



Recipes

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Port Drunken Raisins

Serves 1

Ingredients:

16 oz. vol. Tawny Port
1/2 cup Granulated Sugar
1 each Cinnamon Stick
4 Lemon Slices
1 cup Golden Raisins

Directions:

1. Heat port and sugar in small saucepot over medium heat. Stir to dissolve sugar. Bring to a simmer.
2. Add cinnamon stick, lemons and raisins.
3. Simmer until half of liquid remains. Remove from heat. Drain half of syrup and save for drizzle to sandwiches and salads.
4. Remove cinnamon and lemon slices from raisins.
5. Hold refrigerated until ready for use.