

Fresh Raspberry Sauce

Yield: 2 cups

This sauce is a staple in my pastry kitchen. Enjoy the flavor of the fresh raspberries and the rich flavor it brings to my chocolate desserts.

12 ozs	raspberries, fresh
1 cup	granulated sugar
1 tbsp	cornstarch
2 tbsp	water (very cold)
2 tsp	lemon juice
4 tbsp	Chambord Liquor

1. If fresh fruit is used, thoroughly wash them.
2. Heat the berries, and sugar to a boil in a medium saucepan, cooking about 10-15 minutes.
3. In a small glass, blend the cornstarch and the cold water until it looks milky and is free of lumps.
4. Whisk the cornstarch mixture and the lemon juice into the berries, until the sauce thickens slightly.
5. Add the liquor to the mixture, stirring until blended.
6. Then let it cool to room temperature.