

Raspberry Sauce

Better Homes and Gardens 75th edition
(Another Herrell favorite)

Prep: 20 minutes **Chill:** 1 hour **Makes:** about 1 cup sauce

3 cups fresh or frozen slightly sweetened raspberries
 $\frac{1}{3}$ cup sugar
1 teaspoon cornstarch

1. Thaw berries, if frozen. Do not drain. Place half of the berries in a blender container or food processor bowl. Cover and blend until berries are smooth. Press berries through a fine mesh sieve; discard seeds. Repeat with remaining berries. (You should have about $1\frac{1}{4}$ cups sieved puree.)
2. In a small saucepan combine sugar and cornstarch. Add sieved berries. Cook and stir for 2 minutes more. Transfer to a bowl. Cover and chill for at least 1 hour. Serve over angel food cake, cheesecake, or ice cream.

Note: We put the unsweetened berries through our juicer two or three times, and then follow recipe. One quart makes about $1\frac{1}{4}$ cups of sieved puree.