

Sauces

Spicy Duck Sauce

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1/2 cup duck sauce
3 tablespoons horseradish
1 tablespoon apricot preserves
2 teaspoons rice vinegar
1/2 teaspoon sesame oil
salt (to taste)

In a bowl, combine the duck sauce, horseradish, apricot preserves, vinegar and sesame oil. Season with salt. Mix well.

Per Serving (excluding unknown items): 367 Calories; 20g Fat (47.7% calories from fat); 1g Protein; 48g Carbohydrate; 1g Dietary Fiber; 18mg Cholesterol; 63mg Sodium. Exchanges: 4 Fat; 3 Other Carbohydrates.