

Heavenly Blackberry Cabernet Sauce

- 4 Tbsp butter
- 4 Tbsp packed brown sugar
- 1 jar **TSG Blackberry Cabernet Jam**

1. In a small microwaveable bowl, melt butter with brown sugar in the microwave; stir well.
2. Stir in TSG blackberry cabernet jam, return to microwave and heat through.
3. Use immediately, or cover and refrigerate for up to 2 weeks. Reheat in microwave before using.

Makes about 1-1/4 cups sauce

Notes: Great over meats. A super topper for ice cream too!
One jar TSG blackberry cabernet or pear chardonnay jam = 2/3+ cup.
This is the same sauce used for the baked apples, but doubled. It is so good that I just had to think of other ways to use it!