat Scones

Ingredients

2 1/3 cups whole wheat flour
1/2 cup wheat germ
1/4 cup packed brown sugar
4 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon ground nutmeg
1/2 cup shortening
1 cup sweetened dried
cranberries (i.e. Craisins®)
2 tablespoons grated orange zest
1 egg
3/4 cup milk
1/4 cup orange juice

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a baking sheet.

In a large bowl, stir together the whole wheat flour, wheat germ, brown sugar, baking powder, salt and nutmeg. Mix in shortening until everything looks crumbly. Stir in the cranberries and orange zest. In a separate bowl, stir together the egg, milk and orange juice. Make a well in the center of the dry ingredients and pour in the wet mixture. Stir until dough forms. Turn out onto a floured surface and knead briefly to get the dough to hold together. Roll out to 1/2 inch thickness and cut into circles with a biscuit cutter. Place scones 2 inches apart on the baking sheet.

Bake in the preheated oven until the tops and bottoms are golden brown, 15 to 20 minutes. Serve warm.

Frosted Orange Date Bars

Ingredients

3/4 cup white sugar
1/2 cup butter, softened
1/2 cup water
1 (8 ounce) package chopped pitted dates
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1/4 cup orange juice
3/4 cup milk
2 eggs
1 tablespoon orange zest
1 cup chopped pecans

3 cups confectioners' sugar
1/3 cup butter, softened
1 (3 ounce) package cream cheese, softened
1 tablespoon orange zest
2 1/2 tablespoons orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10x15 inch jellyroll pan.

In a small saucepan over medium heat, combine sugar, 1/2 cup butter, water and dates. Cook, stirring frequently until dates have softened and the mixture is well blended. Remove from heat. Combine the flour, baking soda and salt; stir into the date mixture, then mix in the 1/4 cup orange juice, milk, eggs and 1 tablespoon orange zest. Spread the batter evenly into the prepared pan.

Bake for 15 to 20 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. To make the frosting, combine the confectioners' sugar, 1/3 cup butter, cream cheese and orange zest. Beat until smooth. Gradually mix in the remaining orange juice a tablespoon at a time until the icing is spreadable. Spread over the bars when cool. Cut into squares.

Smucker's Chicken Salad with Wild Rice, Pecans,

Ingredients

4 (4 ounce) skinless, boneless chicken breasts
3 1/2 cups cooked wild rice
1 cup sliced green grapes
1 cup sliced green onions (optional)
1/4 cup chopped pecans, toasted (optional)
1 tablespoon grated pecans, toasted (optional)
1 tablespoon grated orange rind
1 cup Smucker's® Sugar Free Orange Marmalade
1/3 cup raspberry vinegar
1/4 teaspoon salt
1/8 teaspoon pepper
CRISCO® Cooking Spray

Directions

Spray a large skillet with Crisco cooking spray: heat over medium-high heat until hot. Add chicken; cook 2 minutes on each side or until lightly browned.

Place chicken in an 11x17-inch baking dish coated with cooking spray. Bake at 450 for 20 minutes or until cooked through. Remove chicken: cook and cut into 1/4-inch strips.

In a large bowl, combine chicken, rice, green onions, and grapes and pecans, if desired. Toss well and set aside. In a small bowl, combine orange rind and next 4 ingredients; stir well. Pour over chicken mixture; toss well.

Serve salad at room temperature, on lettuce-lined plates, if desired.

Smoky Chipotle Orange Dip

Ingredients

1/2 cup low-fat or fat-free sour cream
1/2 cup low-fat or fat-free mayonnaise
1/2 cup SMUCKER'S® Sweet Orange Low Sugar Marmalade
1 tablespoon orange juice concentrate
3/4 teaspoon cumin
1 tablespoon adobo sauce (from a can of chipotles in adobo sauce), or to taste

Directions

Combine all ingredients in small bowl.

Cover and refrigerate several hours to blend flavors.

Serve with assorted fresh vegetables, corn chips, or tortilla chips.

Orange Gelatin Cups

Ingredients

1 (3 ounce) package orange gelatin
1 cup boiling water
1 cup applesauce
1 (11 ounce) can mandarin oranges, drained

Directions

In a small bowl, dissolve gelatin in boiling water. Stir in applesauce. Pour into four dessert dishes. Add oranges. Cover and refrigerate for 2 hours or until set.

Mandarin Orange, Gorgonzola and Almond Delight

Ingredients

1/2 cup blanched slivered almonds
1 (11 ounce) can mandarin oranges, juice reserved
2 tablespoons vegetable oil
2 tablespoons red wine vinegar
12 ounces mixed salad greens
1 cup Gorgonzola cheese

Directions

Heat a skillet over medium-high heat. Add almonds, and cook, stirring frequently, until lightly toasted. Remove from heat, and set aside.

In a small bowl, whisk together 2 tablespoons reserved mandarin orange juice, oil, and vinegar.

In a large salad bowl, toss together the toasted almonds, mandarin oranges, mixed salad greens, and Gorgonzola cheese. Just before serving, pour dressing on salad, and toss to coat.

Orange Spice Tea Mix

Ingredients

1 cinnamon stick, broken into pieces
5 whole cloves
2 tablespoons dried orange peel
2 whole black peppercorns
6 black tea bags, strings removed

Directions

In a small bowl, combine cinnamon stick, cloves, orange peel and peppercorns. Place spice mixture and the tea bags in a cheesecloth bag, and tie with kitchen string.

To prepare tea: Bring 8 cups water to boil. Add cheesecloth bag and steep for 5 minutes.

Red Wine and Orange Marinated Beef Skewers

Ingredients

2 cups red wine
1/2 cup steak sauce (e.g. A-1)
3 oranges, sliced into rounds
1 bunch green onions, sliced
4 small red chile peppers, seeded and finely chopped
4 large cloves garlic, minced
1 1/2 teaspoons ground ginger
salt and pepper, to taste
3 pounds beef sirloin steak, boneless, cut across the grain into 1/4 inch strips

Directions

Combine the red wine and steak sauce in a large bowl. Stir in the orange slices, green onions, chile peppers, garlic, and ginger. Season with salt and pepper to taste.

Place steak strips in a shallow dish and pour marinade over meat. Cover, and refrigerate 8 hours.

Preheat an outdoor grill for high heat and lightly oil grate. Set grate 4 inches from heat. Soak wooden or bamboo skewers in water for 30 minutes to prevent them from burning.

Remove steak from marinade, and discard; thread meat onto skewers. Arrange skewers on prepared grill, and cook until meat is no longer pink and juices run clear, 7 to 10 minutes.

Blood Orange Bellini

Ingredients

1 ounce Stirrings Blood Orange
Mixer
4 ounces Chandon Sparkling Wine

Directions

Serve in a chilled champagne flute.
Pour in Stirrings Blood Orange Mixer.
Add in sparkling wine.

Orange Muffins

Ingredients

2 cups all-purpose flour
1/2 cup white sugar
3 teaspoons baking powder
1/2 teaspoon salt
3/4 cup orange juice
1/3 cup vegetable oil
1 egg
1 tablespoon orange zest

Directions

Heat oven to 400 degrees F (205 degrees C). Grease bottoms only of 12 muffin cups or line with baking cups.

In a medium bowl, combine flour, sugar, baking powder, orange peel and salt; mix well. In a small bowl, combine orange juice, oil and egg; blend well. Add dry ingredients all at once; stir just until dry ingredients are moistened (batter will be lumpy.)

Fill cups 2/3 full. Bake for 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 1 minute before removing from pan. Serve warm.

Orange Pan Rolls

Ingredients

1 tablespoon sugar
1/8 teaspoon ground nutmeg
1/2 cup all-purpose flour
3/4 teaspoon baking powder
1/8 teaspoon cream of tartar
1/8 teaspoon salt
1/2 teaspoon grated orange peel
2 tablespoons shortening
3 tablespoons milk
1 tablespoon butter or margarine,
melted

Directions

In a small bowl, combine sugar and nutmeg; set aside. In a medium bowl, combine flour, baking powder, cream of tartar and salt. Add orange peel; cut in shortening until the mixture resembles coarse crumbs. Stir in milk just until moistened. Divide dough into fourths. With floured hands, roll each piece of dough into a ball; dip in butter, then in sugar mixture. Evenly space in a greased 9-in. round baking pan. Bake at 450 degrees F for 10-12 minutes or until golden brown.

Orange Dream Punch

Ingredients

1/2 gallon orange sherbet
1 (6 ounce) can frozen orange
juice concentrate
1 (2 liter) bottle ginger ale

Directions

Place sherbet and frozen orange juice concentrate in a punch bowl.
Allow to thaw for 10 to 15 minutes. Stir in ginger ale.

Orange Crab Salad

Ingredients

2 cups medium navel oranges,
peeled and sectioned
1 medium grapefruit, peeled and
sectioned
4 green onions, chopped
1/2 cup chopped celery
1/2 cup chopped pecans
1 (6 ounce) can lump crabmeat,
drained and flaked
4 cups mixed salad greens
1 (3 ounce) can chow mein
noodles
GINGER SALAD DRESSING:
1/2 cup mayonnaise
2 teaspoons sugar
2 teaspoons lemon juice
2 teaspoons prepared horseradish
1 teaspoon minced fresh
gingerroot

Directions

In a bowl, combine the first six ingredients. Divide the salad greens among four salad plates. Sprinkle with the chow mein noodles. Top each with about 3/4 cup crab mixture.

In a small bowl, whisk together the dressing ingredients. Serve with crab salad.

Tossed Romaine and Orange Salad

Ingredients

1/2 cup orange juice
3 tablespoons olive oil
2 tablespoons red wine vinegar
1/2 teaspoon ground black pepper
1/4 teaspoon salt
1 large head romaine lettuce -
torn, washed and dried
3 (11 ounce) cans mandarin
oranges
1/2 cup slivered almonds

Directions

Prepare the dressing by whisking together the orange juice, olive oil, vinegar, pepper and salt; set aside.

In a large bowl, combine the romaine and oranges. Add enough dressing to coat and toss well. Sprinkle with almonds and serve.

Orange Date Pinwheel Cookies

Ingredients

1 1/2 cups chopped pitted dates
1/4 cup white sugar
1 pinch salt
3/4 cup orange juice
3/4 cup water
1 teaspoon orange zest
2/3 cup chopped pecans

3 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
3/4 teaspoon salt
3/4 cup butter, softened
1/2 cup white sugar
1 cup brown sugar
2 eggs
1 1/2 teaspoons vanilla extract
2 teaspoons orange zest

Directions

In a medium saucepan, over medium heat, combine the dates, 1/4 cup sugar, a pinch of salt and orange juice. Cook, stirring frequently until the dates have softened. Remove from heat and stir in 1 teaspoon orange zest and pecans. When mixture has cooled, process in a food processor or blender until pecans are finely ground. Set aside.

Sift together the flour, baking powder, baking soda and 3/4 teaspoon salt; set aside. In a large bowl, cream together the butter, 1/2 cup white sugar and brown sugar until smooth. Beat in the eggs one at a time then stir in the vanilla and 2 teaspoons orange zest. Gradually mix in the dry ingredients to form a smooth dough. Divide dough into thirds, wrap in plastic, and refrigerate until firm.

Roll each third of the dough out into a rectangle 1/4 inch in thickness. Spread 1/3 of the filling over each rectangle leaving a 1 inch strip of dough uncovered on one of the long sides. Starting at the edge opposite of the uncovered strip, roll the dough up jellyroll style and press lightly to seal. Wrap the rolls in waxed paper and refrigerate until firm.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. slice chilled rolls of dough into coins about 1/4 inch thick. Place slices 2 inches apart onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, or until lightly golden. Allow cookies to cool for a few minutes on the cookie sheets before removing to wire racks to cool completely.

Maple Orange Glazed Ham

Ingredients

1 Cook's® brand Bone-in Spiral Sliced Ham, Butt or Shank Portion Ham, or Half Ham
1/2 gallon orange juice
2 each star anise
2 cinnamon sticks
3 whole cloves
1 cup maple syrup

Directions

Prepare and heat ham according to package directions.

To prepare glaze, place the orange juice, star anise, cinnamon and cloves in a sauce pan and heat until reduced to 1 cup. Remove from the stove; add the maple syrup. Strain and cool.

Brush glaze on your Cook's ham 30 minutes before meat is done. Heat ham uncovered for final 30 minutes. Carve ham and serve.

Orange Sherbet Salad II

Ingredients

2 (11 ounce) cans mandarin oranges
2 (3 ounce) packages orange flavored gelatin
1 cup hot water
8 ounces sour cream
1 pint orange sherbet
1 cup pineapple chunks

Directions

Drain the mandarin oranges and reserve juice. Add water to the juice (if necessary) to make 1 cup of liquid.

In a large mixing bowl, combine the hot water and 1 cup juice liquid. Dissolve gelatin in this mixture, and cool until it begins to set. Using an electric mixer, beat in sour cream and sherbet at medium speed until fluffy and well-blended. Gently stir in mandarin oranges and pineapple chunks. Pour mixture into ring mold or a 9 x 9 inch square pan and chill overnight.

Orange Broccoli Florets

Ingredients

1 1/2 cups fresh broccoli florets
2 teaspoons butter
1 1/2 teaspoons all-purpose flour
1/4 cup orange juice
1/2 teaspoon grated orange peel

Directions

Place broccoli and 1 in. of water in a saucepan; bring to a boil. Reduce heat; cover and simmer for 5-8 minutes or until crisp-tender. Meanwhile, in a small saucepan, melt butter. Stir in flour until smooth. Gradually stir in orange juice. Bring to a boil; cook and stir for 1 minute or until thickened. Stir in orange peel. Drain broccoli; add orange juice mixture and toss to coat.

Orange Crunch Cake

Ingredients

1 cup graham cracker crumbs
1/2 cup brown sugar
1/2 cup chopped walnuts
1/2 cup butter, softened

1 (18.25 ounce) package yellow cake mix
1/2 cup water
1/2 cup orange juice
1/3 cup vegetable oil
3 eggs
2 tablespoons grated orange zest

1 (16 ounce) can prepared vanilla frosting
1 (8 ounce) container frozen whipped topping, thawed
3 tablespoons grated orange zest
1 teaspoon grated lemon zest
1 (11 ounce) can mandarin oranges, drained

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch pans. Combine the graham cracker crumbs, brown sugar, walnuts and butter. Divide mixture evenly between the prepared pans. Set aside.

In a medium bowl, mix together the cake mix, water, orange juice and oil until blended. Beat in the eggs, one at a time, then stir in the orange zest. Pour the mixture evenly over the crunch layer in the pans.

Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool for 10 minutes, then invert onto a wire rack and cool completely before frosting. Frost (crunch side up) between layers, on top and sides. Arrange orange sections on top, then refrigerate.

To make the frosting: In a medium bowl, beat the vanilla frosting until light and fluffy, then mix in the whipped topping. Stir in the orange and lemon zest. Use frosting on completely cooled cake layers.

Cinnamon-Orange Swirl Bread

Ingredients

1/4 cup butter flavored shortening
10 tablespoons sugar, divided
1 egg
1/3 cup sour cream
1/2 teaspoon vanilla extract
1 cup all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon grated orange peel

Directions

In a small mixing bowl, cream shortening and 1/2 cup sugar. Add the egg, sour cream and vanilla; mix well. Combine the flour, baking powder, baking soda and salt; stir into creamed mixture just until moistened.

Pour half of the batter into a 5-3/4-in. x 3-in. x 2-in. loaf pan coated with nonstick cooking spray. Combine the cinnamon, orange peel and remaining sugar; set aside 1-1/2 teaspoons for topping. Sprinkle remaining cinnamon mixture over batter. Carefully top with remaining batter; cut through batter with a knife to swirl. Sprinkle with reserved cinnamon mixture.

Bake at 350 degrees F for 30-35 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Orange Bundt Cake

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1 1/2 teaspoons grated orange
peel
1/2 teaspoon lemon extract
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 cup milk
GLAZE:
1 cup confectioners' sugar
4 teaspoons orange juice

Directions

In a mixing bowl, cream butter and sugar until fluffy; beat in the eggs, orange peel and extracts. Combine flour and baking powder; add to creamed mixture alternately with milk.

Pour into a greased and floured 6-cup fluted tube pan. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool. For glaze, combine the confectioners' sugar and juice until smooth. Spoon over cake.

Orange Gelatin Salad

Ingredients

1 (11 ounce) can mandarin oranges, drained
1 (8 ounce) can crushed pineapple, drained
1 (6 ounce) package orange flavored gelatin mix
16 ounces cottage cheese
8 ounces frozen whipped topping, thawed

Directions

In a mixing bowl, combine the oranges, pineapple and gelatin. Mix well and chill for 1/2 an hour.

Add cottage cheese to fruit; stir to mix.

Gently fold in whipped topping; chill and serve.

Orange Poppy Seed Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
2 tablespoons poppy seeds
1 cup fat-free sour cream
3/4 cup egg substitute
1 (6 ounce) can frozen orange juice concentrate, thawed
1/3 cup water
1/4 teaspoon almond extract
2 tablespoons sugar
1/2 teaspoon ground cinnamon
GLAZE:
1 3/4 cups confectioners' sugar
2 tablespoons fat-free milk
1 tablespoon orange juice

Directions

In a large bowl, combine the cake mix and poppy seeds. In a small mixing bowl, combine the sour cream, egg substitute, orange juice concentrate, water and almond extract; beat until smooth. Stir into cake mix just until combined. Coat a 10-in. fluted tube pan with nonstick cooking spray. Combine the sugar and cinnamon; sprinkle evenly in pan. Pour batter into pan.

Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Combine glaze ingredients; drizzle over cooled cake.

Orange Glazed Sweet Potatoes

Ingredients

6 sweet potatoes
3/4 cup boiling water
1 teaspoon salt
3 tablespoons butter
1/2 tablespoon orange zest
1 tablespoon orange juice
3/4 cup light corn syrup
1/4 cup packed brown sugar
4 large orange slices, halved

Directions

Pare and halve sweet potatoes.

Combine peel, juice, corn syrup, and brown sugar.

Add sweet potatoes, boiling water, and salt to a large saucepan. Simmer, covered, until tender; this should take about 15 minutes. Drain off liquid, leaving 1/4 cup in skillet. Dot potatoes with butter or margarine. Pour orange juice mixture over potatoes, and add orange slices. Cook, uncovered, over low heat until glazed, an additional 15 minutes. Baste often, and turn once while cooking.

Orange Chicken

Ingredients

6 skinless, boneless chicken breast halves
1/4 cup all-purpose flour
1 (14.5 ounce) can chicken broth
2 teaspoons lemon juice
2/3 cup orange marmalade
1/4 teaspoon ground black pepper

Directions

Saute chicken in a large skillet until lightly browned, about 7 to 10 minutes. Remove from skillet and set aside.

In a medium bowl combine the flour, broth, juice, marmalade and pepper. Mix together. Heat mixture in a medium saucepan over medium low heat, stirring constantly, until bubbly. Add chicken and cook over low heat for 4 minutes.

Crazy Yummy Cranberry Pecan Cookies with

Ingredients

Cookie:

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter
3/4 cup white sugar
3/4 cup brown sugar, packed
1 teaspoon vanilla extract
2 eggs
1 cup chopped pecans
1 cup rolled oats
1 cup sweetened dried
cranberries (such as Ocean
SprayB® CraisinsB®)

Glaze:

1 1/2 cups confectioners' sugar
1/2 cup freshly squeezed orange
juice
1 orange, zested
1 tablespoon butter

Directions

Preheat an oven to 375 degrees F (190 degrees C). Sift the flour, baking soda, and salt together in a bowl.

In a large bowl, beat together the butter, white and brown sugars, and vanilla extract with an electric mixer until the mixture is creamy and well blended. Beat in eggs, one at a time, and then gradually beat in the flour just until the mixture makes a soft dough. Stir in the pecans, rolled oats, and cranberries, and drop by heaping spoonfuls onto ungreased baking sheets.

Bake in the preheated oven until the cookies are set and the edges are slightly brown, 10 to 12 minutes. Let the cookies cool for 1 minute on baking sheets before removing to wire racks to finish cooling. Glaze cookies while still a little warm.

Place the confectioners' sugar and orange juice in a microwave-safe bowl, and stir to dissolve the sugar. Stir in the orange zest and butter, and microwave on medium power until the butter melts and the mixture is warm, about 30 seconds. Stir the warm glaze until smooth, and drizzle over cookies.

Grandma's Orange Milk Sherbet

Ingredients

1 1/2 cups orange juice
3/4 cup sugar
3 cups milk, scalded and cooled
1 (15 ounce) can crushed
pineapple in natural juices

Directions

In a bowl, combine orange juice and sugar; blend thoroughly. Add milk and mix. Place in chilled ice cube trays without dividers or a shallow pan; freeze until mushy. Place mixture in a mixing bowl and whip. Add pineapple and juices. Return to trays or pan and freeze.

Orange Vinaigrette

Ingredients

1/4 cup orange juice
2 tablespoons balsamic vinegar
1 tablespoon Dijon-style prepared mustard
2 teaspoons honey
1/8 teaspoon cracked black pepper

Directions

In a small jar with a tight-fitting cover, combine the orange juice, vinegar, mustard, honey and pepper. Cover and shake well until combined. To store, refrigerate for up to 1 week. Shake well before serving.

Orange Cream Cheese Muffins

Ingredients

1 (3 ounce) package cream cheese, softened
1/4 cup sugar
1 egg, beaten
1/2 cup orange juice
1 3/4 cups buttermilk biscuit mix
1/4 cup chopped pecans
6 teaspoons orange marmalade

Directions

In a mixing bowl, beat cream cheese and sugar. Add the egg and juice. Beat well. Stir in the biscuit mix only until dry ingredients are moistened. Fold in pecans. Grease six Texas-size or jumbo muffin pans generously. Spoon 1/4 cup batter into each cup. Spoon 1 teaspoon marmalade into the center of each muffin. Divide remaining batter over marmalade. Bake at 400 degrees F for 20 minutes or until golden brown. Let stand 5 minutes before removing to a cooling rack.

Beat and Bake Orange Cake

Ingredients

2 cups all-purpose flour
1/2 teaspoon salt
3 teaspoons baking powder
1 1/2 cups white sugar
1/2 cup milk
1/2 cup orange juice
1/2 cup vegetable oil
3 eggs, beaten
1 1/2 teaspoons grated orange zest
6 tablespoons butter, softened
2 cups confectioners' sugar
2 tablespoons orange juice
1 teaspoon vanilla extract
1 teaspoon grated orange zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 8 inch round cake pans. In a measuring cup, combine milk, 1/2 cup orange juice, oil, beaten eggs and 1 1/2 teaspoon orange zest. Set aside.

Sift flour, salt and baking powder into a large bowl. Mix in sugar. Make a well in the center and pour in the milk mixture. Stir until thoroughly combined.

Divide batter into 2 - 8 inch pans. Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make Orange Butter Frosting: Cream butter until smooth. Gradually beat in confectioners' sugar. Beat until light and fluffy. Beat in 2 tablespoons orange juice to bring to spreading consistency. Stir in vanilla and 1 teaspoon orange zest.

Chocolate Orange Cookies

Ingredients

1 (1 ounce) square unsweetened chocolate
3/4 cup butter
3/4 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 pinch salt
1 tablespoon orange zest

Directions

Preheat the oven to 350 degrees F (175 degrees C). In a microwave-safe dish, melt the unsweetened chocolate, stirring frequently until smooth. Set aside.

In a medium bowl, cream together the butter and sugar until smooth. Beat in the egg and vanilla. Combine the flour, baking powder, and salt; stir into the creamed mixture. Divide dough in two. Mix orange zest into one half, and melted chocolate into the other half. Use a bit of each mixture to form a ball about 1 inch in diameter.

Bake for 8 to 10 minutes in the preheated oven, or until center is set. Cool on wire racks.

Mango, Orange, Grapefruit, Avocado, and

Ingredients

1 head romaine lettuce, chopped
1/2 cup balsamic vinaigrette salad dressing
3/4 cup crumbled blue cheese
2 mangos, peeled and sliced
2 grapefruit, sectioned
2 oranges, sectioned
2 avocados - peeled, pitted and diced
1/2 cup shelled pistachios, coarsely chopped

Directions

Toss the romaine lettuce with the balsamic vinaigrette and blue cheese crumbles. Place into a large salad bowl. Arrange the mango, grapefruit, orange, and avocado over the salad in a lovely pattern. Sprinkle with chopped pistachios to serve.

Orange Chicken

Ingredients

1 egg
1/3 cup orange juice
1 cup herb-seasoned stuffing mix,
crushed
1 1/2 teaspoons paprika
1 tablespoon grated orange peel
1 teaspoon salt
8 skinless, boneless chicken
breast halves
6 tablespoons butter or margarine,
melted
Orange slices

Directions

In a shallow bowl, beat egg, add orange juice. In another bowl, combine stuffing mix, paprika, orange peel and salt. Dip chicken in to the egg mixture, then into crumbs, turning to coat well. Pour butter into a 13-in. x 9-in. x 2-in. baking dish. Place chicken in baking dish, turning once to butter both sides. Bake, uncovered, at 375 degrees F for 45 minutes or until the chicken is tender and juices run clear. Garnish with orange slices if desired.

Holiday Turkey With Honey Orange Glaze

Ingredients

2 teaspoons rubbed sage
2 teaspoons salt
1 pinch dried thyme
1 (16 pound) whole turkey, neck and giblets removed
1/4 cup butter
1/3 cup orange juice
1/3 cup orange marmalade
1 1/2 teaspoons honey
1 orange, peeled, sectioned, and cut into bite-size pieces

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Combine sage, salt, and thyme in a small bowl. Rub half of the sage mixture all over the turkey, then place the turkey in a large roasting pan. Set remaining sage mixture aside. Bring butter, orange juice, orange marmalade, honey, and orange sections to a boil in a saucepan over medium-high heat. Reduce heat and simmer uncovered until thickened, stirring occasionally, 15 to 20 minutes. Stir in the remaining sage mixture. Brush the turkey with the glaze.

Bake the turkey in the preheated oven for 5 hours and 30 minutes, basting every 30 minutes. Cover turkey lightly with foil and continue baking until no longer pink at the bone and the juices run clear, 30 minutes to 1 hour, occasionally brushing with the glaze. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C). Remove the turkey from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area 10 to 15 minutes before slicing.

Orange-Chocolate Twist Cheesecake

Ingredients

1 1/2 cups chocolate wafer cookies, crushed
1/2 cup white sugar
1/4 cup butter, melted

1/2 cup semi-sweet chocolate chips
3 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
1/3 cup cornstarch
3 eggs, room temperature
1 egg yolk, room temperature
1/2 cup frozen (thawed) orange juice concentrate
1/2 teaspoon orange extract
1 teaspoon orange zest
1 drop orange food coloring (optional)
1 teaspoon vanilla extract

1/4 cup semi-sweet chocolate chips
1 tablespoon light corn syrup
1 tablespoon sour cream
1/2 cup pecans, for garnish

1 teaspoon cornstarch
2 teaspoons water, or as needed
2 tablespoons white sugar
2 tablespoons orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the cookie crumbs, 1/2 cup sugar, and melted butter together in a bowl. Press mixture evenly into the bottom of 9 inch springform pan.

Melt 1/2 cup chocolate chips in a pan over low heat while stirring constantly. Set aside.

Beat the cream cheese, sugar, and cornstarch together in a mixing bowl until smooth. Slowly beat in the eggs and egg yolk, one at a time, until thoroughly blended. Stir in the orange juice concentrate, orange extract, orange zest, orange food coloring, if desired, and vanilla. Reserve 1 cup of the cream cheese mixture and set aside. Pour the remaining mixture over the prepared crust. Stir the melted chocolate chips into the reserved 1 cup cream cheese mixture. Pour the chocolate mixture into the orange filling, and swirl with a knife.

Bake in preheated oven for 15 minutes. Lower heat to 225 degrees F (105 degrees C), and bake until center springs back when touched, 75 to 85 minutes. Turn the oven off, and open the oven door; allow cheesecake to cool in the oven at least 30 minutes. Remove from the oven and refrigerate, uncovered, for at least 8 hours, or overnight.

Remove the cheesecake from the springform pan by running a knife around the inside edge. Release the side of the pan and lift off. Run a knife under the bottom of the cheesecake and carefully slide onto a serving plate.

To make the pecan-chocolate topping, melt 1/4 cup chocolate chips in a pan over low heat while stirring constantly. Remove from heat, and stir in the corn syrup and sour cream until smooth and evenly blended. Drizzle over the top of the cheesecake. Garnish with pecans.

To make the orange topping, stir the cornstarch and water together in a small dish to make a smooth syrup. Place the sugar and orange juice in a pan, and bring to a boil over medium-high heat. Reduce heat to medium, and stir in the cornstarch mixture; cook until thick and clear. Cool slightly, and drizzle over the top of the cheesecake.

Mini Orange Mince Pies

Ingredients

1 3/4 cups all-purpose flour
1/4 cup confectioners' sugar
2 teaspoons ground cinnamon
2/3 cup butter, softened
2 tablespoons grated orange zest
1/4 cup ice water
3/4 cup prepared mincemeat pie filling
1 egg, beaten
1/4 cup confectioners' sugar for dusting

Directions

Preheat oven to 400 degrees F (200 degrees C).

Sift together the flour, 1/4 cup confectioners' sugar, and cinnamon. Use a pastry cutter or two forks to mix in the butter until mixture resembles fine bread crumbs. Stir in the orange zest. Sprinkle with ice water, and gather dough into a ball. Roll out on a lightly floured surface to 1/4 inch thick. Cut out approximately 18 (3 inch) diameter circles, and 18 (2 inch) circles, rerolling dough as needed.

Line muffin cups or tart tins using the 3 inch pastry circles. Fill each pastry cup with about 1 tablespoon of mincemeat filling. Top with 2 inch pastry circles, pinching circles together to seal the edges. Brush the top of each pie with egg.

Bake pies in preheated oven until tops are golden brown, 15 to 20 minutes. Cool slightly on wire racks. Dust with 1/4 cup confectioners' sugar just before serving.

Orange Blintzes

Ingredients

2 tablespoons white sugar
1 teaspoon grated orange zest
3/4 teaspoon salt
1 cup all-purpose flour
1/4 cup milk
1/4 cup vanilla yogurt
2 tablespoons extra-virgin olive oil
4 eggs
1/2 cup orange juice

1 egg
3 tablespoons white sugar
2 tablespoons unsalted butter,
melted
1 (16 ounce) package small curd
cottage cheese
5 tablespoons dry bread crumbs
1 tablespoon grated orange zest
2 tablespoons unsalted butter

Directions

Mix 2 tablespoons of sugar, 1 teaspoon of orange zest, salt, and flour in a small bowl. Combine milk and yogurt in a separate bowl. Stir in olive oil and mix until smooth. Beat 4 eggs in a large bowl, then add orange juice. Stir in the yogurt mixture followed by the flour mixture. Beat until smooth. Allow batter to rest at room temperature for 1 hour.

Beat 1 egg with 3 tablespoons of sugar, then add butter and cottage cheese, mixing until smooth. Stir in the bread crumbs and 1 tablespoon of orange zest. Refrigerate until the batter is ready.

Lightly butter a 6 inch skillet, and heat over medium heat. For each crepe, pour 1/4 cup of the batter into the skillet, and immediately rotate the skillet until the batter evenly coats the bottom in a thin layer. Cook until the top of the crepe is no longer wet and the bottom has turned light brown. Run a spatula around the edge of the skillet to loosen; flip the crepe, and cook until the other side has turned light brown. Stack the crepes in a clean kitchen towel, placing waxed paper between each.

Place 2 to 3 tablespoons of the filling onto the golden side of the crepe. Roll the crepe up and repeat until all the blintzes are made. Heat 2 tablespoons of butter in a large skillet and fry 4 to 5 blintzes at a time until golden brown, about 2 minutes on each side.

Broccoli with Orange Sauce

Ingredients

1 pound fresh or frozen broccoli spears
4 1/2 teaspoons sugar
2 teaspoons cornstarch
1/2 teaspoon chicken bouillon granules
1/4 cup water
1/4 cup orange juice
1 teaspoon grated orange peel
1 medium navel orange, thinly sliced

Directions

Place broccoli and a small amount of water in a saucepan; bring to a boil. Reduce heat; cover and cook for 5-8 minutes or until crisp-tender. Meanwhile, in a small saucepan, combine the sugar, cornstarch and bouillon. Stir in water, orange juice and peel until blended. Bring to a boil; cook and stir for 2 minutes until thickened.

Drain broccoli and place in a serving bowl. Garnish with orange slices and drizzle with sauce.

Garlic Parmesan Orange Roughy

Ingredients

4 (4 ounce) fillets orange roughy
1/2 lemon
1/2 cup grated Parmesan cheese
1/4 cup butter, softened
1/4 cup prepared Dijon mustard
mayonnaise blend
1 large clove garlic, pressed
1/4 pinch salt
paprika

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Place the orange roughy filets on the broiler pan and squeeze the lemon over the top of the fish. Broil the filets in the preheated oven for about 6 to 8 minutes.

Combine parmesan, butter, dijonnaise, garlic, and salt in a small bowl. Remove the fish from the oven and spread the cheese mixture on top of the filets. Sprinkle with paprika. Broil until the topping is lightly browned and the fish flakes easily with a fork, about 3 minutes.

Orange Breakfast Ring

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 tablespoon grated orange peel
2 (8 ounce) cans refrigerated crescent rolls
1/3 cup chopped almonds, toasted
1/2 cup confectioners' sugar
1 tablespoon orange juice
Sliced almonds

Directions

In a small mixing bowl, beat the cream cheese, sugar and orange peel until blended; set aside.

Unroll both tubes of dough; press perforations and seams together to form two rectangles. Overlap rectangles at one end and press the seam to seal. Spread cream cheese mixture over dough to within 1/2 in. of edges. Sprinkle with the chopped almonds.

Roll up jelly-roll style, starting with a long side; pinch seam to seal. Place seam side down on a greased baking sheet; pinch ends together to form a ring. With scissors, cut from outside edge two-thirds of the way toward center of ring at 1-in. intervals. Separate strips slightly; twist to allow filling to show. Bake at 350 degrees F for 15-18 minutes or until golden brown. Cool for 10 minutes before carefully removing from pan to a wire rack.

Combine confectioners' sugar and orange juice; drizzle over warm coffee cake. Garnish with sliced almonds.

Cranberry Orange Dipping Sauce

Ingredients

1 1/2 teaspoons cornstarch
1 1/2 teaspoons packed brown sugar
1/4 cup orange juice
1 (8 ounce) can whole berry cranberry sauce
1 dash ground cinnamon

Directions

In a heavy saucepan, combine the cornstarch, brown sugar and orange juice until smooth. Bring to a boil over medium heat; cook and stir for 1-2 minutes or until thickened. Remove from the heat; stir in the cranberry sauce and cinnamon until blended. Cover and refrigerate. Serve cold.

Orange Snowman

Ingredients

1 (6 ounce) can frozen orange
juice concentrate
1/2 cup milk
1/2 cup water
1/2 cup sugar
1/2 teaspoon vanilla extract
14 cubes ice

Directions

In a blender, combine orange juice concentrate, milk, water, sugar, vanilla and ice. Blend until smooth. Pour into glasses and serve.

Orange-Glazed Asparagus

Ingredients

3 bunches medium-thick asparagus, tough ends snapped off
1/2 teaspoon salt
2 tablespoons extra-virgin olive oil
1/2 cup orange juice
Zest of a large orange (optional)

Directions

Toss asparagus with salt. Arrange in a large (12-inch) skillet with a lid. Add oil and juice to skillet and cover. (The asparagus can be set up a few hours ahead.)

About 10 minutes before serving time, turn burner on high. When asparagus starts to steam, set timer for 4 minutes. Cook until tender, checking at 4 minutes with the tip of a sharp knife.

Transfer cooked asparagus to a serving dish. Add optional zest to skillet and continue to cook until pan juices reduce to a glaze consistency, 2-3 minutes longer. Pour over asparagus and serve.

Orange Braised Bourbon Chicken

Ingredients

4 skinless, boneless chicken breast halves
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1/4 cup all-purpose flour
3 tablespoons butter
2 tablespoons brown sugar
2 tablespoons cornstarch
1/8 teaspoon ground allspice
1 cup hot water
1/4 cup orange juice
2 tablespoons bourbon whiskey
1/4 cup chopped raisins
4 slices orange

Directions

Sprinkle chicken with salt and pepper, then dredge in flour. Melt butter in a large deep skillet over medium heat and brown on both sides. Remove chicken from skillet and set aside.

Stir brown sugar, cornstarch and allspice into skillet; gradually stir in water. Reduce heat to low and simmer, stirring constantly, for about 5 minutes or until mixture is smooth and thick. Stir in orange juice, bourbon and raisins.

Return chicken to skillet and top each breast with an orange slice. Cover skillet and simmer for about 35 minutes, or until chicken is cooked through and no longer pink inside. Serve chicken with sauce.

Orange Oatmeal Cake

Ingredients

1 cup butter, softened
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg
1/2 cup orange juice
2 teaspoons vanilla extract
1 tablespoon orange zest
1 1/2 cups all-purpose flour
3/4 cup rolled oats
1/4 teaspoon salt
1 teaspoon ground ginger
1 teaspoon baking powder
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch baking pan.

In a large bowl, cream the butter or margarine with the white sugar and the brown sugar. Beat in the egg, then the orange juice, vanilla, and grated orange rind.

In another bowl, stir together the flour, oats, salt, ginger, and baking powder. Beat into the orange mixture and then stir in the nuts. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 minutes, or until cake tests done. Transfer to a cooling rack and allow cake to cool. Makes 10 to 16 servings.

Orange Ginger Bread

Ingredients

- 1 cup orange juice
- 3 tablespoons butter
- 3 tablespoons brown sugar
- 1 teaspoon ground cinnamon
- 1 1/2 teaspoons ground ginger
- 1/8 teaspoon salt
- 1 1/2 cups all-purpose flour
- 1 1/2 cups whole wheat flour
- 1 1/2 teaspoons active dry yeast

Directions

Place ingredients into the bread machine in the order recommended by the manufacturer. Select the Dough cycle, and press Start.

When the machine signals the end of the cycle, remove the dough. Roll into a loaf, and place in a 9x5 inch bread pan. Set aside to rise until doubled, or until your finger leaves a dent when the dough is pressed lightly.

Preheat the oven to 350 degrees F (175 degrees C). Bake the bread for 25 minutes in the preheated oven, or until a rich golden brown.

Orange Sangria

Ingredients

2 (750 milliliter) bottles dry white wine (such as Pinot Grigio)
3/4 cup brandy
1 (12 fluid ounce) can or bottle ginger ale
1 lemon, sliced
1 orange, halved and sliced
1 (12 fluid ounce) can or bottle club soda (optional)

Directions

Combine Pinot Grigio, brandy, and ginger ale in a large pitcher. Stir in lemon and orange slices. Refrigerate for at least one hour.

To serve, pour sangria into ice-filled glasses. If desired, top with club soda. Garnish each glass with an orange slice.

Mini Pumpkin Muffins with Orange Drizzle

Ingredients

1 (15 ounce) can 100% pure pumpkin
1 1/2 teaspoons ground ginger
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1 cup dark brown sugar
1/2 cup vegetable oil
2 large eggs, lightly beaten
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt

Orange Drizzle:

1/2 cup confectioners' sugar
1/4 teaspoon finely grated orange zest
4 teaspoons orange juice

Directions

Adjust oven rack to center position and heat oven to 425 degrees. Spray 36 mini-muffin cups with vegetable cooking spray.

Bring pumpkin, ginger, cinnamon and cloves to a simmer in a medium saucepan until puree thickens enough to start sticking to pan bottom, 6 to 8 minutes. Turn hot puree into a bowl. Whisk in brown sugar and oil, then slowly beat in eggs.

Meanwhile, whisk the flour, baking powder, baking soda and salt in a medium bowl; whisk into pumpkin mixture until just combined.

Divide batter among the muffin cups and bake until golden and cooked through, about 10 minutes. Let stand a few minutes, then transfer mini-muffins to a wire rack to cool. Mix the drizzle ingredients together and drizzle over warm muffins.

Orange Salmon with Rice

Ingredients

2 cups uncooked white rice
4 cups water
4 (5 ounce) salmon fillets
1/4 teaspoon salt
1/4 teaspoon ground black pepper
6 tablespoons orange juice
6 tablespoons soy sauce
1 teaspoon sesame oil

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Meanwhile, season salmon fillets with salt and pepper.

Spray a large skillet with cooking spray and heat over medium-high heat. Place salmon fillets into the skillet and cook until golden, about 3 minutes on each side. Cover and reduce heat to medium and continue cooking until the salmon flakes easily with a fork, 2 to 3 minutes longer. Remove salmon from the skillet and set aside. Stir orange juice and soy sauce into the same skillet. Cook on high heat until slightly thickened, 1 to 2 minutes. Remove from heat and stir in the sesame oil. Spoon sauce over the salmon and serve with rice.

Frosty Orange Drink

Ingredients

1 cup water
1 cup milk
1/2 cup orange breakfast drink
mix
1/2 cup sugar
1 teaspoon vanilla extract
10 ice cubes

Directions

Combine all ingredients in a blender; cover and process until smooth. Serve immediately.

Cranberry, Glazed Walnut, Orange, Avocado, and

Ingredients

1 (5.5 ounce) package mixed salad greens with spinach
3/4 cup sweetened dried cranberries
3/4 cup glazed walnuts
1 (15 ounce) can mandarin oranges, drained
3/4 cup crumbled bleu cheese
1 avocado - peeled, pitted and diced
2 tablespoons cranberry vinaigrette salad dressing, or to taste

Directions

Place the salad greens into a salad bowl, and sprinkle with dried cranberries, walnuts, mandarin orange sections, blue cheese, and avocado chunks. Drizzle the salad with the dressing, toss, and serve.

Orange-Anise Crepes

Ingredients

4 large eggs
1 cup milk
3/4 cup orange juice
1 tablespoon anise extract
1 cup all-purpose flour
2 tablespoons butter, divided
Sugar, for dusting

Directions

Beat together the eggs, milk, orange juice, anise, and flour until smooth. Refrigerate overnight.

To cook the crepes, melt a little butter in a heavy skillet over medium heat; brush the butter evenly over the pan. Pour in 1/4 cup of the batter, tilt the pan to distribute the batter evenly. Cook until the batter begins to firm up and bubble, when lightly browned, flip over, and continue cooking until browned on the other side, about 4 minutes total. Repeat with remaining batter. To serve, sprinkle crepes with sugar.

Orange Pumpkin Gelatin

Ingredients

1 cup boiling water
1 (3 ounce) package orange-flavored gelatin
1/4 cup brown sugar
1 teaspoon ground cinnamon
2 cups pumpkin puree
2/3 cup cold water

Directions

Stir together 1 cup boiling water and gelatin in a bowl. Whisk in the brown sugar and cinnamon until the brown sugar is dissolved. Add the pumpkin puree and cold water; stir until mixture is smooth. Cover and chill in refrigerator until set, about 2 hours.

Apple Orange Bread

Ingredients

2 large unpeeled baking apples,
cored and quartered
1 large orange, quartered
1 1/2 cups raisins
2/3 cup shortening
2 cups sugar
4 eggs
1 teaspoon lemon extract
4 cups all-purpose flour
2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
2/3 cup orange juice
1 cup chopped walnuts

Directions

In a blender or food processor, process apples, orange and raisins until finely chopped; set aside. In a large mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition; beat until light and fluffy. Beat in extract. Combine dry ingredients; add to creamed mixture alternately with orange juice. Stir in fruit mixture and nuts. Pour into three greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 50-55 minutes or until a wooden pick inserted near the center comes out clean. Cool in pans for 10 minutes before removing to wire racks to cool completely.

Orange Cream Cookies

Ingredients

3/4 cup shortening
1 1/2 cups packed brown sugar
2 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
3 tablespoons orange flavored
drink mix (e.g. Tang®)
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon baking soda
1/2 cup buttermilk
1 cup white chocolate chips

1 teaspoon butter
3 tablespoons orange flavored
drink mix (e.g. Tang®)
1 cup confectioners' sugar
3 tablespoons water

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.

Cream the shortening and brown sugar together until light. Beat in the eggs and vanilla. Combine the flour, 3 tablespoons drink mix, baking powder, and salt. Dissolve the baking soda into the buttermilk. Stir in the flour mixture alternately with the buttermilk mixture. Stir in the white chocolate chips. Drop dough by teaspoonfuls onto prepared cookie sheets.

Bake for 10 to 12 minutes. Frost cookies while still hot with orange glaze.

In a small bowl, blend together the butter, 3 tablespoons orange drink mix, and confectioners sugar until smooth. Mix in water 2 teaspoons at a time until a pourable consistency is reached. Drizzle or brush onto cookies while still warm.

Cran-Orange Turkey Bagel

Ingredients

1 (11 ounce) can mandarin oranges, drained
1 (16 ounce) can whole berry cranberry sauce
6 tablespoons cream cheese, softened
6 onion bagels or flavor of your choice, split and toasted
1 pound thinly sliced cooked turkey

Directions

In a bowl, mash mandarin oranges with a fork. Stir in cranberry sauce. Spread cream cheese over the bottom of each bagel; top with turkey and cran-orange sauce. Replace bagel tops.

Fabulous Orange Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
2 cups sour cream
2 eggs
1/4 cup vegetable oil
1/4 cup orange liqueur
1 cup white chocolate chips
1/8 cup confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F(175 degrees C). Grease a 9 inch Bundt pan.

In a medium bowl, stir together the cake mix and pudding mix. Add the sour cream, eggs, oil and orange liqueur. Mix until smooth and well blended, then fold in the white chocolate chips. Pour the mixture into the prepared pan.

Bake for 1 hour in the preheated oven, until cake springs back to the touch. Allow cake to cool for 10 minutes in the pan, then turn out onto a wire rack to cool completely. When cake is cool, dust with confectioners' sugar and serve.

Chicken and Mandarin Oranges

Ingredients

1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon pepper
4 (4 ounce) boneless, skinless
chicken breast halves
1 tablespoon canola oil
1 (11 ounce) can mandarin
oranges
1 small onion, chopped
1/8 teaspoon crushed red pepper
flakes
Hot cooked rice
2 teaspoons cornstarch
2 tablespoons water
1/4 cup minced fresh cilantro

Directions

In a small bowl, combine the salt, ginger and pepper. Sprinkle over both sides of chicken. In a nonstick skillet, saute chicken in oil for 2 minutes on each side or until browned. Remove chicken to plate and keep warm.

Reduce heat to medium-low. Drain oranges, reserving juice. Stir juice, onion and red pepper flakes into skillet. Cook and stir for about 3 minutes or until onion is tender. Bring to a boil. Return chicken to skillet. Reduce heat; cover and cook for about 10 minutes or until chicken juices run clear. Place chicken over rice; keep warm. Combine cornstarch and water until smooth. Gradually stir into skillet. Bring to a boil; cook and stir for about 2 minutes or until mixture is thickened. Add mandarin oranges; heat through. Pour sauce over chicken. Sprinkle with cilantro.

Orange-Glazed Carrots

Ingredients

4 cups julienned carrots
1/3 cup orange juice, divided
2 tablespoons sugar
2 teaspoons cornstarch
1/2 teaspoon salt

Directions

In a 1-1/2-qt. microwave-safe dish, combine carrots and 1/4 cup orange juice. Cover and microwave on high for 5-6 minutes or until carrots are crisp-tender.

Combine the sugar, cornstarch, salt and remaining orange juice until smooth; stir into carrots. Microwave, uncovered, on high for 2-3 minutes or until sauce has come to a boil and is thickened, stirring twice. Let stand for 5 minutes before serving.

Poppy Seed Orange Muffins

Ingredients

2/3 cup butter or margarine,
softened
1 cup sugar
2 eggs
1 cup plain yogurt
1/4 cup orange juice concentrate
1 tablespoon grated orange peel
1 teaspoon orange extract
2 2/3 cups all-purpose flour
2 tablespoons poppy seeds
1 teaspoon baking soda
1 teaspoon salt

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Stir in the yogurt, orange juice concentrate, orange peel and extract. Combine the dry ingredients; add to creamed mixture just until moistened. Fill paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 15-18 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Orange Slice Cookies II

Ingredients

1 cup butter, softened
1 cup brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup rolled oats
1 cup flaked coconut
1 cup chopped orange slices
candy

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, brown sugar and white sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, baking soda and salt; gradually stir into the creamed mixture. Finally, stir in the oats, coconut and candy orange slices. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Orange Roughy Bundles

Ingredients

4 fresh or frozen orange roughy
fillets (6 ounces each), thawed
1/4 cup grated Parmesan cheese
1/8 teaspoon cayenne pepper
2 medium zucchini, cut into 1/4-
inch slices
1 small sweet red pepper,
julienned
1/2 teaspoon salt

Directions

Place each fillet on a piece of heavy-duty foil (about 12-in. square). Sprinkle with Parmesan cheese and cayenne. Top with zucchini, red pepper and salt. Fold foil over vegetables and seal tightly. Grill, covered, over indirect heat for 8-10 minutes or until fish flakes easily with a fork.

Orange Kiss-Me Cake

Ingredients

- 1 whole orange, with peel
- 1 cup raisins
- 1/3 cup chopped walnuts
- 2 cups all-purpose flour
- 1 cup white sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup milk
- 1/2 cup shortening
- 2 eggs
- 1/3 cup white sugar
- 1 teaspoon ground cinnamon
- 1/4 cup finely chopped walnuts
- 1 orange, sliced in rounds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Squeeze orange and reserve 1/3 cup juice. Grind orange peel and pulp, raisins, and 1/3 cup walnuts together. Set aside.

In a large bowl, blend flour, 1 cup sugar, baking soda, salt, milk, shortening and eggs. Beat 3 minutes at medium speed. Stir in orange-raisin mixture. Pour into prepared pan.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Drizzle reserved orange juice over warm cake. Combine 1/3 cup sugar, cinnamon, and 1/4 cup walnuts; sprinkle over cake. Garnish with orange slices.

Orange-Pecan Baked Apples

Ingredients

6 medium baking apples, cored
1/4 cup orange marmalade
2 tablespoons finely chopped
pecans
Ground cinnamon
ground nutmeg

Directions

Place apples in a shallow ungreased baking pan; add a small amount of water to pan. In a small bowl, combine marmalade and pecans; mix well. Fill center of apples with marmalade mixture; sprinkle with cinnamon and nutmeg. Bake, uncovered, at 350 degrees F for 60-70 minutes or until apples are tender.

Fresh Strawberry Pie with Orange Liqueur Glaze

Ingredients

1 (9 inch) refrigerated pie crust
1 cup fresh strawberries, hulled
3/4 cup water
3/4 cup white sugar
3 tablespoons cornstarch
3 tablespoons orange liqueur
(such as Grand Marnier®)
3 cups fresh strawberries, hulled

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Bake the pie crust in the preheated oven until puffed and golden-brown, 20 to 25 minutes. Remove to a wire rack and cool completely.

Puree 1 cup of strawberries in a blender until smooth. Pour pureed strawberries into a saucepan. Stir in the water, sugar, and cornstarch. Bring to a boil over medium heat until thickened, stirring often. Remove from heat and stir in the orange liqueur. Set aside.

Arrange the remaining 3 cups of strawberries decoratively in the prepared pie crust. Pour the glaze over the berries. Refrigerate until glaze is set, about 4 hours.

Orange Ginger Pork Roast

Ingredients

3/4 cup orange marmalade
2 teaspoons lemon juice
1/2 teaspoon ground ginger
1/2 teaspoon dry mustard
2 pounds boneless pork roast

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, mix orange marmalade, lemon juice, ginger, and mustard. Place pork in a medium baking dish.

Bake 20 to 25 minutes in the preheated oven, then baste with the orange glaze. Continue baking to an internal temperature of 160 degrees F (70 degrees C), about 40 minutes more. Baste with the glaze every 10 minutes while baking. Let stand 10 minutes before carving.

Grilled Mojo Chicken Salad With Asparagus and

Ingredients

1/2 cup orange juice concentrate
1/3 cup fresh lime juice
2 large garlic cloves, chopped
1 tablespoon chopped fresh mint
1 teaspoon dried oregano
1 teaspoon ground ginger
1/2 teaspoon salt, and pepper, to taste
6 tablespoons extra-virgin olive oil, plus extra for drizzling
1 3/4 pounds boneless skinless chicken breasts
3 oranges
1 bunch medium asparagus, tough ends snapped off
12 cups mixed salad greens

Directions

Whisk first seven ingredients plus 2 Tbs. oil in a 2-cup measuring cup. Pour all but 3/4 cup of mixture into a gallon-sized zipper bag. Add chicken; seal and refrigerate 30 minutes to 4 hours. Whisk 1/4 cup of oil into remaining mixture for dressing. Peel and section oranges. Sprinkle asparagus with oil, salt, pepper.

Build a fire on only one side of grill (to conserve charcoal). When coals are covered with white ash, place chicken on rack over direct heat, cover and grill until well browned, 4 to 6 minutes. Turn, cover and grill another 4 to 6 minutes. Remove chicken and add asparagus, spears perpendicular to rack. Grill 3 to 5 minutes, until well browned and just cooked through.

Remove chicken and let stand for 5 minutes or up to 1 hour. Cut, crosswise, into 1/2-inch-thick slices. Toss greens, oranges, salt and pepper with most of the dressing. Arrange salad in six shallow bowls. Place chicken and asparagus over each. Drizzle with remaining dressing.

Orange Cream Milkshake

Ingredients

1/2 cup milk
4 scoops vanilla ice cream
3 tablespoons frozen orange juice
concentrate, thawed

Directions

In a blender combine milk, ice cream and orange juice concentrate. Blend until smooth. Pour into glasses, garnish with an orange slice and serve.

Orange Yogurt Dressing

Ingredients

1/4 cup reduced-fat mayonnaise
1/4 cup fat-free plain yogurt
2 tablespoons orange juice
2 teaspoons honey
1 teaspoon grated orange peel
1/4 teaspoon salt
1 dash white pepper

Directions

In a small bowl, whisk together all ingredients; cover and refrigerate for at least 1 hour.

Nutty Orange Spritz Strips

Ingredients

3/4 cup butter (no substitutes),
softened
1 cup sugar
1 egg
4 teaspoons grated orange peel
2 3/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
2 tablespoons orange juice
1 cup semisweet chocolate chips
1 tablespoon shortening
1 cup ground walnuts

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and orange peel. Combine flour, baking powder and salt; add to the creamed mixture alternately with orange juice.

Using a cookie press fitted with a bar disk, form dough into long strips on ungreased baking sheets. Cut each strip into 3-in. pieces (there is no need to separate the pieces). Bake at 350 degrees F for 12-14 minutes or until edges are golden. Cut into pieces again if necessary. Remove to wire racks to cool.

Melt chocolate and shortening in microwave or double boiler; stir until smooth. Dip each end of cookies in chocolate mixture, then in walnuts. Place on waxed paper; let stand until hardened.

Frothy Orange Drink

Ingredients

1 (6 ounce) can frozen orange
juice concentrate
1 cup water
1 cup milk
1/2 cup sugar
1 teaspoon vanilla extract
10 ice cubes

Directions

Combine all ingredients in a blender; cover and process until thick and slushy.

Orange Rice

Ingredients

1 teaspoon grated orange zest
1 1/2 cups orange juice
1 tablespoon butter
1 1/2 cups instant rice
1 (11 ounce) can mandarin orange segments, drained

Directions

In a saucepan over medium-high heat, combine the orange zest, orange juice, and butter. Bring to a boil, and stir in rice. Cover, and remove from heat. Let stand 5 minutes. Mix in mandarin orange segments, and serve immediately.

Cranberry Orange Oat Cookies

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1 cup brown sugar
1/3 cup applesauce
2 eggs
2 tablespoons orange juice
1 teaspoon grated orange zest
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 dash ground nutmeg
2 cups rolled oats
1 cup fresh cranberries, roughly chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Mix in the applesauce, eggs, orange juice and orange zest one at a time, mixing well after each. Combine the flour, baking soda, cinnamon and nutmeg; gradually stir into the orange mixture. Fold in oats and cranberries. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Marinated Orange Roughy

Ingredients

1 1/2 pounds orange roughy or other whitefish fillets
1/2 cup orange juice
1/4 cup ketchup
2 tablespoons canola oil
2 tablespoons reduced-sodium soy sauce
2 tablespoons lemon juice
1/4 teaspoon pepper
1 tablespoon sesame seeds, toasted

Directions

Cut fillets into four pieces if necessary; set side. In a bowl, combine the orange juice, ketchup, oil, soy sauce, lemon juice and pepper; mix well. Remove 1/4 cup for basting; cover and refrigerate. Pour remaining marinade into a large resealable plastic bag; add fillets. Seal bag and turn to coat; refrigerate for 2 hours, turning once or twice.

Drain and discard marinade. Place fillets on a broiler pan coated with nonstick cooking spray. Broil 4-6 in. from the heat for 5-6 minutes on each side or until fish flakes easily with a fork, basting occasionally with reserved marinade. Sprinkle with sesame seeds.

Apple and Orange Chicken

Ingredients

1 (1 ounce) package dry onion soup mix
4 bone-in chicken breast halves, skinless
1 (.6 ounce) package cream of chicken soup mix
2 tablespoons soy sauce
2 cloves crushed garlic
1 cup apple juice
1 cup orange juice
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the chicken pieces in a lightly greased 9x13 inch baking dish.

In a medium bowl combine the onion soup mix, cream of chicken soup mix, soy sauce, garlic, apple and orange juice, salt and pepper. Mix together and pour mixture over chicken. Cover and bake in the preheated oven for 1 hour, then remove cover/lid and bake for another 1/2 hour to brown the chicken.

Panettone Bread Pudding with Spiced Orange

Ingredients

Bread Pudding:

1 (12 ounce) panettone, cubed
3 eggs, lightly beaten
1/2 cup white sugar
2 1/4 cups heavy cream
2 teaspoons vanilla extract
1 tablespoon Grand Marnier or other orange-flavored liqueur
1 pinch salt
1/8 teaspoon freshly grated nutmeg
1 1/2 teaspoons finely grated lemon zest
2 teaspoons finely grated orange zest
2 1/2 tablespoons unsalted butter, cut into bits
2 tablespoons white sugar

Sauce:

1/2 cup butter
1 cup white sugar
1/4 cup Grand Marnier or other orange-flavored liqueur
3 tablespoons water
1/8 teaspoon freshly grated nutmeg
1/8 teaspoon salt
1 egg

Directions

Arrange the panettone bread cubes to fit compactly into a buttered 2 quart casserole dish. Do not compress too tightly; set aside any leftover bread cubes.

Whisk together 3 eggs and 1/2 cup sugar until the sugar is dissolved and the mixture becomes light yellow in color. Pour in the cream, vanilla, and 1 tablespoon orange liqueur; whisk to combine. Stir in 1 pinch salt, 1/8 teaspoon nutmeg, lemon zest, and orange zest. Pour this mixture over the panettone cubes in the casserole dish. Cover and refrigerate for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Remove the bread from the refrigerator, uncover, and dot the top of the bread pudding with 2 1/2 tablespoons butter, and sprinkle with 2 tablespoons of white sugar.

Set casserole dish into a shallow pan that is 2 to 3 inches larger in diameter than the casserole dish. Set these pans onto the center rack of the preheated oven. Pour hot water into the outside pan, until it reaches a depth of 1 inch around the casserole dish, creating a water bath.

Bake the pudding in the water bath until it is fully set and a knife inserted into the center of the pudding comes out clean, 1 to 1 1/4 hours. The water bath will help the pudding to cook evenly and maintain a light texture. Carefully remove the pudding from the water bath and cool for at least 15 minutes before serving.

Just before serving, make the sauce by melting 1/2 cup butter in a saucepan over low heat. Stir in 1 cup sugar, 1/4 cup orange liqueur, 3 tablespoons water, 1/8 teaspoon nutmeg, and 1/8 teaspoon salt. Stir and heat over medium heat until the sugar is fully dissolved and the liquid is heated through. Remove from heat.

In a small mixing bowl, whisk 1 egg until well beaten. While whisking the egg, slowly pour 2 tablespoons of the hot mixture into the bowl with the egg. Then, while whisking mixture vigorously, slowly pour the warmed egg mixture back into the sauce.

Place the saucepan back over low heat, gently stirring the sauce and raising the temperature slowly to medium. Continue to stir until the sauce almost reaches a simmer, reducing the heat as necessary.

Orange Carrot Salad

Ingredients

3 cups shredded carrots
2 medium oranges, peeled
3 tablespoons lemon juice
1 tablespoon sugar
1 teaspoon ground cinnamon
Dash salt

Directions

Place carrots in a medium bowl. Section oranges into the bowl to catch juices. Add remaining ingredients and mix well. Cover and chill for several hours.

Pineapple Orange Slush

Ingredients

1 cup orange juice
1/2 cup unsweetened pineapple juice
2 tablespoons lemon juice
2 cups crushed ice cubes

Directions

In a blender, combine all ingredients; cover and process until thick and slushy. Pour into chilled glasses; serve immediately.

Orange Party Cake I

Ingredients

1 (18.25 ounce) package white cake mix
1 (6 ounce) package orange flavored gelatin mix
4 eggs
3/4 cup vegetable oil
3/4 cup water
4 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a medium bowl, stir together the gelatin mix and cake mix. Add the eggs, oil, water and vanilla, mix on high speed of an electric mixer for 3 minutes. Pour the batter into the prepared pan.

Bake for 35 to 40 minutes in the preheated oven, until cake springs back when lightly touched. Be careful not to overbake.

Orange Cream Cake III

Ingredients

1 (18.25 ounce) package orange cake mix
1 (3 ounce) package orange flavored gelatin mix
1 cup hot water
1/2 cup cold water
1 (8 ounce) container frozen whipped topping, thawed
1 (3.5 ounce) package instant vanilla pudding mix
1 cup milk
1 teaspoon vanilla extract
1 teaspoon orange extract

Directions

Mix orange cake mix and bake in a 9x13 inch cake pan according to package directions. Let cake cool and poke holes in cake 1 inch apart with a fork.

Mix the gelatin with the hot water and then add the cold water. Pour evenly over the cooled cake.

Combine the whipped topping, instant vanilla pudding, milk, vanilla and orange extracts. Beat until thoroughly mixed and thickened. Spread evenly over the cake. Refrigerate cake for 1 hour before serving.

Oranged Cranberry Sauce

Ingredients

2 (12 ounce) packages fresh cranberries
1 orange, zested
3 cinnamon sticks
2 cups orange juice
2 cups packed brown sugar

Directions

In a medium saucepan, combine cranberries, orange zest, cinnamon, orange juice, and brown sugar. Add enough water to cover, and bring to a boil over high heat. Immediately reduce heat, and simmer for about 1 hour, or until the sauce has thickened. Taste for sweetness, and adjust with additional sugar if necessary. You can not overcook, so continue cooking until you have a good thick consistency. Let mixture cool, then refrigerate in a covered container.

Orange-Chile Tilapia

Ingredients

4 (4 ounce) fillets tilapia fillets
2 tablespoons olive oil
2 tablespoons chili powder
1 teaspoon garlic powder
1 tablespoon cayenne pepper
1 tablespoon ground cumin
1 tablespoon grated orange zest

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the tilapia fillets in a glass baking dish and rub on all sides with the olive oil. Stir together chili powder, cayenne pepper, and cumin in a small bowl. Sprinkle the tilapia on both sides with the spice mixture, then sprinkle orange zest over top.

Bake in preheated oven until the tilapia is no longer translucent and flakes easily with a fork, about 15 minutes.

Orange Chocolate Breakfast Drink

Ingredients

1 orange - peeled, quartered, and cut into 1/2 inch slices
2 tablespoons chocolate syrup
1 cup cold milk
1 cup crushed ice

Directions

Combine orange pieces, chocolate syrup, milk, and ice in a blender. Blend until smooth. Pour into a tall glass and enjoy.

Orange Rosemary Sorbet

Ingredients

1 1/2 cups water
1 1/2 cups sugar
2 fresh rosemary sprigs
3 cups orange juice
1/3 cup lemon juice

Directions

In a large saucepan, bring water, sugar and rosemary to a boil. Reduce heat; simmer, uncovered, for 10 minutes. Cool. Strain, discarding rosemary. Stir in orange juice and lemon juice. Fill cylinder of ice cream freezer two-thirds full; freeze according to manufacturer's directions. Allow to ripen in ice cream freezer or firm up in the refrigerator freezer for 2-4 hours before serving.

Easy Orange Duck

Ingredients

1 (12 ounce) jar orange marmalade
4 duck breast halves
2 cloves garlic, minced
1 small yellow onion, sliced
1 small orange, sliced

Directions

Preheat an oven to 475 degrees F (245 degrees C). Grease a 1 1/2 quart glass baking dish with a lid.

Spread about 1/4 cup of marmalade in the bottom of the prepared baking dish. Set the duck breasts in the dish on the marmalade. Poke holes all over the breasts with a fork, and spread a layer of marmalade (about 1 tablespoon for each) over the duck breasts. Sprinkle the garlic over the top of the duck meat. Spread the onion and orange slices around the duck breasts in the dish.

Cover the dish, and bake in the preheated oven until the duck breasts measure 100 degrees F (38 degrees C) when measured with an instant-read meat thermometer, about 15 minutes. Remove the lid, spread about 1 more tablespoon of marmalade over each breast, and return to the oven, uncovered. Bake until the meat is medium rare (145 degrees F (63 degrees C)).

Crispy Orange Roughy

Ingredients

1/3 cup lemon juice
1 tablespoon olive oil or vegetable oil
2 teaspoons dried oregano
1/4 teaspoon salt
1/4 teaspoon pepper
2 cups instant mashed potato flakes
4 (6 ounce) fillets orange roughy, cod or haddock

Directions

Line a baking sheet with aluminum foil and spray with nonstick cooking spray; set aside. In a shallow bowl, whisk together the lemon juice, oil, oregano, salt and pepper. Place the potato flakes in another bowl.

Dip fillets in lemon juice mixture, then coat with potato flakes. Place on prepared pan. Bake at 500 degrees F for 10 minutes or until fish flakes easily with a fork and is golden brown.

Orange Pumpkin Loaf

Ingredients

- 1 large orange
- 1/3 cup butter, softened
- 1 1/3 cups white sugar
- 2 eggs
- 1 cup canned pumpkin
- 1/3 cup water
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 3/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 cup chopped walnuts
- 1/2 cup chopped raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

Cut orange into wedges, and remove seeds. Place orange, peel and all, in a food processor. Pulse until finely chopped; set aside.

In a large bowl, cream butter and sugar until smooth. Beat in the eggs one at a time, then stir in the pumpkin, water, and the ground orange. Mix together flour, baking soda, baking powder, salt, cinnamon, and cloves. Stir into batter just until moistened. Stir in nuts and raisins. Spoon into the prepared loaf pan.

Bake for 1 hour in the preheated oven, or until a toothpick inserted near the center comes out clean. Let stand 10 minutes, then remove from pan, and cool on a wire rack.

Orange-Glazed Chicken Wings

Ingredients

3 pounds chicken wings
1 1/2 cups soy sauce
1 cup orange juice
1 teaspoon garlic powder

Directions

Cut chicken wings into three sections; discard wing tips. In a large resealable plastic bag, combine the soy sauce, orange juice and garlic powder; add wings. Seal bag and turn to coat. Refrigerate overnight.

Drain and discard marinade. Place chicken wings in a greased foil-lined 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 1 hour or until juices run clear and glaze is set, turning twice.

Panettone French Toast With Orange Mascarpone

Ingredients

1 (12 ounce) panettone
1 (8 ounce) container mascarpone cheese
1/3 cup orange juice
1/3 cup orange marmalade
4 eggs
1/4 teaspoon ground cinnamon
1 pinch ground nutmeg
3 tablespoons olive oil

Directions

Slice panettone into 1 inch slices; cut each slice into 4 wedges. In a small bowl, whisk together the mascarpone, orange preserves, and orange juice. In a separate large bowl, whisk the eggs, cinnamon, and nutmeg.

Heat the olive oil in a large skillet over medium heat. Dip the panettone into the egg mixture, coating well. Place into the hot oil; fry until golden brown, about 3 minutes per side. Serve with the orange mascarpone sauce.

Frosted Orange Chippers

Ingredients

1 cup butter, softened
3 ounces cream cheese, softened
1 cup white sugar
1 teaspoon vanilla extract
1 tablespoon orange zest
2 egg
2 cups all-purpose flour
1 teaspoon salt
6 ounces semisweet chocolate chips

2 cups confectioners' sugar
4 tablespoons butter, softened
2 1/2 tablespoons orange juice
1/4 teaspoon orange zest
2 drops orange food coloring
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream butter, cream cheese, and sugar. Gradually add eggs, vanilla, and orange zest. Mix well. Sift together flour and salt, stir into butter mixture. Stir in chocolate chips last.

To make the orange frosting: stir together confectioners sugar, 4 tablespoons of butter, orange juice, 1/4 teaspoon of orange zest, salt, and food coloring in a small bowl. Mix until smooth.

Drop cookie dough by teaspoons onto prepared cookie sheet. Bake in preheated oven for 10 to 12 minutes or until light brown. While the cookies are still warm, frost with the orange frosting.

Cinnamon Streusel Orange Muffins

Ingredients

2 cups all-purpose flour
3/4 cup white sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup vegetable oil
1/2 cup orange juice
1/2 cup buttermilk
1 teaspoon vanilla extract
2 eggs

3 tablespoons brown sugar
1 1/2 teaspoons ground cinnamon

1/4 cup all-purpose flour
1/4 cup white sugar
1 1/2 teaspoons ground cinnamon
2 tablespoons softened butter

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 12 cup muffin tin, or line with paper liners.

In a medium bowl, stir together 2 cups flour, 3/4 cup white sugar, baking powder and salt. In a separate bowl, whisk together the vegetable oil, orange juice, buttermilk, vanilla, and eggs. Pour the wet ingredients into the dry, and mix until just blended. Some lumps are okay.

Fill the prepared muffin cups halfway with the batter. Combine the brown sugar, and 1 1/2 teaspoons cinnamon; sprinkle about 1/2 teaspoon of the mixture onto each half-full muffin cup. Spoon batter over the cinnamon mixture so that the muffin cups are 2/3 full. In a small bowl, mix together the remaining 1/4 cup flour, 1/4 cup white sugar, 1 1/2 teaspoons cinnamon, and the butter to make a crumbly mixture. Sprinkle this generously over the tops of the muffin batter.

Bake for 20 to 22 minutes in the preheated oven, until a toothpick inserted into the crown of a muffin, comes out clean. Cool in the pan, over a wire rack.

Orange-Fruit Nut Truffles

Ingredients

1 1/2 cups walnuts
1 cup orange-essence dried
plums (prunes)
1/2 cup dried cranberries
1/2 cup chocolate-covered raisins
(or plain raisins)
1 teaspoon cinnamon
1/4 teaspoon ground ginger
1 teaspoon vanilla extract

Directions

In a food processor with the knife blade, blend all until a dough-like ball is formed. Using your hands, roll into 1-inch balls. Optional: Top each with a walnut piece.

Orange Salad

Ingredients

1 egg, beaten
3/4 cup white sugar
1/3 cup all-purpose flour
1 (15 ounce) can pineapple chunks, drained
1 tablespoon margarine, softened
1 teaspoon vanilla extract
1 (8 ounce) container frozen whipped topping, thawed
1 (3 ounce) package orange flavored gelatin mix
1 cup boiling water
1 cup water
4 bananas, sliced

Directions

In a medium saucepan over low heat, mix the egg, sugar, flour, 1/2 can pineapple, margarine and vanilla extract. Slowly cook and stir until thickened. Pour into an 8x8 inch dish. Mix in the whipped topping. Chill in the refrigerator 1 hour, or until firm.

Dissolve the orange flavored gelatin mix in boiling water. Stir in remaining water. Chill in the refrigerator 1 hour, or until thick but not firm.

Mix bananas and remaining pineapple into the gelatin. Spread on top of the mixture in the dish. Chill in the refrigerator 3 hours, or until firm.

Mini Pumpkin Pecan Orange Soaked Cakes

Ingredients

1/2 cup chopped pecans
1 (18.25 ounce) package spice cake mix
1 (15 ounce) can LIBBY'SB® 100% Pure Pumpkin
1 cup vegetable oil
4 large eggs

Orange Syrup:
1/4 cup butter
1/2 cup granulated sugar
2 tablespoons water
2 teaspoons grated orange peel
2 tablespoons orange juice

Directions

Preheat oven to 350 degrees F. Grease and flour two 6-cake mini Bundt pans. Sprinkle nuts over bottom.

Combine cake mix, pumpkin, vegetable oil and eggs in large mixer bowl. Beat on low speed for 30 seconds or until blended. Beat for 4 minutes on medium speed. Spoon about 1/2 cup into each mold.

Bake for 20 to 25 minutes or until wooden pick inserted in cakes comes out clean. Remove from oven. With back of spoon, carefully pat down dome of each cake to flatten. Let cool in pans for 5 minutes. Invert cakes onto cooling rack(s). Poke holes in cakes with wooden pick. Spoon a tablespoon of Orange Syrup over each cake. Allow syrup to soak in. Cool completely before serving or wrapping for gifts.

For Orange Syrup: Place butter, granulated sugar, water and grated orange peel in small saucepan. Bring to a boil. Remove from heat. Stir in orange juice.

Orange Carrot Gelatin Salad

Ingredients

1 (6 ounce) package orange flavored gelatin mix
1 cup boiling water
1 (3 ounce) package Neufchatel cheese, softened
1/4 cup low-fat mayonnaise
1 tablespoon apple cider vinegar
1 medium carrot, peeled and grated
1 (8 ounce) can crushed pineapple, with juice
1 cup fruit cocktail, drained

Directions

In a large bowl, stir together the orange gelatin and boiling water until the gelatin is dissolved. Whisk in the Neufchatel cheese and mayonnaise until well blended. The gelatin should be slightly thickened and cooled.

Stir in the vinegar, carrot, pineapple, and fruit cocktail. Pour into a greased gelatin mold, or serving bowl. Cover, and refrigerate until solid, about 4 hours. To unmold, dip the mold into a large bowl of warm water for a couple of minutes to loosen. Then, invert onto a plate to serve.

Orange Monkey Bread

Ingredients

1 1/4 cups sugar
1 tablespoon finely grated fresh orange zest
1/3 cup orange juice
1/4 cup melted butter
2 (10 ounce) cans refrigerated biscuit dough, separated and halved

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a 10-inch Bundt pan.

Toss the sugar and orange zest together in a small bowl. Whisk the orange juice and melted butter together in a separate small bowl.

Roll the biscuit dough pieces into balls. Dip each ball into the orange juice mixture and then roll in the sugar mixture. Arrange the coated balls evenly in the prepared pan. Pour the remaining orange juice mixture over the biscuits.

Bake in the preheated oven until golden brown, about 30 minutes. Allow to cool in the pan for a few minutes before turning out onto a serving platter. Serve warm.

Orange Marmalade Cake

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
2/3 cup butter, melted
2/3 cup white sugar
3 eggs
1/3 cup milk
1 tablespoon lemon juice
1/2 cup chopped walnuts
1/2 cup orange marmalade

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch Bundt pan.

Sift together the flour, baking powder, salt, cinnamon, nutmeg and cloves, set aside. In a medium bowl, stir together the sugar, melted butter, eggs, milk and lemon juice. Add dry ingredients to the egg mixture, mix until well blended. Finally, stir in the walnuts and marmalade. Pour batter into the prepared Bundt cake pan.

Bake for 45 to 60 minutes, until cake springs back when lightly touched. Cool for 10 minutes in the pan before inverting onto a wire rack to cool completely.

Sunny Orange Lemonade

Ingredients

4 1/4 cups water, divided
1 cup sugar
3/4 cup lemon juice
3/4 cup orange juice
2 teaspoons grated lemon peel
1 teaspoon grated orange peel
ice cubes
Lemon slices

Directions

In a saucepan, bring 1-1/4 cups water and sugar to a boil. Reduce heat. Simmer for 10 minutes; cool. Transfer to a pitcher; add lemon and orange juices and peels. Cover and refrigerate for at least 1 hour. Stir in the remaining water. Serve over ice. Garnish with lemon if desired.

Poached Orange Pears

Ingredients

1 1/2 cups orange juice
1/2 cup packed brown sugar
1 (3 inch) cinnamon stick
4 large pears, peeled, halved, and cored
1/2 cup fresh raspberries

Directions

In a large saucepan, bring the orange juice, brown sugar and cinnamon stick to a boil. Reduce heat; cook and stir over medium heat until sugar is dissolved. Add pears; cover and simmer for 15-20 minutes or until tender but firm.

Using a slotted spoon, place each pear half in a dessert dish. Garnish with raspberries. Drizzle with poaching liquid.

Orange-Mustard Grilled Chicken

Ingredients

1/4 cup lemon-lime soda
1/4 cup orange juice
1/4 cup Dijon mustard
1/4 cup reduced-sodium soy sauce
3 tablespoons honey
2 tablespoons minced gingerroot
6 (4 ounce) skinless, boneless chicken breast halves

Directions

In a small bowl, combine the first six ingredients; mix well. Pour 3/4 cup marinade into a large resealable plastic bag; add the chicken. Seal bag and turn to coat; refrigerate for 45 minutes. Cover and refrigerate remaining marinade for basting.

Coat grill rack with nonstick cooking spray before starting the grill. Drain and discard marinade from chicken. Grill, covered, over medium heat 5-6 minutes on each side or until juices run clear, basting occasionally with reserved marinade.

Orange Snowball

Ingredients

1 (6 ounce) can frozen orange juice concentrate
1/2 cup milk
1/2 cup water
1/2 cup SLENDA® No Calorie Sweetener, Granulated
1/2 teaspoon vanilla extract
14 cubes ice

Directions

In a blender, combine orange juice concentrate, milk, water, SLENDA® Granulated Sweetener, vanilla and ice. Blend until smooth. Pour into glasses and serve.

Orange Fluff Cake

Ingredients

- 1 1/2 cups sifted cake flour
- 1/2 cup white sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 5 tablespoons butter, melted
- 1/3 cup fresh orange juice
- 1 teaspoon grated orange zest
- 6 egg yolks
- 1 teaspoon vanilla extract
- 6 egg whites
- 1/2 teaspoon cream of tartar
- 1/2 cup white sugar
- 1 cup confectioners' sugar
- 2 tablespoons fresh orange juice
- 2 teaspoons grated orange zest

Directions

Position a rack in the center of the oven and preheat to 350 degrees F (175 degrees C) . Have ready an un-greased 10 inch tube pan with a removable bottom. Don't use a nonstick surface pan.

Sift the flour, 1/2 cup sugar, baking powder and salt into a medium bowl. Form a well in the center and add the melted butter, 1/3 cup orange juice, 1 teaspoon orange zest, egg yolks and vanilla. Beat for 1 to 2 minutes with an electric mixer.

In a large glass or metal mixing bowl, beat egg whites and cream of tartar until foamy. Gradually add 1/2 cup sugar, continuing to beat until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.

Pour batter into the un-greased tube pan. Bake for 60 to 75 minutes, until the top springs back when lightly touched and a toothpick inserted comes out clean. Immediately invert and let the cake hang upside down until completely cool.

Turn right side up and run a sharp knife around the edge to separate the cake from the pan. Remove sides. Run a knife around the center tube and under the cake; remove the pan bottom. Turn the cake right side up on a serving plate.

To make the glaze: In a small bowl combine the confectioner's sugar, 2 tablespoons orange juice, and 2 teaspoons orange zest. Spread over the top of the cake, letting some drip down the sides. Let stand at room temperature until glaze has set, about one hour.

Chocolate Orange Crunch Truffles

Ingredients

4 ounces bittersweet chocolate,
broken into small pieces
2 tablespoons heavy cream
1/3 cup Smucker's® Orange
Marmalade Simply Fruit
1 cup puffed rice cereal

Directions

Line a baking sheet with waxed paper. Place the chocolate and cream in a small saucepan over low heat. Carefully melt the chocolate, stirring to blend with cream. Remove from heat and stir in the orange marmalade. Mix until blended, then fold in the rice cereal. Spoon the mixture by tablespoons onto the baking sheet. Repeat until all of the mixture is used.

Chill the truffles in the refrigerator for several hours or overnight. Place each truffle in a small decorated paper cup.

Zippy Orange Rosemary Chicken

Ingredients

cooking spray
4 (4 ounce) skinless, boneless
chicken breasts
salt and pepper to taste
1/2 cup orange marmalade
1 tablespoon prepared
horseradish
1 tablespoon dried rosemary

Directions

Preheat an oven to 375 degrees F (190 degrees C). Spray an 8x8 inch baking dish with nonstick cooking spray.

Season chicken breasts with salt and pepper; place in prepared dish. Combine orange marmalade, horseradish, and rosemary in a small bowl; pour over chicken.

Bake the chicken in the preheated oven until no longer pink in the center, and the juices run clear, 30 to 35 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Orange Gelatin Salad

Ingredients

1 (12 ounce) container frozen
whipped topping, thawed
1 (11 ounce) can mandarin
oranges, drained
2 (16 ounce) packages cottage
cheese
1 (6 ounce) package orange
flavored gelatin mix

Directions

In a large bowl, blend the thawed frozen whipped topping, mandarin oranges, cottage cheese and orange flavored gelatin mix. Chill in the refrigerator 2 to 3 hours before serving.

Blueberry-Orange Muffins

Ingredients

- 1 cup quick rolled oats
- 1 cup orange juice
- 1 teaspoon grated orange zest
- 1 cup vegetable oil
- 3 eggs, beaten
- 3 cups all-purpose flour
- 1 cup sugar
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 3 cups fresh blueberries

TOPPING:

- 1/2 cup finely chopped nuts
- 3 tablespoons sugar
- 1/2 teaspoon cinnamon

Directions

Mix oats, orange juice and zest; blend in oil and eggs; set aside. Stir together flour, sugar, baking powder, salt and baking soda. Add oat mixture; mix lightly. Fold in blueberries. Spoon batter into paper-lined muffin tins, filling two-thirds full. Combine topping ingredients; sprinkle over batter. Bake at 400 degrees F for about 15 to 18 minutes, or until lightly browned.

Broccoli with Ginger-Orange Butter

Ingredients

1 pound fresh broccoli, cut into spears
2 tablespoons orange marmalade
1 tablespoon butter
1/2 teaspoon cider vinegar
1/8 teaspoon ground ginger

Directions

In a large saucepan, bring 1 in. of water and broccoli to a boil. Reduce heat; cover and simmer for 5-8 minutes or until crisp-tender.

Meanwhile, in a small saucepan, combine the marmalade, butter, vinegar and ginger. Cook until marmalade and butter are melted. Drain broccoli; drizzle with butter mixture.

Orange Cream Cake IV

Ingredients

1 (18.25 ounce) package orange cake mix
1 1/4 cups milk
2 teaspoons orange extract
1 (16 ounce) package frozen whipped topping, thawed
1/4 teaspoon orange extract
16 ounces sour cream
2 cups confectioners' sugar

Directions

Preheat oven to temperature indicated on cake mix package. Prepare two 9 inch round cake pans according to package directions.

Prepare cake according to package directions, but substitute milk for water, and add 2 teaspoons orange extract. Pour batter into two 9 inch pans and bake as directed. When cakes are cool, slice each layer in half horizontally, making four layers total.

To Make Frosting: In a large bowl, combine whipped topping, 1/4 teaspoon orange extract, sour cream and confectioners sugar. Mix well to combine.

Spread frosting between layers, on sides and over top of cake.

Baked Orange Salmon with Fennel

Ingredients

1 small fennel bulb, trimmed and diced
1 tablespoon olive oil
2 (8 ounce) salmon fillets
1/2 cup orange juice
1 pinch Old Bay Seasoning

Directions

Preheat the oven to 350 degrees F (150 degrees C).

In a medium skillet over medium heat, cook fennel in olive oil until translucent, about 20 minutes.

Place the fillets skin side down in a glass baking dish. Pour the orange juice over the fillets. Sprinkle fennel over in an even layer, and season with OLD BAY. Cover the dish with aluminum foil.

Bake for 20 to 25 minutes, or until fish flakes easily with a fork.

Orange Pineapple Slushie

Ingredients

2 cups orange juice
1 (15 ounce) can crushed
pineapple
2 teaspoons white sugar
10 cubes ice

Directions

In a blender, combine orange juice, pineapple, sugar and ice cubes. Blend on low until there are no more chunks of ice. Blend on high until smooth and frothy. Pour into 2 glasses and serve.

Grandma's Cranberry-Orange Gelatin Salad

Ingredients

1 (6 ounce) package raspberry flavored gelatin mix
2 cups boiling water
1 (16 ounce) can whole berry cranberry sauce
1 (8 ounce) can crushed pineapple, undrained
1 cup chopped celery
1 cup chopped pecans
1 teaspoon orange zest
1 (4 ounce) package cream cheese, softened
1/2 cup whipped topping

Directions

Place the gelatin into a bowl, pour in the boiling water, and stir until the gelatin dissolves. Mix in the cranberry sauce, pineapple, celery, pecans, and orange zest until evenly blended. Pour the gelatin mixture into a mold or serving dish.

Chill in the refrigerator overnight, or up to 8 hours.

To make the topping, beat the cream cheese with half of the whipped topping. Fold in the remaining whipped topping until well blended. Unmold the gelatin, and spread with the topping mixture.

Orange Juice Cake

Ingredients

1 (3.5 ounce) package instant
vanilla pudding mix
1 (18.25 ounce) package yellow
cake mix
4 eggs
1/2 cup vegetable oil
1 cup cold water
1/2 cup butter
3/4 cup white sugar
3/4 cup orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a large bundt pan.

Combine the cake mix, pudding mix, water, oil, and eggs together. Mix with an electric mixer on medium speed for 2 minutes. Pour batter into bundt pan.

Bake for 30 minutes, or until knife inserted in cake comes out clean.

Combine the butter or margarine, sugar, and orange juice in a saucepan. Boil this mixture for about 2 minutes. While still warm, poke holes in the top of the cake with a fork. Pour orange juice mixture over cake. When the cake is saturated place it on a plate, and dust top with confectioners' sugar.

Grilled Orange Flank Steak

Ingredients

1/2 cup orange marmalade
1/4 cup water
1/4 cup prepared Italian salad dressing
1/4 cup soy sauce
2 tablespoons brown sugar
2 tablespoons orange juice
1 1/2 teaspoons grated orange peel
1 teaspoon ground ginger
1/4 teaspoon garlic powder
3/4 pound beef flank steak

Directions

In a mixing bowl, combine the first nine ingredients; mix well. Pour 1 cup marinade into a large resealable plastic bag; Cover and refrigerate remaining marinade. Add beef to the bag. Seal and turn to coat; refrigerate for at least 8 hours or overnight, turning occasionally.

Drain and discard marinade from beef. Grill, uncovered, over medium heat or broil 4 in. from heat for 10-12 minutes on each side or until beef reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F), basting frequently with reserved marinade and turning once.

Honey-Orange Marinated Salmon

Ingredients

1/3 cup reduced-sodium soy sauce
1/4 cup orange juice
1/4 cup honey
2 green onions, thinly sliced
1 tablespoon olive oil
1 tablespoon sherry or apple juice
1 tablespoon minced fresh ginger root
1 pound salmon fillet

Directions

In a large resealable plastic bag, combine the first seven ingredients. Add salmon. Seal bag and turn to coat; refrigerate for 1 hour, turning several times.

Line an 8-in. square baking dish with foil; coat the foil with nonstick cooking spray. Drain and discard marinade. Place salmon in prepared pan. Bake at 350 degrees F for 30-40 minutes or until fish flakes easily with a fork.

Orange Chocolate Chip Bread

Ingredients

1 cup fat-free milk
1/4 cup orange juice
1/3 cup sugar
1 egg
1 tablespoon finely grated orange peel
3 cups reduced-fat biscuit/baking mix
1/2 cup miniature semisweet chocolate chips

Directions

In a large bowl, combine the milk, orange juice, sugar, egg and orange peel. Stir in baking mix just until moistened. Stir in chocolate chips. Pour into a 9-in. x 5-in. x 3-in. loaf pan coated with nonstick cooking spray. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Upside-Down Orange Biscuits

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
3 tablespoons shortening
3/4 cup milk
2 tablespoons butter, softened
1/4 cup sugar
1 teaspoon ground cinnamon

TOPPING:

1/2 cup sugar
1/2 cup orange juice
3 tablespoons butter, melted
2 teaspoons grated orange peel

Directions

In a large bowl, combine flour, baking powder and salt; cut in shortening until mixture resembles coarse crumbs. Stir in milk just until moistened. Turn onto a lightly floured surface; knead gently 10-12 times.

Roll into a 15-in. x 12-in. rectangle. Spread with butter. Combine the sugar and cinnamon; sprinkle over butter. Roll up jelly-roll style, starting from the short side. Cut into 12 equal slices. Place, cut side down, in a greased 9-in. round baking pan.

Combine topping ingredients; pour over biscuits. Bake at 450 degrees F for 20-25 minutes or until lightly browned. Cool in pan 5 minutes; invert onto a platter and serve warm.

Orange Chicken and Vegetable Stir-Fry

Ingredients

2 tablespoons cornstarch
1 3/4 cups SwansonB® Chicken Stock
2 tablespoons soy sauce
Vegetable cooking spray
1 pound skinless, boneless chicken breast, cut into strips
2 cloves garlic, minced
3 cups cut-up fresh vegetables (see Note)
1/2 cup orange marmalade
4 cups hot cooked rice, cooked without salt

Directions

Stir the cornstarch, stock and soy sauce in a small bowl until the mixture is smooth.

Spray a 12-inch nonstick skillet with the cooking spray and heat over medium-high heat for 1 minute. Add the chicken and stir-fry until it's well browned, stirring often.

Add the garlic and vegetables and stir-fry for 5 minutes or until the vegetables are tender-crisp.

Stir in the cornstarch mixture and marmalade. Cook and stir until the mixture boils and thickens. Serve over the rice.

Upside-Down Orange Puffs

Ingredients

1/4 cup butter or margarine
1/4 cup sugar
2 tablespoons orange juice
1 teaspoon grated orange peel
1 (7.5 ounce) package refrigerated
buttermilk biscuits

Directions

In a saucepan, combine butter, sugar, orange juice and peel. Cook and stir over medium heat until sugar is dissolved. Divide among 10 muffin cups. Make a hole in the center of each biscuit; place over orange mixture. Bake at 450 degrees F for 8-10 minutes or until golden brown. Immediately invert onto a wire rack to cool.

Orange Sugar Cookies

Ingredients

1 cup shortening
2 cups white sugar
3 eggs
1 tablespoon orange zest
3/8 cup orange juice
1 tablespoon vanilla extract
5 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

Directions

In a large bowl, cream together the shortening and sugar. Beat in the eggs, one at a time, then stir in the orange juice, vanilla and orange zest. Combine the flour, baking powder and salt, stir into the creamed mixture until well blended. Cover and refrigerate overnight.

Preheat the oven to 375 degrees F (190 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into shapes with cookie cutters or stamps. Place cookies 1 inch apart onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Orange Sherbet Gelatin Mold

Ingredients

1 (3 ounce) package orange
flavored gelatin
1 cup warm water
1 pint orange sherbet
1 (11 ounce) can mandarin
oranges, drained

Directions

Combine the gelatin and water; stir until dissolved. Add the sherbet and mandarin oranges with juice; mix well.

Pour into a gelatin mold and chill until firm.

Orange Cream Cocktail

Ingredients

1 (1.5 fluid ounce) jigger vanilla
schnapps
1/4 cup orange juice
1 wedge orange, garnish

Directions

Pour vanilla schnapps into a 4 ounce glass. Fill glass with orange juice and garnish with an orange wedge.

Orange Glaze I

Ingredients

1 cup confectioners' sugar
1 tablespoon frozen orange juice
concentrate, thawed

Directions

Mix all ingredients together well. Add more confectioner's sugar or orange juice to make the proper consistency for a barely pourable glaze.

Caramel Orange Ring

Ingredients

1/2 cup orange marmalade,
warmed
1/2 cup chopped pecans
2 cups packed brown sugar
2 teaspoons ground cinnamon
2 (12 ounce) packages
refrigerated buttermilk biscuits
1/2 cup butter or margarine,
melted

Directions

Spoon marmalade into a greased and floured 10-in. fluted tube pan. Sprinkle with pecans. In a small bowl, combine brown sugar and cinnamon; set aside. Separate biscuits into 20 pieces. Dip in butter, then roll in the brown sugar mixture. Arrange biscuits side by side with the narrow edge standing upright. Drizzle with remaining butter; sprinkle with remaining brown sugar mixture. Bake at 350 degrees F for 30-35 minutes or until lightly browned. Cool for 10 minutes; invert onto a serving platter.

Orange, Mango, and Ginger Sorbet

Ingredients

1 1/2 cups water
1 1/2 cups white sugar
1 (2 inch) piece fresh ginger,
peeled and thinly sliced
1 pinch sea salt
1 teaspoon lime zest
2 cups orange juice
1 cup mango juice
1/3 cup lemon juice

Directions

Combine the water, sugar, ginger, salt, and lime zest in a saucepan; bring to a boil. Reduce heat to low and simmer 5 minutes. Allow mixture to cool; strain. Stir in the orange juice, mango juice, and lemon juice. Cover and chill 3 hours.

Fill an ice cream maker with the mixture, and freeze according to the manufacturer's instructions.

Orange-Topped Chops

Ingredients

6 (1/2-inch thick) pork chops
1 tablespoon vegetable oil
1 (11 ounce) can mandarin
oranges, drained
1/2 teaspoon ground cloves
pepper to taste

Directions

In a skillet, brown pork chops on both sides in oil. Top with oranges; sprinkle with cloves and pepper. Cover and simmer over medium-high heat for 20-25 minutes or until meat juices run clear.

Orange Pork Chops with Tarragon

Ingredients

2 teaspoons olive oil
4 (6 ounce) boneless pork loin chops
salt and pepper to taste
2 tablespoons dry white wine
1/2 cup orange juice
1/2 teaspoon dried tarragon
1 tablespoon cornstarch
2 tablespoons water

Directions

Heat olive oil in a large skillet over medium-high heat. Season pork chops with salt and pepper, and cook in the hot oil until lightly browned on both sides, about 4 minutes per side. Add the wine, orange juice, and tarragon, and bring to a simmer. Reduce heat to medium-low, cover and simmer, stirring occasionally, 10 to 15 minutes, until the pork is no longer pink in the center. Remove the pork chops from the skillet, set aside, and keep warm.

Dissolve the cornstarch in the water, and stir into the simmering liquid until the sauce thickens, about 45 seconds. Pour sauce over the pork chops to serve.

Chocolate-Orange Lingers

Ingredients

1/4 cup sour cream
1/4 cup butter
1/2 cup white sugar
1/2 of one beaten egg
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 cup coarsely chopped cashews
1 tablespoon grated orange zest
50 HERSHEY'S KISSES® Milk
Chocolates, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

In a large bowl, cream together sour cream, butter, and sugar in a mixing bowl. Add the 1/2 egg, and beat until fluffy.

Whisk together the flour and baking soda in a separate mixing bowl, and then mix into the creamed butter mixture. Stir in the nuts, orange zest, and melted HERSHEY'S KISSES .

Drop the dough by large teaspoonfuls onto prepared baking sheet. Bake cookies in preheated oven for 10 to 12 minutes.

Creamy Orange Glorious

Ingredients

1 (16 ounce) can frozen orange
juice concentrate
1 pint heavy cream
20 fluid ounces carbonated water
1/3 cup confectioners' sugar
2 1/2 teaspoons vanilla extract
15 cubes ice

Directions

In a blender, combine orange juice concentrate, cream, carbonated water, confectioners' sugar, vanilla and ice. Blend until smooth. Pour into glasses and serve immediately.

Cranberry Orange Loaf

Ingredients

2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon grated orange zest
1 1/2 cups fresh cranberries
1/2 cup pecans, coarsely
chopped
1/4 cup margarine, softened
1 cup white sugar
1 egg
3/4 cup orange juice

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan. Whisk together flour, baking powder, baking soda, and salt. Stir in orange zest, cranberries, and pecans. Set aside.

In a large bowl, cream together margarine, sugar, and egg until smooth. Stir in orange juice. Beat in flour mixture until just moistened. Pour into prepared pan.

Bake for 1 hour in the preheated oven, or until the bread springs back when lightly touched. Let stand 10 minutes, then turn out onto a wire rack to cool. Wrap in plastic when completely cool.

Roast Leg of Lamb with Orange Juice and White

Ingredients

1/2 cup orange juice
1 cup white wine
1/4 cup olive oil
3 cloves garlic, minced
2 tablespoons chopped fresh thyme
2 tablespoons chopped fresh rosemary
ground black pepper to taste
1 (6 pound) bone-in leg of lamb, trimmed
salt and black pepper

Directions

Place orange juice, white wine, olive oil, garlic, fresh thyme and rosemary, and pepper into a blender; mix. Pour into a large, resealable plastic bag, and add the lamb. Coat meat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 8 hours or overnight.

Remove the lamb from the refrigerator at least 30 minutes before roasting. Pat dry with a paper towel. Generously salt and pepper both sides of the meat.

Preheat an oven to 425 degrees F (220 degrees C). Arrange two racks in the oven - a middle rack to hold the lamb, and a lower rack to hold a roasting pan to catch the drippings. Place the empty roasting pan in the oven while the oven is preheating.

Arrange meat directly on middle rack, fattiest side up so while the lamb cooks the fat will melt into the meat. Position roasting pan underneath meat to catch the drippings. Roast for 30 minutes, and then reduce heat to 300 degrees F (150 degrees C). Roast until an instant-read thermometer inserted into the center reads between 130 to 135 degrees F (54 to 57 degrees C), about 10 to 12 minutes per pound. Remove from oven, cover loosely with foil, and allow to rest for 10 to 15 minutes.

Orange Cranberry Bars

Ingredients

1/4 cup all-purpose flour
1 1/2 teaspoons sugar
2 tablespoons cold butter
2 tablespoons chopped pecans
TOPPING:
2 tablespoons beaten egg
1 1/2 teaspoons milk
3/4 teaspoon grated orange peel
1/4 teaspoon vanilla extract
1/3 cup sugar
1 1/2 teaspoons all-purpose flour
1/4 cup chopped fresh or frozen
cranberries
2 tablespoons flaked coconut
2 tablespoons chopped pecans

Directions

In a bowl, combine flour and sugar; cut in butter until mixture resembles coarse crumbs. Stir in pecans. Press into an 8-in. x 4-in. x 2-in. loaf pan coated with nonstick cooking spray. Bake at 350 degrees F for 15 minutes.

Meanwhile, in a bowl, combine the egg, milk, orange peel and vanilla. Combine sugar and flour; gradually add to egg mixture and mix well. Fold in the cranberries, coconut and pecans. Spread over crust. Bake for 15-20 minutes or until golden brown. Cool on a wire rack.

Orange Bread

Ingredients

1 egg
1 cup orange juice
1/4 cup hot water
1 tablespoon margarine
1/4 cup white sugar
3 1/2 cups bread flour
1 teaspoon salt
2 tablespoons orange zest
1 (.25 ounce) package active dry yeast

Directions

Place ingredients into the pan of the bread machine in the order suggested by the manufacturer. Select the White Bread or Basic cycle, and Start.

Iced Orange Cookies

Ingredients

1/2 cup shortening
1 cup sugar
2 eggs
1/2 cup orange juice
1 tablespoon grated orange peel
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt

ICING:

2 cups confectioners' sugar
1/4 cup orange juice
2 tablespoons butter (no substitutes), melted

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in orange juice and peel. Combine flour, baking powder and salt; gradually add to the creamed mixture.

Drop by heaping teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges begin to brown. Remove to wire racks to cool.

In a small bowl, combine icing ingredients until smooth; drizzle over cooled cookies.

Orange Balls I

Ingredients

1 1/8 cups vanilla wafers, crushed
3/4 cup flaked coconut
3/4 cup confectioners' sugar
1/2 (6 ounce) can frozen orange
juice concentrate, thawed
1/3 cup confectioners' sugar for
rolling

Directions

Mix together the vanilla wafers, coconut, 3/4 cup confectioners' sugar, and frozen orange juice.

Mold into 1 inch balls and roll in confectioners' sugar. Store, covered, in the refrigerator.

Crabby Orange Salad

Ingredients

1 (6 ounce) can crabmeat, drained and flaked
3 large oranges, peeled and segmented
1/3 cup orange juice
1/4 cup mayonnaise
1/2 cup sweetened whipped cream
2 tablespoons white sugar

Directions

In a medium bowl, toss together the crabmeat and oranges. Cover and chill.

In a small bowl, whisk together the orange juice, mayonnaise, whipped cream and sugar. Serve over the chilled crab mixture.

Orange Lemonade

Ingredients

1 cup sugar
1 cup hot water
1 tablespoon grated lemon peel
2 teaspoons grated orange peel
3 cups cold water
2 cups orange juice
1/4 cup lemon juice

Directions

In a saucepan, combine the first four ingredients. Bring to a gentle boil; boil for 8-10 minutes or until thickened. Remove from the heat. Strain and discard lemon and orange peel. Cool to room temperature. Transfer to a pitcher; stir in the cold water and juices. Chill. Serve over ice.

Orange Blossom Cake

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
1/2 cup applesauce
2 eggs
1 tablespoon grated orange peel
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup buttermilk
1 cup chopped dates
1 cup chopped nuts
GLAZE:
1 cup sugar
1/2 cup orange juice

Directions

In a mixing bowl, cream butter and sugar. Add applesauce, eggs and orange peel; mix well. Combine the flour, baking powder, baking soda and salt. Add to creamed mixture alternately with milk; mix well. Fold in dates and nuts. Pour into a greased 9-in. springform pan. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean.

Meanwhile, combine glaze ingredients in a saucepan; bring to a boil. Pour over cake. Cool completely in pan.

Orange Baked Chicken

Ingredients

1 (4 pound) whole chicken, cut lengthwise
1 orange, sliced into rounds
2 pounds potatoes
1 pound carrots
2 small onions, quartered
2 stalks celery, chopped
1/3 cup chicken broth
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Slide orange slices under chicken skin (skin will pull up easily). Place chicken in a 9x13 inch baking dish skin-side-up. Then place potatoes, carrots, onions and celery around the chicken and pour broth over all. Season with salt and pepper to taste.

Bake for 1 hour at 350 degrees F (175 degrees C). (Note: If water decreases as it is cooking, add as needed; this will be your gravy.)

Strawberry-Orange Delight

Ingredients

2 1/2 cups boiling water
3 pkg. (4 serving size) JELL-O
Strawberry Flavor Gelatin
2 3/4 cups cold water
1 (11 ounce) can mandarin orange
segments, drained
4 ounces PHILADELPHIA Cream
Cheese, softened
2 tablespoons sugar
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided

Directions

Stir boiling water into dry gelatin mixes in medium bowl at least 2 minutes until completely dissolved. Stir in cold water. Refrigerate about 1-1/4 hours or until slightly thickened (consistency of unbeaten egg whites). Reserve a few oranges for garnish. Gently stir remaining oranges into thickened gelatin. Set aside.

Beat cream cheese and sugar in separate medium bowl with wire whisk until well blended. Gently stir in 2 cups of the whipped topping. Spoon into large serving bowl; cover with the gelatin mixture.

Refrigerate 2 hours or until firm. Top with the remaining whipped topping and reserved oranges just before serving.

Mandarin Orange Salad

Ingredients

1/2 cup sour cream
1/4 cup mayonnaise
1/4 cup milk
3/4 teaspoon minced garlic
1/2 teaspoon Worcestershire sauce
1 pinch white sugar
1 pinch ground white pepper
1 pinch ground cayenne pepper
2 heads butter lettuce - rinsed, and torn
1 small sweet onion, thinly sliced
1 (11 ounce) can mandarin oranges, drained
5 ounces fresh sliced mushrooms
salt and pepper to taste

Directions

Prepare the dressing by whisking together the sour cream, mayonnaise, milk, garlic, Worcestershire sauce, sugar, white pepper and cayenne pepper. Store in an air-tight container and refrigerate.

Prepare the salad in a large bowl by combining the lettuce, onion, oranges and mushrooms. Add enough dressing to coat and toss. Sprinkle with salt and pepper and add croutons if desired.

Twist of Honey Orange Rolls

Ingredients

3 tablespoons butter, softened
1 tablespoon chopped pecans
1 tablespoon orange zest
1 tablespoon honey
1 (12 ounce) can refrigerated flaky
biscuit dough
1/2 cup white sugar
1/4 cup orange juice
1 teaspoon vanilla extract

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a small bowl, combine butter, pecans, orange peel and honey. Mix well.

Separate dough into 10 biscuits. Separate each biscuit in half. Spread top of ten layers with 1 teaspoon of honey-orange mixture. Top each biscuit with other half and press together to form 10 filled biscuits. Place rolls in ungreased 8 or 9 inch square pan.

In a small saucepan, combine sugar, orange juice and vanilla. Cook over high heat until sugar is dissolved and syrup begins to boil. Stir constantly; spoon over rolls in pan.

Bake for 10 minutes or until golden brown. Allow to cool for 2 minutes and invert on serving plate. Serve warm.

Orange Tapioca Salad

Ingredients

3 cups water
1 (3 ounce) package orange
flavored gelatin mix
1 (3.4 ounce) package instant
vanilla pudding mix
1 (3 ounce) package instant
tapioca pudding mix
1 (15 ounce) can mandarin
oranges, drained
1 (8 ounce) can crushed
pineapple, drained
1 (8 ounce) tub frozen whipped
topping, thawed

Directions

Bring the water to a boil in a large saucepan. Whisk in the orange gelatin mix, vanilla pudding mix and tapioca pudding mix. Return to a boil and cook for 1 minute, stirring constantly. Remove from the heat and allow to cool completely. Fold in mandarin oranges, pineapple and whipped topping. Transfer to a serving bowl and refrigerate for at least 2 hours. Fluff the top using a spoon before serving.

Fresh Orange Juice

Ingredients

4 oranges

Directions

Lightly smack each orange on the counter. Cut each one in half. Squeeze into a glass. You may also use a citrus reamer to do this. If you want less pulp, use a hand juicer with a strainer.

Baked Orange Roughy with Veggies

Ingredients

3/4 teaspoon lemon-pepper seasoning
1/8 teaspoon salt
2 (6 ounce) fillets orange roughy, red snapper, cod or haddock
1/2 cup sliced fresh mushrooms
1/4 cup thinly sliced green onions
1/4 cup chopped seeded tomato
1/4 cup finely chopped green pepper
2 tablespoons butter, melted
1 1/2 teaspoons orange juice
1 cup hot cooked rice
4 1/2 teaspoons grated Parmesan cheese

Directions

Combine lemon-pepper and salt; sprinkle over both sides of fillets. Place in a greased 11-in. x 7-in. x 2-in. baking dish. Combine the mushrooms, onions, tomato and green pepper; spoon over fillets. Combine butter and orange juice; pour over fish and vegetables.

Cover and bake at 350 degrees F for 20-25 minutes or until fish flakes easily with a fork. Serve over rice. Sprinkle with Parmesan cheese if desired.

Orange Yogurt Bread

Ingredients

2/3 cup butter or margarine,
softened
1 1/4 cups sugar
2 eggs
1/2 cup plain yogurt
1/2 cup orange juice
1 tablespoon grated orange peel
2 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
GLAZE:
1/2 cup confectioners' sugar
2 teaspoons orange juice

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add yogurt, orange juice and peel. Combine the flour, baking powder, baking soda and salt; add to creamed mixture. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cover loosely with foil if top browns too quickly. Cool for 10 minutes before removing from pan to wire rack.

For glaze, combine confectioners' sugar and enough orange juice to achieve desired consistency. Drizzle over cooled bread.

Orange Baked Acorn Squash

Ingredients

2 acorn squash, halved and seeded
1/4 cup frozen orange juice concentrate, thawed
2 tablespoons butter
4 teaspoons brown sugar
1 teaspoon ground nutmeg
1/8 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Fill a baking dish with about 1/2 inch water. Place squash halves cut side down in the dish, and bake 40 minutes in the preheated oven.

In a bowl, whisk together the thawed orange juice, butter, brown sugar, nutmeg, and cinnamon.

Turn squash halves cut side up in the baking dish, and drizzle evenly with the orange juice sauce. Continue baking 20 minutes.

Florida Orange Cake

Ingredients

1 (18.25 ounce) package yellow cake mix

1 cup orange juice

3 eggs

1/3 cup water

1/3 cup vegetable oil

FROSTING:

1 (8 ounce) package cream cheese, softened

1/4 cup butter, softened

1 tablespoon orange marmalade

3 cups confectioners' sugar

Directions

In a large mixing bowl, combine the dry cake mix, orange juice, eggs, water and oil. Beat on low speed for 30 seconds; beat on medium for 2 minutes. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For frosting, in a small mixing bowl, beat the cream cheese and butter until smooth. Beat in orange marmalade and confectioners' sugar. Spread over cake. Store in the refrigerator.

Cran-Orange Bran Muffins

Ingredients

- 1 1/3 cups fat-free plain yogurt
- 1 1/4 cups 100% Bran Cereal
- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup orange juice
- 1/2 cup honey
- 1/4 cup butter, melted
- 1 egg, beaten
- 1 tablespoon grated orange peel
- 1 cup dried cranberries

Directions

In a bowl, combine yogurt and cereal; let stand for 5 minutes. In a large bowl, combine flours, baking powder, baking soda and salt. Stir the orange juice, honey, butter, egg and orange peel into yogurt mixture. Stir into dry ingredients just until moistened. Fold in cranberries.

Coat muffin cups with nonstick cooking spray; fill three-fourths full. Bake at 375 degrees F for 18-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from the pans to wire racks.

Orange Spice Pork Chops

Ingredients

1 (6 ounce) can frozen orange juice concentrate, thawed
1 1/2 cups rum
1 habanero pepper, seeded
4 thick cut boneless pork chops, butterflied
2 tablespoons olive oil

Directions

In a blender or food processor, combine the orange juice, rum and habanero chile pepper and puree until smooth; set aside.

In a large skillet over medium high heat, saute the pork chops in the oil for 5 minutes per side, or until well browned.

Pour in the orange juice mixture, reduce heat to low, cover and simmer for 30 minutes. Flip chops over and simmer for 30 more minutes.

Orange Chicken Kiev

Ingredients

1/2 cup butter, softened
2 tablespoons minced chives
2 tablespoons minced fresh parsley
1/4 teaspoon salt
1/8 teaspoon pepper
6 (6 ounce) skinless, boneless chicken breast halves
1/4 cup all-purpose flour
1 egg
1/4 cup orange juice
1 cup dry bread crumbs
1/2 teaspoon grated orange peel

Directions

In a bowl, combine the butter, chives, parsley, salt and pepper. Shape into a 6-in. x 2-in. rectangle; place on waxed paper. Freeze until firm, about 30 minutes.

Flatten chicken to 1/4-in. thickness. Cut butter mixture into six strips; place one strip in the center of each chicken breast half. Roll up and tuck in ends; secure with a toothpick.

Place the flour in a shallow bowl. In another bowl, beat egg and orange juice. In a third bowl, combine bread crumbs and orange peel. Coat chicken with flour, dip in egg mixture, then roll in crumb mixture. Place seam side down in a greased 13-in. x 9-in. x 2-in. baking dish.

Bake, uncovered, at 375 degrees F for 35-40 minutes or until chicken juices run clear. Discard toothpicks before serving.

Orange-Pecan Icebox Cookies

Ingredients

1/2 cup butter, softened
1/2 cup shortening
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
2 tablespoons orange juice
1 tablespoon grated orange peel
1/2 teaspoon lemon extract
1/2 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1 cup finely chopped pecans

Directions

In a large mixing bowl, cream the butter, shortening and sugars. Beat in egg, orange juice, orange peel and extracts. Combine the flour, salt, baking soda and baking powder; gradually add to the creamed mixture. Stir in pecans. Shape dough into four 5-in. rolls; wrap each in plastic wrap. Refrigerate for 3-4 hours or until firm.

Unwrap and cut into 1/4-in. slices. Place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 9-10 minutes or until edges begin to brown. Remove to wire racks to cool.

Cranberry Orange Bread

Ingredients

1/4 cup butter, softened
1 cup sugar
1 egg
1 teaspoon grated orange peel
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1/2 teaspoon baking soda
3/4 cup orange juice
1 cup chopped fresh or frozen cranberries
1 cup golden raisins

Directions

In a large mixing bowl, cream butter and sugar. Beat in egg and orange peel. Combine the dry ingredients; add to creamed mixture alternately with juice. Fold in cranberries and raisins. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan.

Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely.

Pumpkin Cake with Orange Glaze

Ingredients

Cake:

2 cups boiling water
1/2 cup raisins
2 cups granulated sugar
1 cup Butter Flavor CRISCO®
Shortening
4 eggs
1 (16 ounce) can solid-pack
pumpkin (not pumpkin pie filling)
2 cups all-purpose flour
1 tablespoon ground cinnamon
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground ginger
1/4 teaspoon ground cloves
3/4 teaspoon salt

Orange Glaze:

1 cup confectioners' sugar
3/4 teaspoon grated orange peel
4 teaspoons orange juice
Chopped walnuts

Directions

Heat oven to 350 degrees F. Grease 10-inch (12-cup) Bundt pan with Butter Flavor CRISCO®. Flour lightly.

Pour boiling water over raisins in colander. Drain. Press lightly to remove excess water.

Combine granulated sugar, melted CRISCO® Shortening, pumpkin and eggs in large bowl. Beat at medium-high speed of electric mixer 5 minutes.

Combine flour, cinnamon, baking powder, baking soda, ginger, salt and cloves in medium bowl. Add to pumpkin mixture, 1 cup at a time, beating at low speed after each addition until blended. Stir in raisins with spoon. Pour into pan.

Bake at 350 degrees F for 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool 15-20 minutes before removing from pan. Place cake, top side up, on wire rack. Cool completely. Place cake on serving plate.

Combine confectioners' sugar, orange peel and orange juice in small bowl. Stir with spoon to blend. Spoon over top of cake, letting excess glaze run down side. Sprinkle with chopped nuts before glaze hardens.

Grandma's Cranberry Orange Cake

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1 cup white sugar
1/3 cup orange juice
2 eggs
1 cup buttermilk
2 tablespoons cranberry-flavored
liqueur
3/4 cup vegetable oil
1 cup chopped dates
1 cup fresh cranberries
2 tablespoons grated orange zest

1 cup orange juice
3/4 cup white sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, baking soda, baking powder and salt; set aside.

In a large bowl, mix together 1 cup of white sugar, 1/3 cup of orange juice, eggs, buttermilk, cranberry liqueur, and vegetable oil using an electric mixer. Add the dry ingredients and mix just until moistened. Fold in the chopped dates, cranberries and orange zest. Pour the batter into the prepared pan and spread evenly.

Bake for 1 hour in the preheated oven, or until a knife inserted into the crown of the cake comes out clean. Let the cake cool in the pan set over a wire rack for 15 to 20 minutes.

Remove the cake from the pan and place on a serving plate. In a small saucepan, stir together 1 cup of orange juice and 3/4 cup of white sugar. Bring to a boil, stirring until the sugar has dissolved. Use a turkey baster or large spoon to drizzle the sauce over the cake. Poke the cake with a fork or skewer to help it absorb all of the sauce, or until the cake is thoroughly moistened.

Mexican Orange Chicken

Ingredients

8 chicken drumsticks
8 chicken thighs
salt and black pepper to taste
1 1/2 cups cubed cooked ham
1 1/2 cups canned pineapple chunks
1 (12 ounce) package bacon slices, cut into 2 inch pieces
1/2 cup raisins (optional)
8 cups freshly squeezed orange juice
1/4 cup chicken bouillon granules
1/4 cup butter, cut into small chunks

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease a 9x12-inch baking dish with a cover.

Place the chicken drumsticks and thighs in the prepared baking dish, and sprinkle with salt and pepper. Evenly distribute the ham, pineapple chunks, bacon, and raisins over the chicken.

Stir together the orange juice and chicken bouillon granules in a bowl, and pour the mixture over the top of the dish. Dot the top evenly with chunks of butter.

Cover, and bake in the preheated oven until the chicken is very tender and the sauce has started to reduce, about 1 1/2 hours. Uncover, baste the chicken pieces with the juices in the bottom of the pan, and return to the oven until the chicken is golden, about 30 more minutes.

Orange-Ginger Sweet Potato Casserole

Ingredients

4 sweet potatoes, scrubbed
1 tablespoon orange zest
2 teaspoons finely minced fresh ginger root
2 egg yolks
salt and ground black pepper to taste
1/4 cup orange juice, or to taste
1/2 cup 2% low-fat milk
1/3 cup chopped pecans

Directions

Preheat oven to 450 degrees F (230 degrees C). Place oven rack in middle position. Lightly grease a 1 1/2 quart baking dish, and set aside.

Line a rimmed baking sheet with foil. Pierce each sweet potato several times with a fork, and place on the prepared baking sheet.

Roast the sweet potatoes in preheated oven until easily pierced with a fork, 1 to 1 1/2 hours.

Remove sweet potatoes from the oven, and cool about 15 minutes. Lower oven temperature to 375 degrees F (190 degrees C).

When sweet potatoes are cool enough to handle, cut in half, and scoop flesh into the bowl of a food processor. Discard potato skins. Add the orange zest, ginger; and egg yolks; process to make a smooth mixture. Season to taste with salt and pepper. Pour in the orange juice and milk; if desired, add more orange juice to taste. Spoon sweet potato mixture into prepared baking dish. Sprinkle top with pecans.

Bake in preheated oven until heated through and pecans are toasted, about 30 minutes.

Glenda's Mandarin Orange Salad

Ingredients

Dressing

1 onion, minced
2/3 cup white sugar
1 tablespoon dry mustard
1 teaspoon celery seed
1 teaspoon black pepper
1/2 cup distilled white vinegar
1/2 cup olive oil

Salad

1 head romaine lettuce, chopped
1 (10 ounce) can mandarin
oranges, drained
5 ounces fresh mushrooms, sliced
3 tablespoons slivered almonds
3 tablespoons crumbled cooked
bacon

Directions

Place the onion, sugar, mustard, celery seed, and black pepper into a small bowl. Pour in the vinegar, and stir until the sugar has dissolved. Whisk in the olive oil until the dressing is thick. Cover, and refrigerate at least 3 hours.

To make the salad, toss the lettuce, oranges, mushrooms, almonds, and bacon together in a large bowl. Drizzle with the dressing, and toss again to coat.

Orange Muffins with Dates

Ingredients

- 1 orange
- 1/2 cup orange juice
- 1 tablespoon grated orange peel
- 1 egg
- 1/2 cup vegetable oil
- 1 cup whole wheat flour
- 3/4 cup packed brown sugar
- 1/2 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup chopped dates

Directions

Peel orange, reserving peel, and separate orange into segments. Place peel, segments and juice in a blender or food processor. Add eggs and oil; blend well. In a bowl, combine whole wheat flour, brown sugar, all-purpose flour, baking powder, baking soda and salt. Add orange mixture and stir just until moistened. Fold in dates. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 14-16 minutes or until muffins test done.

Orange Meringue Pie

Ingredients

1 (9 inch) unbaked pie crust
3/4 cup sugar
1/3 cup cornstarch
1 pinch salt
1 cup orange juice
1/2 cup lemon juice
1/4 cup water
4 eggs, separated
4 tablespoons butter or margarine,
cut into pieces
2 teaspoons grated orange zest
1/2 cup diced orange segments
1/2 cup white sugar
1/4 teaspoon cream of tartar

Directions

Preheat oven to 400 degrees F (205 degrees C). Line pastry with aluminum foil and a layer of pie weights or dried beans. Bake in the preheated oven until edge of crust is golden, about 10 minutes. Carefully remove the foil and weights; bake about 5 minutes more.

In a small saucepan, stir together the 3/4 cup sugar, 1/3 cup cornstarch, and salt. Mix in the orange juice, lemon juice, and water. Whisk in the egg yolks. Cook over medium heat, stirring frequently, until thick and bubbly, about 5 minutes. Remove from heat, and stir in butter and orange zest. If desired; stir in diced orange segments. Pour into prepared pie crust, cover with plastic wrap, and set aside to cool.

When pie filling has cooled to room temperature, preheat oven and prepare meringue. Preheat oven to 350 degrees F (175 degrees C). In a large glass or metal bowl, beat egg whites until foamy. Gradually add 1/2 cup sugar and cream of tartar, continuing to beat until stiff peaks form. Lift your beater or whisk straight up: the egg whites should form a sharp peak that holds its shape. Spread over pie, making sure the meringue completely covers the filling and meets the edges of the pie crust.

Bake in preheated oven until meringue topping is golden brown, about 15 minutes.

Blueberry Orange Bread

Ingredients

2 cups all-purpose flour
1 cup sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 egg
1/2 cup orange juice
1/3 cup water
2 tablespoons butter or margarine,
melted
2 tablespoons grated orange peel
3/4 cup fresh or frozen blueberries

Directions

In a large bowl, combine the first five ingredients. In another bowl, combine egg, orange juice, water, butter and orange peel. Add to dry ingredients just until combined. Fold in the blueberries. Pour into a greased and floured 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 65-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack.