

Nectar Reduction Sauce



Prep time 5m | Total time 10m | Yields 4 Servings



Add a touch of sweetness to your favorite recipes! Whether you're making crepes, pancakes or serving ice cream sundaes this fabulous *Nectar Reduction Sauce* will enhance the flavor of many sweet treats thanks to the rich and intense fruity taste of GOYA® **Nectar**. In this recipe, the sauce is prepared with GOYA® **Mango Nectar**, sugar and lemon juice, then reduced over medium heat until it thickens to the perfect consistency. An easy and delicious sauce that you will love!

Ingredients

1 can	GOYA® Mango Nectar (or your favorite flavor of GOYA® Nectar)
1/4 cup	sugar
1	lemon, juiced

 Buy Ingredients

This recipe was created by The Culinary Institute of America as an industry service to Goya Foods, Inc.

Directions

- 1 In saucepan, over medium heat, simmer nectar, sugar and lemon juice, until reduced by half into syrupy consistency.
- 2 Serve warm or chilled, and spoon onto dish of your choice, such as pancakes or ice cream.

[Buy Ingredients](#)

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For an adult version of the sauce, add two tablespoons liqueur to the recipe. Rum or Schnapps are a delicious pairing with GOYA® **Mango Nectar** or GOYA® **Guava Nectar**.

Quality Goya products are available at many food stores and supermarkets.

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