

Cumberland Sauce

Mary King Swayzee

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*1 jar currant jelly
1 can (6 ounce) orange
juice concentrate
4 tablespoons dry sherry
1/8 teaspoon ginger
1/4 teaspoon Tabasco
sauce
1 teaspoon Accent®
seasoning mix
1 teaspoon salt
pepper (to taste)*

In a bowl, combine all of the ingredients. Mix well.

(This sauce works well with chicken and ham.)

Per Serving (excluding unknown items): 121 Calories; trace Fat (0.4% calories from fat); trace Protein; 14g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2750mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fat; 1 Other Carbohydrates.