



Red Currant Sauce

Frozen berries work fine. If using all raspberries or blackberries, add a tablespoon or so of fresh lemon juice and/or a teaspoon of lemon zest. This sauce is also delicious with angel food cake.

- 2 cups fresh red currants (1/2 pound), stemmed
- 2 cups fresh raspberries
- 2/3 cup granulated sugar
- salt

Stir together currants, raspberries, sugar and large pinch salt in a medium saucepan and simmer, stirring occasionally, until fruit breaks down, about 10 minutes. Force through a chinois into a bowl and cool. Discard solids.