



RECIPE

Raspberry Brandy Sauce

1 (2 lb. bag)  Butter Sauce

4 lbs. Raspberries, fresh or frozen


1 Cup Brandy

8 Tablespoons Heavy Cream

6 Teaspoons Lemon Juice

2 Teaspoons Cinnamon

Directions: In a small saucepan, combine brandy and raspberries sauce; heat to boiling, stirring occasionally, and cook about 5 minutes until all alcohol is cooked out.

Add  Butter Sauce and cook 2-3 minutes more. Transfer mixture to blender, add lemon juice, cinnamon, and heavy cream and puree until smooth.

Yield: 24-28 servings

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