

NW Berry Sauce

Ingredients

- Applesauce - 1 Cup / 8 oz
- Raspberries or Blueberries - 1 Cup / 5.5 oz
- Sugar - 1/4 Cup / 3 oz
- Lemon Juice - 1 Tbsp
- Salt, Kosher - 1/2 tsp
- Ginger Powder, ground - 1/8 tsp

Directions

1. Combine the first three ingredients in a Sauce Pan, stir to incorporate.
2. Bring the mixture to a simmer, allow to cook for 15 minutes.
3. Remove from the heat, whisk the lemon juice, salt and ginger into the mixture.
4. Puree the mixture with a handheld immersion blender.
5. Serve warm or cold.



Notes

Serving Size & Crediting

16 Servings
2 Tbsp / 1 Ounce

Fruit 1/8 Cup