***NR#15 DMDOH FROZEN BERRY SAUCE LOIS ELLEN FRANK***

***Serving Size and Ingredients: 1oz***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 1 1/3 lbs | 2 ¾ lbs | 5 1/2lbs | Frozen mixed Berries |
| 2 3/4TBSP | 5 ½ TBSP | 11 1/8 TBSP | Agave syrup |
| 1 1/3 tsp | 2 ¾ tsp | 5 ½ tsp | Lemon juice |
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***INSTRUCTIONS:***

1. **Blend all ingredients together in a food processor for 3 minutes to make a smooth puree.**
2. **Pour through a fine strainer and then pour into a squeeze bottle. Frozen Berry Sauce can be kept in the refrigerator for several days or frozen for later use.**

**NOTE: Frozen raspberries and blueberries need to be stained because of the tiny seeds. Cherries and blueberries don’t have to be strained but taste first and if you think your seniors will not like the sauce texture then strain as per the instructions above.**