



Strawberry Sauce Recipe

This strawberry sauce is great on cheesecake, ice cream, or as a cake filling!
Could even be used on pancakes or waffles, the possibilities are endless!

Equipment



- Large Saucepan
- Immersion Blender or Blender

Ingredients



- 2 cups strawberries (fresh or frozen 10oz. bag)
- 1/3 cup granulated sugar
- 3/4 tsp lemon juice
- 1 1/2 tbsp cornstarch
- 1 1/2 tbsp water

Instructions



1. Add the strawberries, granulated sugar, and lemon juice to the saucepan. If you are using frozen strawberries, you don't have to thaw them and can add them while they are still frozen. I would recommend putting the lid on to help the frozen strawberries thaw faster.
2. Bring everything to a boil over medium heat. Try to break up any big pieces while it is heating up. Once it is at a boil, reduce the heat and simmer for 5 minutes.
3. Remove the saucepan from the heat and use an immersion blender or a blender to create a smooth mixture.
4. Return the strawberry sauce to the saucepan and taste. Add more lemon juice or sugar as needed.
5. In a small bowl, mix together the cornstarch and water. Add the mixture to the saucepan while stirring constantly.
6. Put the saucepan back on the heat and bring to a boil again while stirring constantly. Reduce the heat and let it simmer for another 1-2 minutes.
7. If the sauce is not thick enough, make another cornstarch and water mixture. Mix together another 1/2 - 1 tbsp of each. Keep in mind that the sauce will thicken a bit once it has cooled.
8. Once the sauce is the desired consistency, remove from the heat. You could either serve it or let it cool.
9. Store in an airtight container in the refrigerator. Will last for about 5 days in the refrigerator, or 3 months in the freezer.