



Raspberry Sauce

1 (6oz) container fresh raspberries
1/4" piece ginger, peeled
1 date, pitted
2 basil leaves
1/2 TB balsamic vinegar
1/2 tsp lemon juice
pinch of salt

1. Add all ingredients to blender. Blend until smooth. Scrape down sides of blender jar as necessary. If not using a high powered blender you may wish to strain the sauce after blending to eliminate seeds. A Vitamix will blend the seeds smooth enough.
2. Enjoy sauce raw or transfer to small saucepan, heat through, simmer for several minutes or until desired consistency.