

# Blackberry-Black Pepper Sauce

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**Servings: 4**

*1/2 pint fresh blackberries*  
*3/4 cup water*  
*3/4 cup sugar*  
*1 jar (10 to 13 ounce)*  
*blackberry preserves*  
*2 teaspoons black pepper*

In a medium saucepan, combine the water sugar and blackberries. Bring to a boil on medium high.

Reduce the heat to a simmer. Cook for 5 minutes.

Stir in the blackberry preserves and black pepper until the preserves dissolve. Remove from the heat.

Per Serving (excluding unknown items): 148 Calories; trace Fat (0.2% calories from fat); trace Protein; 38g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat; 2 1/2 Other Carbohydrates.