



Raspberry Port Glaze

Prep Time: 5 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

4.5 oz. Raspberries

1 Tbsp. plus 1 tsp. Sugar

7 Tbsp. Port Wine

1 sprig Rosemary , fresh , whole

3 Tbsp. Orange Juice

1 tsp. Grand Marnier

3/4 Tbsp. Corn Syrup

Pepper , fresh , cracked , to taste

Directions:

1. In a small saucepan over medium-high heat, cook raspberries, sugar, half of the port, and rosemary until raspberries have burst and mixture has thickened slightly.

2. Remove the rosemary sprig. Add remaining port, orange juice, Grand Marnier, and corn syrup. Reduce to desired consistency. Finish with black pepper to taste.