

Currant Sauce

1/2 quart red wine vinegar
3 1/3 pounds red currants, stemmed
1 1/2 pounds cane sugar
1 tablespoon shredded ginger root
A cinnamon stick, broken into bits
5-7 cloves
1 tablespoon green peppercorns

Put the herbs and spices in a gauze bag. Combine the sugar and vinegar in a steel pot, add the herb bag, and bring the mixture to a boil; boil it for 5 minutes and add the currants. Reduce the flame and simmer, stirring with a wooden spoon, until the sauce has thickened to the point that a drop on an inclined plate doesn't run down it immediately. Transfer the sauce to sterile jars, seal them, and when they have cooled store them in a cool dark place; they'll be ready in a week and keep for several months.

This currant sauce is perfect with boiled, roasted, or grilled meats, and, if sealed in a jar, will also keep nicely for several months in a cool dark place. If you don't have red currants you can use black currants, blueberries, or even gooseberries.