



Apricot Ginger Sauce

INGREDIENTS:

2 ½ Tbsp	Shallots, minced
1 Tbsp	Ginger, grated
1 cup	Apricot nectar
1 cup	Chicken stock
2 Tbsp	Dried apricots, diced
2 Tbsp	Currants
1 ½ Tbsp	Brown Sugar
1 ½ Tbsp	Dark balsamic vinegar

PREPARATION:

- Heat pot.
- Coat with cooking spray.
- Sauté ginger and shallots.
- Add remaining ingredients.
- Simmer for 20 minutes

Number of servings:	8
Serving Size:	¼ cup
Calories:	23
Fat Grams:	trace amount

