

Port Wine Sauce

Mary King Swayzee

The Church of St. Michael and St. George - St. Louis, MO - 1985

*1 jar currant jelly
1/2 cup port wine
juice of one lemon
1 tablespoon butter
1 1/2 tablespoons
Worcestershire sauce
salt
pepper
paprika
1 teaspoon dry mustard*

In a pan, melt the butter and jelly.

Add the port wine, lemon juice, Worcestershire sauce, salt, pepper, paprika and dry mustard. Mix well.

(This sauce is good on duck, ham, chicken, turkey and even beef tenderloin.)

Per Serving (excluding unknown items): 363 Calories; 12g Fat (44.8% calories from fat); 1g Protein; 32g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 349mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 1/2 Fat; 1 Other Carbohydrates.