

Port-Currant Sauce

Jackie Wayne

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*1 jar (10 ounce) red currant
jelly*

*1 tablespoon prepared
mustard*

3 tablespoons port wine

1/4 cup lemon juice

In a saucepan, combine the currant jelly,
mustard, wine and lemon juice. Mix well.

Serve warm.

Per Serving (excluding unknown
items): 96 Calories; 1g Fat (10.6%
calories from fat); 1g Protein; 12g
Carbohydrate; 1g Dietary Fiber;
0mg Cholesterol; 190mg Sodium.
Exchanges: 0 Lean Meat; 1/2 Fruit;
0 Fat; 0 Other Carbohydrates.