

Blackberry Coulis



Ingredients

3 cups Florida blackberries, fresh or frozen

¼ cup water

1 cup granulated sugar

1 tbsp. lemon juice

Procedure

1. Put blackberries, water, and cup sugar in a non-reactive saucepan. Bring to a boil.
2. When berries are very soft, remove from heat and puree well. Press berries through fine mesh strainer. Discard seeds.
3. Stir in lemon juice. Cool completely.

Makes approximately 2 cups of sauce

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