

Raspberries, Sweet and Savory!

Lemon Raspberry Flan

Serves 4

1 cup milk

1 cup half-and-half

½ cup sugar

freshly grated peel of 1 lemon

2 large eggs

2 egg yolks

¼ cup fresh or frozen raspberries (if using frozen berries, thaw and drain them)

- Preheat the oven to 325 degrees.
- In the saucepan, combine the milk, half-and-half, sugar and lemon peel and heat until the mixture reaches the simmering point. Remove from the heat and allow the lemon peel to steep for 10 to 15 minutes. Break the eggs and egg yolks into the blender. While the blender whirls, pour the hot mixture through a strainer into the eggs and blend for a few seconds.
- Pour the mixture into the custard cups. Place 6 to 8 raspberries in each cup on top of the custard and set the cups in the baking pan. Pour boiling water into the pan to reach about halfway up the sides of the cups. Bake the flan for 50 to 60 minutes, until the center is just barely set. Cool the flan on a wire rack and then refrigerate; serve chilled.

Preparation time: 20 minutes

Baking time: 50 to 60 minutes

Chilling time: at least 30 minutes

Equipment: saucepan, blender, four 6-ounce ovenproof custard cups, large, flat-bottomed baking pan.

Raspberry Vinegar

4 pounds raspberries

2 cups vinegar

Sugar

Brandy (optional)

- Mash the berries, add vinegar and let stand for 4 days, stirring daily. Strain; add 1 cup of sugar for each cup of liquid. Bring to a boil and cook for 20 minutes. If desired, add 1 glass brandy per quart of finished vinegar, and bottle.

SPECIAL TIP: Use in a dressing for fruit salad, of course, but it's also great as a beverage concentrate – just dilute with water or seltzer or serve over lots of ice.