

Raisin Orange Sauce

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Yield: 1 quart

*1 cup sugar
1/2 cup water
1 cup seedless golden raisins
1 cup orange with rind, cut fine
2 tablespoons margarine
2 tablespoons cider vinegar
1/8 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/4 teaspoon ground cloves
1/4 teaspoon ground mace
1 cup currant jelly
2 tablespoons cornstarch*

Mix all of the ingredients except the cornstarch in a saucepan. Bring to a boil. Reduce the heat and simmer until the raisins are plump, 5 minutes.

In a bowl, blend the cornstarch and 1/4 cup of cold water until smooth. Add to the sauce and cook, stirring constantly, until the sauce is clear.

(The sauce keeps well in the refrigerator.)

Per Serving (excluding unknown items): 1870 Calories; 23g Fat (10.7% calories from fat); 1g Protein; 432g Carbohydrate; Dietary Fiber; 0mg Cholesterol; 1457mg Sodium. Exchanges: Grain(Starch); 4 1/2 Fat; 28 Carbohydrates.