

Raisin Orange Sauce - This Sweet Sauce is Great with Baked Ham

Ingredients:

3/4 cup raisins (or craisins)

1/2 cup of dark brown sugar

2 tbsp ChoiceBatter™ (no spice preferred)

1 cup water

1/2 cup orange juice

Combine ChoiceBatter™, water and orange juice in a sauce pan and stir until well mixed. Stir in brown sugar, place over medium heat, and bring to a boil while stirring constantly. Lower heat, add raisins and simmer while stirring until thickened. Serve over ham; apply as a glaze while baking a ham, or with beef tongue.