Elizabethan Goose sauce
Yields 1 and half cups

From www.Seatofmars.com
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Three qaurters of a cup of Chicken stock
2 tablespoons or more of Cider vinegar
1 teaspoon of Mustard, preferably dijon style
1 and half cups of apples pared, cored and minced.
Salt
Pepper
Sugar

1) in a saucepan combine stock, vinegar and mustard stir to a blend
2) Bring to a boil and add apples
3) Reduce heat and simmer uncovered for 20 minutes
4) Check seasoning, add salt, Pepper and sugar to taste

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