

Raspberry Coulis (Sauce)

This sauce goes well with ice cream, Bourbon brownies, blintzes and with the Almond Ginger Torte.



Ingredients

- 1/2 cup sugar
- 3 Tbsp. fresh orange juice
- 12 oz. frozen raspberries
- 1 Tbsp. Grand Marnier

Equipment

- Microwave dish
- Small whisk
- Food processor
- Sieve

Raspberry Sauce

<input checked="" type="checkbox"/>	Description	Time (min)
	Thaw raspberries	10
	In a microwave dish, whisk together 1/2 cup sugar and 3 Tbsp. orange juice	2
	Microwave to heat	2
	Stir to ensure sugar is dissolved	1
	In a food processor, blend raspberries and sugar until smooth	3
	Strain the mixture to remove the seeds	1
	Add 1 Tbsp. of Grand Marnier and stir	1
	Total	20