

Raspberry Coulis

Serves 4

I made this to accompany my Bourbon Brownie for a dinner with Fred and Abby Himmelein and John and Diana Barth. It makes a dramatic presentation. This recipe is from *The Café Sucre Fanne*. They recommend using frozen raspberries.



Ingredients

- 1/2 cup sugar
- 3 Tbsp. fresh squeezed orange juice
- 12 oz. frozen raspberries
- 1 Tbsp. Grand Marnier

Equipment:

- Blender
- Strainer



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<input checked="" type="checkbox"/>	Directions	Time (min)
	Thaw a 12 oz. package of frozen raspberries in warm water	15 min
	Squeeze 3 Tbsp. of fresh orange juice	2
	Combine orange juice with 1/2 cup sugar in a microwave safe dish. Stir.	1
	Microwave sugar and juice on high	2
	Stir sugar and juice	1
	In a blender, combine raspberries, sugar, and juice until smooth and pureed	3
	Strain mixture to remove raspberry seeds	2
	Stir in 1 Tbsp. Grand Marnier	1
	Transfer to a pitcher and drizzle on a plate before adding the dessert.	1
	Total	28