**Raspberry Coulis**

**Ingredients:**

3 pkg. raspberries

¾ cup sugar

1 Tbsp. lemon juice

½ cup water

**INSTRUCTIONS**

1. Put all ingredients into a saucepan and bring to a simmer
2. Turn the heat down to medium-low and cook for about 10 minutes, until the raspberries have broken apart and the sugar is dissolved.
3. Cool for about 15 minutes.
4. Put into the blender and blend until smooth.
5. Pass the mixture through a fine sieve to get out the seeds.
6. Transfer the liquid in squeeze bottles.