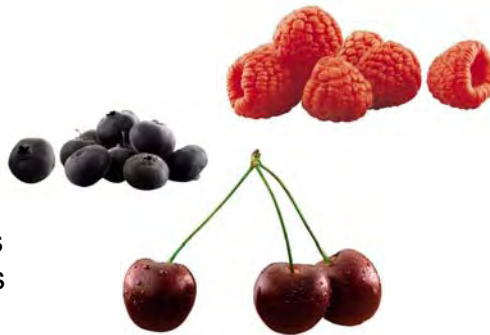


*Fresh Ideas featuring:*

Fresh *Fruits*  
from *Chile*

### Cherry Berry Sauce

1-1/2 cups unsweetened apple juice  
1/4 cup sugar  
1 Tbs. butter  
1 cup blueberries, divided in two portions  
1 cup raspberries, divided in two portions  
1 cup pitted dark sweet cherries  
1/4 tsp. almond flavoring  
1/2 cup miniature marshmallows



Place juice, sugar, butter and half the berries into a medium size saucepan and bring to boil on medium heat, stirring often. Cook gently for about 3 minutes. Remove from heat and using a stick or wand blender, (a full sized blender may be used) carefully puree hot mixture until no whole fruits remain. Add remaining berries, cherries, almond flavoring and return to heat. Cook for about 3-4 minutes at a low boil. Remove from heat, add marshmallows and stir until melted.

Serve warm over hot waffles, pancakes, French toast, or low-fat ice cream.

Makes about 2 cups



**Chilean Fresh Fruit Association**  
[www.cffausa.org/foodservice](http://www.cffausa.org/foodservice)

