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# Blackberry Sauce

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*www.gammyshouse.com*

*It's also great drizzled over vanilla ice cream.*

## **Ingredients:**

1 16 oz bag frozen blackberries, thawed or 2 cups canned blackberries	2 Tablespoons fresh lemon juice
$\frac{3}{4}$ cup sugar	1-2 Tablespoons brandy, optional

## **Directions:**

Puree all ingredients in processor. Strain into medium bowl, pressing on solids to extract as much liquid as possible. Cover and refrigerate until cold. (Can be made 2 days ahead. Keep refrigerated.)

Makes about 2 cups.

