

Recipes

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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.