

Raspberry Crisp

- 2-1/2 cups Raspberries
 - 1 Tablespoon (Heaping) Cornstarch
 - 2/3 cups Sugar
 - 1 teaspoon Vanilla Extract
 - 1 cup All-purpose Flour
 - 1/4 cup Sugar
 - 1/4 cup Brown Sugar
 - 1/3 cup Oats
 - 1/4 cup Pecans, Chopped
 - Dash Of Salt
- 3/4 sticks Butter, Cut into Small Pieces

Preheat oven to 350 degrees.

In a medium bowl, combine (rinsed) raspberries, corn starch, 2/3 cups sugar, and vanilla. Stir and set aside.

In a separate bowl (or food processor) combine flour, 1/4 cup sugar, brown sugar, oats, pecans, dash of salt, and butter pieces. Cut together with a pastry cutter (or pulse in food processor) until mixture resembles coarse crumbs.

Add berry mixture to a small baking dish or pie pan. Sprinkle topping mixture all over the top. Bake for 25 to 30 minutes, or until topping is golden brown.

Allow to sit for ten minutes before serving. Scoop out with a spoon and top with sweetened whipped cream or vanilla ice cream.

Raspberry Lemonade

- 1/2 cup sugar
- 1 cup water
- 1 1/4 cups fresh lemon juice
- 2 cups raspberries, pureed
- 3 1/2 cups cold water
- ice cubes

In a small sauce pan, bring the Sugar and water to a simmer. Stir so that sugar dissolves completely then remove from the heat and let cool to room temperature.

Place the raspberries in a food processor and process until smooth.

Pour pureed raspberries in the sugar water and stir well. Add the lemon juice.

Combine the raspberry mixture and the cold water in a large pitcher. Stir well and add lots of ice. Serve raspberry lemonade with thin slices of lemons and raspberries.

Raspberry Oat Bars

- 1 package fresh raspberries
- 1/2 cup sugar
- 1 & 1/2 cups flour
- 1 & 1/2 cups oats
- 1 cup light brown sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 3/4 cup cold butter

Preheat the oven to 350 degrees. Grease an 8 x 8 baking dish.

In a small saucepan over low heat, add the fresh raspberries & 1/2 cup sugar. Allow the raspberries to soften and turn into preserves.

Mix together the flour, oats, brown sugar, baking powder, and salt. Cut in the butter until it resembles coarse crumbs. Sprinkle half the mixture into the pan and pat lightly to pack it a little tight. Spoon the warm raspberry preserves evenly over the surface. Sprinkle the other half of the oat mixture over the top and pat lightly again.

Bake until light golden brown on top, about 30 minutes. Remove from oven and let cool in pan. When cool, cut into squares and serve.

Raspberry Vinaigrette

- 6 ounces fresh raspberries, washed
- 1 tablespoon Red Wine Vinegar
- 4 tablespoons olive oil
- salt and pepper to taste
- honey to taste (optional)

Push berries through a fine mesh strainer into a small This should yield about 1/2 cup of raspberry puree.

2. Using a fork or a small whisk, whisk in Red Wine, olive oil, and salt, pepper and honey if desired. Taste and season again as needed. Store in fridge until ready to use or for up to one week. The oil may harden a bit in the fridge, so plan to leave it out on the counter for about 30 minutes prior to use. Or you may gently warm it in the microwave (10 seconds should suffice).