Ingredients:
1 Pound frozen raspberries (unsweetened), thawed
1 Cup granulated sugar
Juice from 1 lemon
Optional:
1 tbsp. Cornstarch
2 tbsp. Cold water
2 tbsp. Liqueur

Preparation:
Combine the first three ingredients; blend mixture in blender or food processor until berries are liquefied. Press the mixture to remove seeds, if desired. Optional - For thicker sauce: Dissolve 1 tablespoon cornstarch in 2 tablespoons of cold water; stir strained raspberry sauce. Place mixture in a heavy saucepan and bring to a boil, stirring constantly. Remove from heat and add favorite liqueur to taste, if desired.