

Strawberry Dessert Sauce

From Bakingbetter.com

1 ½ pounds fresh or frozen strawberries (frozen without added sugar)

½ cup water

¼ to ½ cup sugar (depending on sweetness of berries)

2 teaspoons cornstarch

1 tablespoon water

1 tablespoon fresh lemon juice (juice from ½ a lemon)

Wash and drain strawberries, remove tops. Slice berries and combine in a saucepan with the ½ cup water, and sugar. Cook over medium heat for 5 minutes, stirring constantly.

Strain berry mixture through a sieve to remove the pulp, discard the pulp.

Mix cornstarch with 1 tablespoon water to dissolve. Add to the strawberry juice.

Place strawberry/cornstarch mixture back in saucepan and bring to a boil. Remove from heat and add lemon juice, stir. Chill until ready to use (will thicken as it cools).