

Cumberland Sauce

This is a spicy, sweet, citrus-flavoured sauce. It is delicious served warm with smoked chicken, ham or pickled pork. It keeps very well in the deep freeze so I always have it on hand.

½ t dry mustard
3 T brown sugar
1/3 t ground ginger
pinch of cayenne pepper
¼ t salt
1 ¼ C dry red wine
2 cloves
2 T corn flour
4 T cold water
½ C red currant jelly
1 t each of finely ground orange & lemon rind
juice of 1 orange & lemon

Put mustard, sugar, ginger, cayenne pepper & salt onto a saucepan. Mix to a smooth paste with a little of the wine. Stir in the rest of the wine. Add cloves. Bring to boil slowly. Lower heat & cover pan. Simmer 10 minutes. Mix corn flour to a smooth paste with cold water. Add to sauce & stir until thickened. Add all remaining ingredients & leave over a low heat until red currant jelly has melted.