





Raspberry Mint Sauce

From the Victorian Christmas Dinner of the
Manassas Gourmet Club

Use with [Chocolate](#) [Chocolate Intensity](#)

Makes about 3 cups

Quantity	Ingredients	Preparation Notes
2 10 oz pkgs	Frozen Raspberries, thawed	 Use a blender or food processor to puree the raspberries
2 Tbsp	Confectioner's Sugar	 Add sugar
2 Tbsp	White Creme de Menthe	 Stir in creme de menthe
		 Strain through a fine sieve to remove seeds if desired
		 Cover and refrigerate