

## *Fresh Strawberry Sauce*



### Ingredients

- 1 quart fresh Florida Strawberries, washed and hulled
- ¼ cup granulated sugar, or to taste
- 1 tbsp. fresh lemon juice

### Procedure

1. Combine all ingredients in the bowl of a blender.
2. Puree until smooth. If needed, add a small amount of water to make it fluid.
3. Store in refrigerator.

Yields approximately 2 cups

Use for dessert sauce on cake or ice cream to make soda, or to stir into milk

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