



Strawberry Sauce



2 c strawberries

¼ c sugar

1 T cornstarch

3 T water

splash almond or vanilla extract

Wash and hull strawberries. Smash or chop fine. Set aside. Whisk sugar, cornstarch, water and extract in saucepan until smooth. Add strawberries. Stir over medium heat until mixture comes to a boil; boil for 1 minute. Pour through fine mesh strainer, discarding strawberries pulp and seeds. Cool. Store in refrigerator. Serve over ice cream, cake, or over crepes, waffles, etc.