

Rum Raisins

50 Gift Ideas
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Yield: 2 cups

1 cup raisins
3/4 cup dark rum
1/2 cup water
1 split vanilla bean (seeds and pod)
1 broken cinnamon stick
2 wide strips orange zest

In a bowl, combine the raisins, rum, water, vanilla bean, cinnamon stick and orange zest.

Store in an airtight storage container.

Refrigerate for at least one day and up to one week.

Per Serving (excluding unknown items): 832 Calories; 1g Fat (1.2% calories from fat); 5g Protein; 118g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 23mg Sodium. Exchanges: 7 1/2 Fruit.