

# ROASTED ASPERAGUS WITH ORANGE GINGER SAUCE

1/2 jar **Emily G's Peach Marmalade Jam**  
1/4 c white wine  
1 1/2 t minced ginger  
1 T dijon mustard  
pinch salt  
1 lb asparagus, trimmed

Preheat oven to 450°. Place asparagus on a sheet pan sprayed non-stick spray. In a small saucepan, bring remaining ingredients to a simmer, whisking to combine. Remove from heat. Brush asparagus with sauce and season with salt. Roast in oven for about 20 minutes, turning asparagus half-way through. Remove from oven, plate, and pour on the sauce.

Serve immediately.



EMILY G'S™  
JAM OF LOVE