

Cranberry Raisin Sauce for Ham

- ½ - Cup Brown Sugar
- 1 - Teaspoons Dry Mustard
- 2 - Tablespoon Cornstarch
- 2 - Tablespoon Cider Vinegar
- 2 - Tablespoons Lemon Juice
- ¼ - Teaspoons Lemon Zest (grated lemon rind)
- 1 ½ - Cups Cold Water
- ¼ - Cup Raisins
- ¼ - Cup Dried Cranberries

Instructions:

Mix the first 3 ingredients in a medium pot. Slowly add the vinegar, juice, zest & water, stir until mixed. Over medium low heat, heat, stirring often until thick. Add the raisins and cranberries, stir well. Serve over ham.

Yield: 1 ½ cups