

CHEF
ANN KIRSEBÖM'S



GOURMET SAUCE WITH GRAND MARNIER® LIQUEUR
SAUCE FINE A LA LIQUEUR GRAND MARNIER®

SUGGESTED SERVING
PRESENTATION SUGGEREE




Grand Marnier®
Maison fondée en 1827

375 mL
2.5% alc./vol.

FAT FREE • NO PRESERVATIVES

SANS MATIÈRES GRASSES • SANS AGENTS DE CONSERVATION

Ooh La La...

Chef Ann's Sauce with Grand Marnier Liqueur®

Chef Ann's Gourmet Sauce with Grand Marnier® Liqueur - Pork Tenderloin

Marinate 2 pork tenderloins overnight in Chef Ann's Gourmet Sauce with Grand Marnier®. Discard gourmet marinade and bring pork to room temperature. Grill or roast until medium rare and let rest. Heat additional sauce and ladle on hot plate. Carve pork tenderloin and enjoy with potato gratin and braised chicory.

Bon Appetit!

Chef Ann Kirseböm

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Chef Ann's Gourmet Sauce with Grand Marnier® Liqueur – Salmon with Mango Salsa

Marinate 2 salmon filets in ¼ cup of Chef Ann's Gourmet Sauce with Grand Marnier® for 2 hours. Preheat grill, bake or roast for just a few minutes. Serve on a hot plate with mango & red pepper salsa and garnish entree with additional heated sauce and enjoy with grilled asparagus and roasted potatoes.

Salsa

1 fresh mango, peeled and diced
½ red pepper peeled and diced
Lime juice and sugar to taste.

Garnish with black sesame seeds if desired.

Also lovely grilled, roasted, sautéed with
Duck, Beef, Shellfish, Salads, Vegetables ...

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