

Raspberry Sauce

From Williams-Sonoma website

Adapted from Williams-Sonoma Collection Series, Ice Cream, by Mary Goodbody (Simon & Schuster, 2003).

Prep Time: 10 minutes

Cook Time: 5 minutes

Servings: 12

Ingredients:

4 cups frozen raspberries in light syrup (2 bags, each 10 oz.)

4 tsp. arrowroot

1 Tbs. sugar or 1 Tbs. orange-flavored liqueur, such as Cointreau or Grand Marnier

Directions:

Put the raspberries in a sieve set over a bowl. Let thaw at room temperature until the juices are liquid but the berries are still partially frozen. Reserve 1 cup of the juice and transfer the berries to another bowl.

Put the arrowroot in a small cup and slowly stir in about 1 Tbs. of the raspberry juice until smooth. Pour the remaining juice into a small saucepan and stir in the arrowroot mixture and sugar (if using the liqueur, do not add it now). Heat over medium heat, stirring, until the syrup comes to a boil. Immediately remove from the heat; do not let it boil for more than 15 or 20 seconds. Add the liqueur. Pour the syrup over the berries and stir to combine.

Transfer the mixture to a blender or food processor and pulse to puree. Strain the sauce through a fine-mesh sieve into a stainless-steel bowl.

Cover the sauce and refrigerate until chilled, at least 2 hours or up to 2 days. Makes about 2 cups.