



### Plum Sauce

Serves 1

#### Ingredients:

1/4 cup Sugar

1 1/2 cups Plum Wine

4 oz. Peaches , canned

7 oz. Plums , fresh, quartered and pitted

2 oz. fresh Ginger , minced

1/4 cup Red Wine Vinegar

2 cups Chicken Stock

2 tsp. sweet Chile Sauce

1/2 tsp. Salt

#### Directions:

1. Place sugar in a saucepan over medium heat. Do not stir sugar and allow to melt thoroughly with no clumps. Twirl the pan to melt the sugar evenly. Continue to cook sugar until caramelized and deep amber in color. Add wine and stir over medium heat.
2. Add peaches, plums, ginger and red wine vinegar. Stir and reduce half of the mixture.
3. Add chicken stock and reduce until sauce-like.
4. Place mixture in food processor along with the salt and sweet chili sauce. Blend until smooth.