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**LA VIC'S ORANGE SAUCE RECIPE**

Unveil the magic of **La Vic's Orange Sauce Recipe**, a zesty fusion of citrusy oranges, smoky chili peppers, and aromatic spices. Elevate your dishes with this vibrant condiment that marries Mexican and American flavors in a tantalizing symphony.

### EQUIPMENT

* Citrus Juicer or Hand Juicer: For extracting fresh orange juice.
* Grater or Zester: To zest the oranges for fragrant citrus peel.
* Pan or Skillet: For toasting chili peppers and sautéing garlic and spices.
* Blender or Food Processor: To blend the sauce to a smooth consistency.
* Measuring Spoons and Cups: For precise ingredient measurements.
* Spatula or Wooden Spoon: For stirring and sautéing ingredients.
* Strainer (Optional): To strain the sauce for a smoother texture.
* Kitchen Gloves: For handling chili peppers safely.
* Small Saucepan: For gently heating the sauce before serving.
* Fine-Mesh Strainer: For removing any remaining chili or orange zest particles from the sauce.

### INGREDIENTS

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* 3 large oranges juiced and zested
* 4 dried chili peppers such as guajillo or ancho, deseeded
* 3 cloves garlic minced
* 1 teaspoon cumin seeds toasted and ground
* 1 teaspoon dried oregano
* 1/4 cup white vinegar
* 1/4 cup vegetable oil
* Salt and pepper to taste

### INSTRUCTIONS

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* Zesty Orange Infusion: Extract the juice from the oranges and grate the zest. The marriage of citrusy tang and fragrant aroma forms the base of this tantalizing sauce.
* Fiery Chili Symphony: In a dry pan, lightly toast the dried chili peppers until they release their aroma. Grind them into a fine powder, adding a touch of smoky heat.
* Aromatic Ensemble: Sauté minced garlic in vegetable oil until golden. Infuse the sauce with cumin seeds' warmth and a hint of earthiness.
* Zestful Elevation: Introduce orange zest and dried oregano to the pan, infusing the sauce with layers of citrusy brightness and herbaceous depth.
* Tangy Transformation: Pour in the freshly squeezed orange juice and white vinegar, letting the flavors meld as they simmer gently.
* Harmonious Fusion: Incorporate the ground chili powder, allowing its fiery essence to intertwine with the tangy orange base.
* Blending Brilliance: Transfer the mixture to a blender, and blend until smooth. Adjust consistency by adding water if desired.
* Seasoned Symphony: Season with salt and pepper, balancing the flavors to your taste preference.