

BREAD AND PUTTER

Raisin Sauce

1 cup raisins

1-1/2 tablespoons corn starch

1 tablespoon white vinegar

1/3 cup brown sugar

¼ teaspoon each cinnamon, ground clove, dry mustard, salt

Warm raisins with 1-1/2 cups water over low heat until plump. Once raisins are plump, increase heat to medium and add the brown sugar, cinnamon, ground clove, dry mustard and salt. Stir to combine. In a small bowl, combine the corn starch and vinegar. Slowly add the cornstarch mixture to the raisins and cook until thick. Mixture will turn clear and glossy. Keep warm and serve with baked ham.

I'm moving! This recipe originally posted at <http://breadandputter.wordpress.com>

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