

Raisin Sauce for Ham

Ginny Dugan

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*3/4 cup raisins
1 cup water
4 or 5 cloves
3/4 cup brown sugar
2 teaspoons cornstarch
1/4 teaspoon salt
1/4 teaspoon pepper
1 tablespoon butter
1 tablespoon lemon juice or
vinegar*

In a saucepan, combine the raisins, water and cloves. Simmer over low heat for 5 minutes.

In a bowl, mix the sugar, cornstarch and seasonings. Stir into the hot mixture. Cook until slightly thickened.

Add the butter and lemon juice.

Per Serving (excluding unknown items): 944 Calories; 17g Fat (15.1% calories from fat); 5g Protein; 213g Carbohydrate; 14g Dietary Fiber; 31mg Cholesterol; 777mg Sodium. Exchanges: 1 1/2 Grain(Starch); 5 1/2 Fruit; 3 1/2 Fat; 7 Other Carbohydrates.