

## Elizabethan Prune sauce

Yields 1 and half cups

From [www.Seatofmars.com](http://www.Seatofmars.com)

Email: Jason@seatofmars.com

1 cup of dry wine either white or red

1 cup of pitted prunes

Quarter of a cup of blanched Almonds, coarsely ground

1 tablespoon of bread crumbs

Dash of cider vinegar

Quarter of a teaspoon of Sugar

Eighth of a teaspoon of Cinnamon

1) Combine ingredients in an enameled pan

2) Bring to a boil. reduce heat and simmer for 15 minutes

3) Check seasoning

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