

# 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.

[Comment or watch this Recipe on You Tube](#)



Follow me on:

[YouTube](#)

[Twitter](#)

# Blackberry Coulis by Lynn's Recipes

---



[Facebook](#)



[Instagram](#)



[Roku](#)

Lynn's Recipes | June 2015  
[www.lynnrecipes.com](http://www.lynnrecipes.com)

-----

[Click here for a handy Conversion Chart](#)