





# RECIPE

## Raspberry Lemon Sauce

*Sweet and fruity sauce perfect for drizzling over a variety of desserts including cheesecake, pound cakes and Danishes.*

- |   |                                |
|---|--------------------------------|
| 1 (2 lb. bag )  Butter Sauce | 2 Teaspoons Granulated Garlic  |
| 1 1/4 Pesto   | 1 Teaspoon Onion Powder        |
| 1/2 Sundried Tomato, dried  | 1/2 Teaspoon Granulated Garlic |
| 1 Tablespoon Black Pepper   | Salt (To Taste)                |

**Directions:** In a medium saucepan, pour  Butter Sauce on medium heat. In a bowl, combine sugar and water to create sugar slurry. Combine with sauce and stir in remainder of ingredients. Chill for 1 hour.

**Yield:** 24–30 servings

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