

Goldenberry Sauce

4 cups goldenberries

2 cups water

2 oz butter

1 cup diced onion

1 Tbsp microplaned ginger

⅓ cup brown sugar

½ tsp salt

⅓ tsp white pepper

1 Tbsp elderflower liqueur

1. Loosely puree goldenberries and water in blender.
2. Sweat the onion and ginger in the butter until soft.
3. Add the goldenberry puree to the onion saucepan.
4. Add remaining ingredients and cook to desired consistency.