

Good Eats Recipes

Red, White & Blue Sundaes

What You Need:

3 1/2-pint baskets fresh raspberries
1/4 cup GOOD EATS Raspberry Preserves
3 1/2 tablespoons brandy
3 1/2-pint baskets fresh blueberries
1/2 cup sugar
1/4 cup water
1 tablespoon fresh lemon juice
1 cup chilled whipping cream
2 tablespoons powdered sugar
Vanilla ice cream

Directions:

Puree 2 baskets raspberries, preserves and 2 tablespoons brandy in blender. Strain into small bowl, pressing on solids. Stir 2 baskets blueberries, sugar, 1/4 cup water and lemon juice in heavy small saucepan over medium heat until sugar dissolves. Bring to boil. Reduce heat to low; simmer until sauce thickens slightly, about 10 minutes. Strain sauce into another small bowl. (Sauces can be made 3 days ahead. Cover separately; chill.)

Beat whipping cream, powdered sugar and 1 1/2 tablespoons brandy in medium bowl until stiff peaks form. Chill until ready to use, up to 3 hours.

Place 3 scoops of ice cream in each of 6 bowls. Top with remaining fresh berries. Drizzle with raspberry and blueberry sauces. Pipe or spoon whipped cream atop sundaes.