

Brandied Green Grapes

Ray Harder - Valley Forge, PA

Treasure Classics - National LP Gas Association - 1985

Yield: 8 to 12 servings

2 tablespoons lemon juice

1/2 cup honey

*4 tablespoons Cognac or
Drambuie*

*2 pounds green seedless
grapes*

1 cup sour cream

brown sugar (to taste)

Preparation Time: 10 minutes

In a bowl, mix the lemon juice, honey and Cognac. Pour over the grapes.

Let stand overnight in the refrigerator.

Four hours before serving, pour the sour cream over the grape mixture. Sprinkle with brown sugar.

Return to the refrigerator until ready to serve.

Serve in chilled champagne glasses.

Per Serving (excluding unknown items): 1016 Calories; 48g Fat (40.4% calories from fat); 8g Protein; 152g Carbohydrate; trace Dietary Fiber; 102mg Cholesterol; 130mg Sodium. Exchanges: 0 Fruit; 1/2 Non-Fat Milk; 9 1/2 Fat; 9 1/2 Other Carbohydrates.