

Strawberry Sauce



Ingredients:

- 1 1/2 cup of fresh or frozen strawberries
- 1/2 cup sugar
- 1 Tablespoon corn starch
- 1/4 cup water

Directions:

- Put the strawberries in a medium sauce pan with the sugar over medium heat. If the strawberries were frozen, allow them to thaw.
- Stir and let the juices start flowing and blend in the sugar.
- Using an immersion blender, when the strawberries are softened, blend the strawberries until you have a smooth sauce.
- Mix the cornstarch into the water to make a smooth slurry. Pour it into the strawberries and stir well.
- Continue cooking and stirring until the sauce thickens slightly.
- Cool slightly before pouring over a cake. Use as syrup on pancakes or waffles. Or, serve over ice cream!

Enjoy!