

Drunken Raspberries

Swick

Makes 3 cups | Active Time: 30 minutes | Total Time: 1 hour 30 minutes

Step 1: Preparing the Dessert

- 2 1/2 cups fresh raspberries
- 1/2 cup port (for no-alcohol version substitute pomegranate juice)
- 1/2 lime, juiced
- 3 tbsp liquid sweetener
- 1/2 tsp vanilla bean, scraped
- 1/4 tsp sea salt

Combine the berries and port in a medium mixing bowl. Add the lime juice along with the sweetener, vanilla and salt and gently toss to combine. You want the berries to remain intact.

Allow to sit at room temperature for at least 1 hour, gently tossing occasionally. You want the berries to absorb and marry all the flavors.

Transfer to the refrigerator and allow to chill before serving. Serve with any chocolate recipe.