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# Raspberry Marinade

*The Windsor Family Cookbook*

*Windsor Vineyards - Windsor, CA*

**1/2 cup raspberry vinegar**  
**2 cloves garlic, minced**  
**1 tablespoon Dijon-style mustard**  
**1 tablespoon honey**  
**1 tablespoon fresh marjoram, minced**  
**1 teaspoon fresh sage, minced**  
**1 teaspoon fresh thyme, minced**  
**1/2 teaspoon fresh black pepper, coarsely ground**

In a bowl, mix together the vinegar, garlic, mustard, honey, marjoram, sage, thyme and pepper. Mix well.

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Yield: .5

## **Pork**

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*Per Serving (excluding unknown items): 107 Calories; 1g Fat (5.7% calories from fat); 1g Protein; 29g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 192mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fat; 1 1/2 Other Carbohydrates.*