

BLACKBERRY SAUCE FOR ICE CREAM

2/3 cup sugar*

2 tsp. cornstarch

1/8 tsp. salt

1-1/4 cup crushed blackberries*

1/3 cup blackberry jelly

*When using frozen berries, reduce sugar to 1/2 cup.

VARIATIONS: You may substitute raspberries and currant jelly, or strawberries and strawberry jelly.

Combine sugar, cornstarch, and salt in a saucepan and mix well. Add blackberries and jelly. Cook and stir until mixture boils, thickens, and becomes clear.

Strain to remove seeds. Cool. Drizzle sauce over vanilla ice cream.

Yield: 1 cup sauce. Keeps well in refrigerator for several weeks in covered container.

For more recipes, visit www.raspberryblackberry.com.

