



# Raspberry Sauce

## I n g r e d i e n t s : P r e p a r a t i o n :

1 Pound frozen raspberries  
(unsweetened), thawed

1 Cup granulated sugar

Juice from 1 lemon

Optional:

1tbsp. Cornstarch

2tbsp. Cold water

2tbsp. Liqueur

Combine the first three ingredients; blend mixture in blender or food processor until berries are liquefied. Press the mixture to remove seeds, if desired. Optional - For thicker sauce: Dissolve 1 tablespoon cornstarch in 2 tablespoons of cold water; stir strained raspberry sauce. Place mixture in a heavy saucepan and bring to a boil, stirring constantly. Remove from heat and add favorite liqueur to taste, if desired.