

Plum Sauce

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Ingredients:

1 cup of red plum preserve.

½ cup of apricot preserve.

½ cup of apple sauce.

2 tablespoons of honey.

¼ cup of cider vinegar.

1 teaspoon of garlic juice.

Directions:

Combine all of the ingredients in a saucepan.

Bring to boil over a medium heat.

Cook, for 5 minutes, stirring frequently.

Remove from heat and allow to cool.

Serve, or pour into a jar and seal immediately.