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Apple Cider Sauce

Prep Time: 5 mins

Cook Time: 21 mins

Total Time: 26 mins

Ingredients

- 2 cup(s) apple cider
- 2 teaspoon cornstarch
- 4 teaspoon water
- 1 tablespoon butter

Preparation

1. Boil cider in a small heavy saucepan over high heat until reduced to 1 cup, 15 to 20 minutes.
2. Mix cornstarch and water; add to the cider and cook, stirring, until slightly thickened, about 1 minute. Remove from heat and swirl in butter until melted. Serve warm or chilled.

