

Macerated Berries using Bourbon Barrel Red

Ingredients:

1 cup Bourbon Barrel Red Wine

¾ cup light-brown sugar

1pc Star Anise

4 cups fresh berries

¼ tsp Kentucky Proud Bourbon Barrel Foods, Bourbon-Madagascar Vanilla Extract

Preparation Instructions:

Combine Bourbon Barrel Red Wine with vanilla extract, brown sugar and dried star anise in medium sauce pan. Once at a full boil, reduce heat and allow to simmer for 8-10 minutes or until it has a syrupy like consistency.

Without using your fingers, remove the now very hot piece of star anise from the wine mixture. Place your berries in a shallow dish and drown them in ooeeey goeey goodness.

Makes 4 serving

This can be served over anything from breakfast pancakes or waffles to vanilla bean ice cream, angel food cake, cheesecake, or with scoop of mascarpone and biscotti, the list goes on and on.....Have fun and Enjoy.