

Blackberry Coulis by Lynn's Recipes



Lynn demonstrates how to make Blackberry Coulis. This is a sauce made from blackberries and usually accompanies desserts. You can use it over ice cream, pancakes, or cakes. This was a viewer request.

Makes about 1-1/2 cups

Ingredients:

- 1/2 pound blackberries
- 1/2 pound granulated sugar
- 1/4 cup blackberry liqueur (I used Chambord, a combination of black and red raspberries - that's all I could get at the store I went to)

Combine berries, sugar, liqueur in a small saucepan and bring to a simmer over medium heat. Let it cook until syrupy and reduced by half, about 10 minutes.

Transfer to a blender or food processor, and puree until smooth. Strain through a fine mesh sieve, pushing the mixture with a rubber spatula. Let it cool and store in refrigerator.

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