

Raspberry and Chocolate Delight Sauce

Ingredients:

2 Cups white wine
2 Tablespoons confectioner's sugar
1 cup [Pastamore Raspberry Balsamic Vinegar](#)
1 Tablespoon butter
1/2 Cup semi-sweet chocolate morsels

Directions:

In medium sauce pan, over medium heat, combine wine and vinegar. Stir in sugar until dissolved. Add butter and chocolate and stir until melted. Allow mixture to simmer over low heat until reduced by half (approximately 30 minutes). Allow to cool slightly. Serve over cheesecake, ice cream, or angel food cake. Unused sauce can be kept refrigerated up to 2 weeks. Reheat in future use to pouring consistency.