



Port Wine Ice Cream Sauce

Drizzle this fruity sauce over your favorite ice cream or sherbet, and serve with a shortbread cookie.

1/4 cup sugar

1 tablespoon cornstarch

1 cup Port wine

1 teaspoon lemon juice

2 teaspoons grated orange rind

Combine sugar and cornstarch. Add to Port wine in saucepan and cook over medium heat, stirring frequently, until thickened and clear, about 5 minutes. Add lemon juice and orange rind. Chill. Serve over ice cream or sherbet. Serves 4.