

# Strawberry Syrup/Sauce

2 1/2 cups coarsely chopped or sliced fresh strawberries

1/2 - 3/4 cups sugar (depending on sweetness of strawberries)

2 Tbsp cornstarch

1/4 cup orange juice (or lemon juice)

1 Tbsp lemon juice (omit if using lemon juice instead of orange juice above)

In small saucepan whisk together: sugar and cornstarch.

Whisk in 1/4 cup juice. Heat over medium heat until sugar dissolves.

Add strawberries; bring to a boil over medium heat. Cook 1 minute stirring constantly.

Reduce to low and add 1 Tbsp lemon juice, (if using 1/4 cup orange juice).

Serve warm.

Refrigerate leftovers, covered.

Reheat leftovers in microwave or over low heat in saucepan on stovetop.