

Oranges in Grand Marnier

Ma must have loved these, they seemed to feature in the dinner party pudding spread an awful lot. On that note, if I have friends for dinner, I make a pudding. Ma made always 3, what's that about, is it a generational thing? How many do you make? (jojo)

I'm pretty sure they'd go really well with the bread and butter pud.

Serves 8

Ingredients

6 ripe oranges
2 tblsp granulated sugar
Juice of ½ lemon
3 tblsp Grand Marnier

Method

Using a sharp paring knife, peel the oranges of all rind, pith and inner skin. Cut the oranges crosswise into ½ inch rounds. Place rounds on a serving platter in one or two layers. Sprinkle the slices with oranges zest, sugar, lemon juice and Grand Marnier. Baste the fruit with the liquid.

Cover and refrigerate for at least 4 hours or overnight. Baste or gently toss periodically. Serve chilled.