



recipe box

MAKE WAY FOR DUCK SAUCE

Tools & Utensils

- Measuring cups; measuring spoons; small saucepan; wooden spoon

Ingredients

- 1 cup applesauce; ½ cup apricot preserves; 2 tbsp. honey; 2/3 cup cider vinegar; ¼ tsp. crushed garlic

Directions

1. Add all ingredients to a small sauce pan and cook on medium heat until hot, stirring frequently to prevent sauce from sticking to the pan.
2. Cool, serve and enjoy!