



Regal Raspberry Sauce

Yields: 6 cups

Prep time: 20 min

Cook time: 15 min

INGREDIENTS:

- 8 teaspoons of corn starch
- 1 cup of sugar
- 6 cups of frozen raspberries
- 3 teaspoons of water
- 2 teaspoons of lemon juice
- 2 tablespoons of butter
- 1 teaspoon of vanilla extract
- a dash or salt

TOOLS:

- [Chantal 2 Qt. Induction 21 Steel Sauce Pan](#)





Regal Raspberry Sauce

PROCESS:

1. Thaw raspberries for 1 hour prior to cooking.
2. Add the cornstarch and sugar to the Chantal Saucepan and mix.
3. Add the water and lemon juice to the mixture in the Chantal Saucepan and stir until you have a paste.
4. Add in the raspberries.
5. Using a spatula, break up the raspberries on low heat.
6. Once the raspberries are broken up a bit, turn up the heat to medium-high and bring to a boil.
7. Boil the sauce mixture for 6-8 minutes.
8. Remove from heat and add in the butter, vanilla, salt, and stir.
9. It can be served warm, or put into the fridge to cool.
10. Serve with our [Sophisticated Pancakes](#) and enjoy!