

## **Blackcurrant Sauce for Duck**

*From: Bruce Naftaly*

Probably also good with pork tenderloin.

- } 1 pint blackcurrants, stemmed
- } 1-1/2 cup port
- } 1 cup red wine
- } 2 cups duck stock
- } 1 splash of Creme de Cassis
- } 1 dash of salt , to taste

Simmer the blackcurrants, port, red wine, and stock for 1-1/2 hours.  
Run through the food mill, and return to pan. Add the Creme de Cassis and salt to taste.