



Raspberry and Red Wine Puree

Courtesy LadyFingers Private Chef and Catering Service
6 servings

Ingredients:

- 4 packages raspberries
- 4 ½ tablespoons red wine

Instructions:

1. Rinse and gently pat raspberries dry
2. Place raspberries in a blender, reserving 18 berries for garnish.
3. Add 4 ½ tablespoons red wine to the blender. Cover and puree until smooth.
4. Place a fine mesh sieve over a bowl and pour raspberry puree into the sieve.
5. Using the back of a spoon, swirl puree around the bottom of the sieve until liquid has been strained into the bowl and seeds remain in the sieve. Discard seeds.
6. Serve raspberry sauce with meat or poultry, using reserved raspberries as garnish.

Variations: Substitute orange juice for red wine for an alcohol-free puree, or substitute pure maple syrup for a sweeter puree.