

Strawberry Sauce

Ingredients:

- 16 oz. bag frozen strawberries, thawed
- 1/8-1/4 cup sugar, to taste
- 2 tsp. cornstarch
- 2 tbsp. lemon juice

Directions:

1. Place strawberries in the bowl of a food processor and puree until smooth. Transfer strawberry puree to a medium saucepan. Add sugar and cornstarch (you can start with less sugar and add more later if needed). Heat over medium-low heat, and bring to a low boil. Stirring constantly, cook for about 8 minutes. Add more sugar if needed to bring sauce to the sweetness you prefer.
2. Remove from heat and stir in lemon juice. Chill until ready to serve.

[Kristine's Kitchen](#) original recipe