

Hawthorne Sauce

2.2 lb (1 kg) hawthorn haws (berries)
1 pint (600 ml) vinegar
1 cup (250 ml) maple syrup
2 tbsp (30 ml) salt
1 tsp (5 ml) freshly ground black pepper

Separate haws from the stems and wash. Combine haws and vinegar and cook over a gentle heat for 30 minutes. Remove haws from liquid (save the liquid) and press the pulp through a sieve. Return pulp to the pan and add maple syrup, salt and pepper. Boil for 10 minutes, bottle and seal.

This makes a tangy delicious sauce that goes well with rich meats; it is also a nice addition to ice cream.

Depending on the pulp to liquid ratio, and how long you cook down the ingredients, the consistency can vary from a fairly thin sauce to a thickness resembling ketchup. Experiment to your taste. If you produce a thin sauce, then the solids may settle with time, but all you have to do is shake the jar before use.