

The Most Delightfully Gooey Strawberry Sauce

Makes one and a half pints (or so)

Ingredients

- 4 cups fresh strawberries, chopped with tops removed
- 1 cup sugar
- 1 1/2 lemons, juiced
- 2 teaspoons tapioca starch mixed with 2 teaspoons cold water

Directions

1. Toss the strawberries with the lemon juice and sugar. Let them sit in the refrigerator for an hour or so. This will give them time to break down and macerate into the sugar.
2. Blend the strawberry mixture until it becomes smooth. You can use a stick blender, a regular blender, or a food processor for this step. At this point, you can decide to either strain the seeds out, or leave them in. Either way is fine, which you choose is really just up to personal preference. Some folks can't tolerate the itty bitty seeds for digestive reasons, but most people enjoy the tiny bit of added crunch.
3. Transfer the gooey strawberry mixture to a sauce pan. Turn the heat up to medium.
4. Mix the tapioca starch and water together to form a slurry.
5. After the sauce comes to a simmer, mix in the starch slurry. Mix well, and then simmer for about five minutes.
6. Allow the sauce to cool completely before putting it in the fridge, and let it chill in there for at least an hour before adding it to your ice cream.

MARY MAKES DINNER



This recipe caame from **Mary Makes Dinner**

<http://MaryMakesDinner.Typepad.com>

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Questions, comments?

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