

Macerated Berry Reduction Sauce

This is the recipe for the berry sauce I used in the Mezzetta sandwich contest along with the maraschino cherry pound cake and plum sauce ice cream. To macerate berries and fruits simple combine wine, sugar, and the fruit over night. It's basically sangria but instead of drinking the wine, we end up reducing it to make a "caramelized" sauce and serve the fruit on the side. Feel free to adjust this recipe for your needs.

Ingredients	
Viognier wine	1# 10 ounces
Kona Coast Orange Teriyaki sauce	4 ounces
Granulated Sugar	6 ounces
Raspberries	6 ounces
Blueberries	10 ounces
Strawberries, cut in large pieces	6 ounces
Grapes	4 ounces

1. Combine the wine, teriyaki sauce, and granulated sugar in a large container and stir until well mixed together.
2. Add in all the washed fruit and stir to make sure the fruit is loosely arranged in the liquid. Allow the fruit to soak overnight and for up to 2 days.
3. The next day strain out the fruit that you want to use and set aside.
4. On the stove, take some of the liquid and cook until it reaches 220 degrees F.
5. Serve the sauce hot with the macerated berries.