

Simple Strawberry Sauce

Prep	5 mins
Cook	10 mins
Total	15 mins
Serves	4

Ingredients

- 8 ounces (225 grams) frozen whole strawberries
- 1/4 cup (60ml) water
- 3 tablespoons (45g) sugar
- 1/2 teaspoon lemon juice

Directions

1. In a medium saucepan set over high heat, combine strawberries, water, sugar, and lemon juice. Simmer for 10 to 12 minutes, stirring occasionally, or until the sugar is dissolved and the strawberries are soft.
2. Using an immersion blender, food processor, or a regular blender, purée the sauce. Strain it through a fine-mesh sieve, and loosely cover. (See notes.) Chill until cold.

Make-Ahead and Storage

The strawberry sauce can be stored in a tightly sealed container in the refrigerator for up to a week.

Puréeing and straining the sauce removes the tiny seeds, but you can skip this last step if you don't mind a slightly grainy texture and you want to get your sauce onto your dessert as quickly as possible.