

Orange Cheesecake

INGREDIENTS

10 fresh orange segments (or sliced oranges, approximately 1/4" thick)

- 3 tablespoons fresh-squeezed orange juice
- 1 tablespoon fresh-squeezed lemon juice
- 1 tablespoon brown sugar
- 1 prepared cheesecake, 6 inch diameter
- 4 mint leaves

INSTRUCTIONS

Arrange fresh orange segments/slices in a circle on top of prepared cheesecake. In a small saucepan, combine orange juice, lemon juice, and brown sugar, stirring to dissolve brown sugar. Heat to boiling and reduce mixture by one half to a syrup consistency. Let syrup cool to room temperature. Drizzle over oranges and cheesecake. Garnish with mint leaves and serve.

Serve with Dancing Bull Sauvignon Blanc.