

RAISIN SAUCE

SOURCE: JWF

INGREDIENTS:

1 C raisins
1 3/4 C water
1/3 C brown sugar
1 1/2 TBS cornstarch
1/4 tsp cinnamon
1/4 tsp cloves
1/4 tsp dry mustard
1/4 tsp salt
1 TBS vinegar

DIRECTIONS:

Boil raisins in water 5 minutes - mix sugar with cornstarch, spices, mustard + salt - add to raisins - cook, stirring till thick. Blend in vinegar.

Use over fruit or ice cream.

Yield: 1 1/2 C