

RECIPES FROM TRIxie MATKOWSKI AND HER
FRIENDS AND RELATIVES

TRIXIE'S RAISIN-CIDER SAUCE

(makes about 1-1/2 cups sauce)

(This sauce is absolutely perfect with ham or pork! I serve it all the time.)

INGREDIENTS:

Mix thoroughly in a saucepan:

3 tablespoons brown sugar

1 tablespoon cornstarch

¼ teaspoon salt

¼ teaspoon cloves

1/8 teaspoon cinnamon

A few grains nutmeg

Stir in: 1 cup apple cider

½ cup seedless raisins

1. Put over high heat and bring rapidly to boiling, stirring slowly and constantly. Cook until mixture is thick and clear (about three minutes).
2. Remove from heat and stir in one teaspoon of lemon juice.