

## **RASPBERRY SAUCE**

3 cups raspberries  
1/2 cup sugar  
1 tsp cornstarch

Place half of the raspberries in a blender container or food processor bowl. Cover and blend or process until berries are smooth. Press berries through a fine mesh sieve; discard seeds. Repeat with remaining berries. You should have about 1 cup sieved puree. Stir together sugar and cornstarch in a medium saucepan. Add sieved berries. Cook and stir over medium heat until thickend and bubbly. Cook and stir for 2 minutes more. Remove from heat. Cool slightly, then cover and chill. Makes about 1 cup sauce.

For more recipes, visit [www.raspberrylblackberry.com](http://www.raspberrylblackberry.com).

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