

Blackberry Cabernet Sauvignon Sauce



Ingredients

1 pint blackberries, preferably
¼ cup granulated sugar or more if needed
1 cup Cabernet Sauvignon

Procedure

1. In a non-reactive saucepan, combine all ingredients. Bring to a boil and reduce to a simmer.
2. Once the berries are soft, smash with the back of the spoon. Simmer until the sauce is thick to coat the back of a spoon. This may take 10-15 minutes over low heat once at a simmer.
3. Remove from the heat and press through a fine mesh strainer if desired.
4. Serve warm or cold over ice cream, cake, fruit, or use in a cocktail!

Yields approximately 1 cup

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