# **Raisin-Pineapple Sauce**

Susan McEwen McIntosh "Southern Living" Cooking Light - 1983

## Yield: 2/3 cup

3/4 cup unsweetened pineapple juice
1/2 cup raisins
1 tablespoon vinegar
dash Worcestershire sauce
1/8 teaspoon ground cloves
2 teaspoons cornstarch
2 tablespoons water

In a saucepan, combine the first 5 ingredients. Bring to a boil. Cook until the raisins are plump.

Dissolve the cornstarch in the water and gradually add to the hot mixture. Cook until clear, stirring constantly.

Serve hot over ham slices.

Per Serving (excluding unknown items): 346 Calories; 1g Fat (1.3% calories from fat); 3g Protein; 89g Carbohydrate; 3g Dietary Fiber; Omg Cholesterol; 13mg Sodium. Exchanges: 1/2 Grain(Starch); 5 1/2 Fruit; 0 Fat; 0 Other Carbohydrates.

## Sauces

#### Bar Samina Nutritianal Analysis

Calories (kcal):	346	Vitamin B6 (mg):	.4mg
% Calories from Fat:	1.3%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	95.5%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	3.2%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	1g	Folacin (mcg):	46mcg
Saturated Fat (g):	trace	Niacin (mg):	1mg
		Caffeine (mg):	0mg
Monounsaturated Fat (g):	trace	Alcohol (kcal):	0
Polyunsaturated Fat (g):	trace	% Pofuso	በ በ%
Cholesterol (mg):	0mg		
Carbohydrate (g):	89g	Food Exchanges	
Dietary Fiber (g):	3g	Grain (Starch):	1/2
Protein (g):	3g	Lean Meat:	0
Sodium (mg):	13mg	Vegetable:	0
Potassium (mg):	814mg	Fruit:	5 1/2
Calcium (mg):	71mg	Non-Fat Milk:	0

lron (mg):	2mg
Zinc (mg):	trace
Vitamin C (mg):	23mg
Vitamin A (i.u.):	17IU
Vitamin A (r.e.):	2RE

# Fat: Other Carbohydrates:

0

0

# **Nutrition Facts**

Amount Per Serving

Calories 346	Calories from Fat: 4
	% Daily Values*
Total Fat 1g	1%
Saturated Fat trace	1%
Cholesterol 0mg	0%
Sodium 13mg	1%
Total Carbohydrates 89g	30%
Dietary Fiber 3g	13%
Protein 3g	
Vitamin A	0%
Vitamin C	39%
Calcium	7%
Iron	12%

\* Percent Daily Values are based on a 2000 calorie diet.