

# Duck or Dessert Sauce

Wanda Coady - Paxton, IL  
Treasure Classics - National LP Gas Association - 1985

**Yield: 1 1/2 cups**

*1 cup fresh cranberries*  
*1/4 cup water*  
*1 large fresh or frozen*  
*peach diced (no canned)*  
*1/3 cup grape jelly*  
*1/3 to 1/2 cup cherry liqueur*  
*(to taste)*

**Preparation Time: 10 minutes****Cook Time: 10 minutes**

In a covered saucepan, simmer the cranberries in 1/4 cup of water until the skins burst.

Add the diced peach and grape jelly. Cook uncovered until the jelly dissolves and the mixture thickens. Remove from the heat.

Add the liqueur.

Serve hot with roast duckling, cornish hen or as a dessert topping for ice cream filled crepes.

(The amount of liqueur to add depends on taste and the desired consistency of the sauce. The sauce thickens as it cools.)

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Per Serving (excluding unknown items): 318 Calories; trace Fat (0.6% calories from fat); 1g Protein; 83g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 39mg Sodium. Exchanges: 1 Fruit; 4 1/2 Other Carbohydrates.