

Raspberry & Rosemary Sauce

(~4 servings)

Ingredients

- 1 shallot, fine dice
- 1 tbsp butter
- 1 tbsp minced fresh rosemary
- 1 tsp rasped orange peel
- Dash of dried chillies
- ½ cup white wine
- Juice from 1 orange
- 2 cups raspberries
- 2 tbsps sugar (to taste)
- Salt (to taste)
- 1 tsp minced fresh rosemary

Method

1. Sauté shallot in butter over medium low heat to soften – 5 to 10 minutes, don't brown.
2. Add minced rosemary, rasped orange peel and dash of dried chillies. Stir to bloom flavours.
3. Add white wine and boil to remove alcohol and reduce.
4. Add orange juice and boil to reduce a bit.
5. Add raspberries and heat and stir to break down ~5 minutes.
6. Taste for flavour and add sugar and salt to round out.
7. Reduce to desired consistency, and stir in 1 tsp minced fresh rosemary to boost flavour at the end.

Notes

- Good substitute for cranberry sauce over roast turkey.