



BUTLER'S BLACKBERRY SAUCE FOR ICECREAM

$\frac{2}{3}$ cup sugar (when using frozen berries, reduce to 1/2 cup)
2 tsp. cornstarch
Pinch of salt
1 $\frac{1}{4}$ cup crushed Butler's blackberries
 $\frac{1}{3}$ cup blackberry jelly

Combine sugar, cornstarch, and salt in a saucepan and mix well. Add blackberries and jelly. Cook and stir until mixture boils, thickens and becomes clear. Strain to remove seeds. Cool. Drizzle over ice cream. Yield: 1 cup sauce. Keeps well in the refrigerator for several weeks in covered container. Variations: You may use raspberries and currant jelly or strawberries and strawberry jelly.

From the Kitchen of Mrs. Butler

www.butlersorchard.com