

## Raspberry Reduction Sauce

Ingredients		
Fresh or Frozen raspberries (no sugar added)		24 ounces (1# 8 ounces)
Fresh lemon juice	2 teaspoons	10 grams
Granulated sugar	2/3 cup	4 ¾ ounces

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Thaw the frozen raspberries, save any juice or liquid. Puree the raspberries in a food processor and strain out the seeds. Combine with the reserved juice and sugar.
4. Boil the juice on the stove to reduce by half (230 degrees F).
5. Stir in the fresh lemon juice.
6. Store refrigerated for 10 days or frozen for 1 year.