



FINCH + FENNEL

Triple Berry Gin Sauce

INGREDIENTS:

- ½ c F+F Triple Berry Jam
- 4 oz Gin
- ⅓ c Blueberries
- ⅓ c Raspberries
- ⅓ c Blackberries



DIRECTIONS:

1. In a medium bowl, mix F+F Triple Berry Jam and gin until smooth.
2. Add the fresh blueberries, raspberries & blackberries, and toss lightly, being careful to not mash the berries.
3. Cover & let rest at room temperature for at least 30 minutes, to allow all the flavors to meld.
4. When ready to use, pour over cheesecake or any of your favorite desserts.

Enjoy!

