



# Roasted Orange Garlic Mayonnaise

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Categories: Captain's Shack, in Boise, ID, Sauces

Servings: 6

Description: Adapted from Parade.com.. A great sauce for seafood, aka Ahi Tuna.

Source: : Mar 2019.

Preparation Time: 10 minutes

Start to Finish Time: 1 hour 35 minutes

Serving Ideas: Serve with Ahi Tuna Steaks.

## Ingredients

1 c fresh squeezed Naval

Orange Juice

1/4 c Grand Marnier

1 lg head Garlic, outer  
papery layer remove

1 c Mayonnaise

Celtic Sea Salt and  
freshly ground

Tellicherry Black Pepper,  
to taste

## Directions

1) Place the orange juice in a small, heavy saucepan and bring it to a boil. Reduce the heat to medium and add the Grand Marnier. Simmer until the juice is thick and syrupy, about 20 to 25 minutes, watching it carefully so it does not burn. Cool and refrigerate until needed. (Makes ¼ cup.)

2) Meanwhile, preheat the oven to 350°F. Cut off the top ¼ inch of the garlic, lightly sprinkle with olive oil, then wrap the head of garlic in aluminum foil with a little water. Bake until the cloves are very soft, about 1 hour and 15 minutes. Remove from the oven and let cool slightly. Squeeze the soft garlic cloves into a bowl and add 2 to 3 tablespoons of the reduced orange juice; stir well.

3) Fold in the mayonnaise. Season with salt and pepper. Taste and adjust the seasonings. Transfer to a container, cover and refrigerate until needed, or at least 6 hours, for the flavors to blend.