Elizabethan Orange wine sauce
Yields 2 cups

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3 Oranges
Three quarters of a cup of dry white wine
Quarter of a cup of Rose water
Generous pinch of Mace
Half a teaspoon of finely minced fresh Ginger
Sugar to taste

1) Peel Oranges and cut them into eighth of an inch slices discarding all pips
2) In a heavey saucepan combine wine, Rose water, Mace and Ginger. Bring to the boil
3) Reduce the heat, and add the Orange slices and simmer covered for 25 minutes.
4) Check seasoning and add sugar to taste

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