



Raspberry Merlot Sauce

from renowned chef Paulette Mitchell

2 12 oz. bags of frozen, unsweetened raspberries, or 1 ½ pounds of fresh raspberries
1 ½ cups Lava Cap Reserve Merlot
1 cup granulated sugar

Place the raspberries in a small saucepan along with the Lava Cap Merlot and sugar. Turn the heat to medium-high and bring to a boil. Reduce the heat to medium and leave at a simmer for approximately 30 – 35 minutes uncovered. Let the mixture reduce by half. To prevent the sugar from scorching you will need to stir the mixture at five minute intervals. Strain the mixture through a fine mesh sieve. Cool before using. This mixture will last up to two weeks in the refrigerator.

This recipe makes ¾ cup of sauce.

Ideas for serving the sauce: Drizzle on vanilla bean ice cream; pour over New York style cheesecake; add to balsamic vinegar for a delicious vinaigrette; add zip to a chocolate cake by mixing it in with your frosting; or serve over fresh fruit such as pears.

