



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Strawberry Preserves

Ingredients

- 2 lbs strawberries, diced
- 1 tbs lemon juice
- $\frac{3}{4}$ cup sugar

Directions

Place the strawberries in a 2 qt pot over medium heat until juices begin to flow, stirring occasionally. Stir in the lemon juice and sugar. Continue to cook until strawberries begin to boil. Reduce the heat slightly bringing to a simmer and cook for another 20 minutes. Run the back of a spoon over top of the preserves. Hold the spoon over the pot. If the preserves stick to the spoon, it is ready to remove from the heat. If the preserves don't stick to the spoon, cook for another 5-10 minutes. Remove from heat and cool completely before storing in an airtight container. Place in the refrigerator until ready to use.

Blueberry Compote

Ingredients

- 1 cup blueberries
- 1 tbs cornstarch
- 1 tsp vanilla
- $\frac{1}{4}$ cup brown sugar

Directions

In a small bowl, whisk together the brown sugar and cornstarch. Set aside. Place the blueberries in a saucepan over medium high heat. Mash the blueberries slightly. Stir in the vanilla and sugar mixture, allowing the sugar to dissolve. Once the compote begins to bubble, let it continue to cook for 30 seconds. When it begins to thicken, remove from heat and allow to cool completely.

Raspberry Sorbet

Ingredients

- 2 pints frozen raspberries
- 1 cup water
- $\frac{1}{2}$ - $\frac{3}{4}$ cup sugar *
- Squeeze of lemon

Directions

Bring the sugar and water to a boil. Lower heat and simmer for 5 minutes. Allow to cool. Blend the sugar water and remaining ingredients in a blender, blending until smooth or just slightly chunky. Place the sorbet in the freezer for a half hour. Stir the sorbet to break up the ice crystals. It will be soft set at this point and can be eaten, otherwise freeze for another 2 hours, stirring at every half hour mark.

*The amount of sugar you use will depend on how sweet the raspberries are.