



BUTLER'S FREEZER RASPBERRY SAUCE

3 cups mashed fresh Butler's berries
3 cups sugar
1 cup light corn syrup
1 package (3 oz.) liquid fruit pectin
2 Tbsp. lemon juice
4 cups whole fresh Butler's raspberries

Combine the 3 cups mashed berries, sugar and corn syrup; stir until well mixed. Let stand for 10 minutes. In small bowl, combine liquid pectin and lemon juice. Stir into fruit mixture; mix for 3 minutes to distribute pectin evenly. Add remaining whole berries, stirring carefully to distribute fruit but leave berries whole. Ladle into 1-pint freezer containers; seal and let stand at room temperature for 24 hours or until partly set. Store in refrigerator for up to 3 weeks or in the freezer for up to 1 year. Thaw and stir before using. Serve over ice cream, sponge cake, shortcake, or waffles, or combine with plain yogurt. Yield: 4 pints

From the Kitchen of Mrs. Butler

www.butlersorchard.com