

GRAPE JUICE SAUCE WITH WHITE GRAPES gives an elegant touch to a guinea fowl. Make it by adding one cupful of grape juice and one cupful of water to the liquid in the roasting pan, cook gently and season with paprika. Thicken slightly by adding two tablespoonfuls of flour mixed to a paste with cold water and strain over half a cupful of white grapes quartered lengthwise and freed from their seeds. Simmer five minutes and serve.