

Duck Sauce

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 35 mins

Description

This homemade duck sauce is made with chopped plums apple juice apricot preserves soy sauce and a pinch of garlic and mustard I made this after trying lots of other duck sauce recipes and I think its the best

Ingredients

- - 5 cups coarsely chopped plums or mixed fruit (apples
- plums
- and pears) - 1 cup water
- or more as needed - $\frac{3}{4}$ cup apple juice - $\frac{1}{2}$ cup packed light brown sugar - 1 tablespoon apricot preserves - 1 teaspoon soy sauce - $\frac{1}{2}$ teaspoon garlic powder - $\frac{1}{2}$ teaspoon dry mustard

Instructions

1. Gather the ingredients. ALLRECIPES / QI AI Place plums in a stockpot over medium-high heat. Stir in 1 cup water
2. apple juice
3. brown sugar
4. apricot preserves
5. soy sauce
6. garlic powder
7. and dry mustard. ALLRECIPES / QI AI Bring to a simmer
8. stirring frequently to dissolve brown sugar. Reduce the heat and continue simmering until fruit is completely soft
9. about 40 minutes. Remove from the heat and let cool for 30 minutes. ALLRECIPES / QI AI Transfer cooled mixture to a food processor or blender. Blend until completely smooth
10. adjusting the consistency with additional water if desired. ALLRECIPES / QI AI Cover and refrigerate until ready to use. ALLRECIPES / QI AI