

# Jezebel Sauce

*Robbie Jordan*

*Local 1155 Women's Committee Cookbook, Alabama*

*1 1/2 cups peach jam or  
marmalade  
1 pint apple jelly  
1 small jar mustard  
1 small jar horseradish*

Place all of the ingredients into a blender or mixer. Mix well.

*This sauce is good with any  
meat, especially ham,  
chicken or turkey.*

*The sauce will keep for  
months.*

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Per Serving (excluding unknown items): 1611 Calories; trace Fat (0.1% calories from fat); trace Protein; 418g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 560mg Sodium. Exchanges: 0 Lean Meat; 0 Fat; 27 1/2 Other Carbohydrates.