Grilled Chicken with Raspberry Sauce

1 ½ cups raspberries (fresh or frozen)
1/3 cup white wine vinegar
1 tbsp. sugar
2 small shallots
1/3 cup whipping cream
2 sticks butter
6 boneless half breasts of chicken
salt and pepper
fresh raspberries for garnish

In a small saucepan, make a raspberry vinegar by combining ½ cup of the raspberries, the vinegar, and the sugar. Heat to boiling and simmer on low for about 10 minutes. Cool, then strain.

Mince the shallots and combine with the vinegar and the remaining raspberries in a small saucepan. Bring to a boil and reduce by 1/3. Add the cream and reduce until thickened. Strain and return to a saucepan. Over low heat whisk in the butter gradually and keep warm, but do not boil or the sauce will break.

Season the chicken with salt and pepper and grill over coals or sauté in a little butter until done (about 7 minutes per side). Slice the chicken diagonally, fan out on a warm plate and serve with the raspberry sauce. Garnish with fresh raspberries and sprigs of mint.

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