

GUASTELLO'S VILLAGE MARKET

Easy Raspberry Sauce

Makes about 2 ¼ cups

Ingredients

12 ounce bag frozen unsweetened raspberries
3/4 cup granulated sugar
1/2 cup water
1/2 teaspoon vanilla extract
1 tbl. Grand Marnier (optional)
2 teaspoons cornstarch
2 tablespoons water
1 tablespoon butter

In a saucepan over medium heat, stir together raspberries, sugar and water until the sugar is dissolved. Heat the mixture to boiling, stirring often. Reduce heat and add the vanilla and Grand Marnier, if using.

In a small cup, combine the cornstarch and two tablespoons of water. Mix well.

Pour this into the boiling raspberry mixture. Stir and boil over medium-low heat for 4 minutes or until the mixture has thickened a bit.

Remove the pan from the heat.

Add 1 tablespoon of butter and mix until the butter has completely melted.

Allow the mixture to cool for 15 minutes.

Credit: allrecipes.com