

Strawberry Sauce (Syrup)

A sweet aromatic strawberry sauce for topping waffles, pancakes, ice cream, shortcake, and other desserts.

Yield:

2-4 servings

Ingredients:

2 cup Strawberries (loosely packed; fresh or frozen)

1/8 cup white sugar

1 teaspoon cornstarch (dissolved in a little water)

Instructions:

1. Cut strawberries into halves or quarters (depending on preference; if the strawberries are fairly small you may leave them whole).
2. Place strawberries in a saucepan and pour sugar on top and place on burner set between medium and medium-low.
3. The mixture will slowly become watery at which point you can set the burner to medium. Once the mixture begins to boil add dissolved cornstarch while stirring the mixture.
4. After boiling for 1-2 minutes (remember to continue stirring) you can remove from the burner.

The syrup can be used hot or can be refrigerated and used cold, depending on your preference.



This recipe is from Tammy's Recipes.