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## STRAWBERRY SAUCE

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107 comments  
05.12.2009

Okay, do you ever find yourself in Costco [*I can only dream*] or Sam's Club around this time of year and see those GIANT flats of strawberries for, like, \$3? And you think to yourself, "Self, that is an awesome deal on strawberries, but after the novelty wears off with my kids and my husband and myself and I make strawberry shortcake and strawberry jam and some strawberry smoothies, what will I do with the remaining 14 pounds of berries?" Well, I have your answer. This strawberry sauce has about a million uses, is freezer-friendly, and is so much better than that jar of Smuckers strawberry sauce that you've had sitting in your fridge since that time you made banana splits 1 1/2 years ago.



### Strawberry Sauce

- 1 pint strawberries
- 1/3 c. white sugar
- 1 tsp. almond extract (my favorite) or vanilla extract

*Uh-oh. 3 or less ingredients. A loser recipe in Sara's brother Drew's opinion... ;)*

Wash strawberries and remove stems. If you're feeling ambitious, you can roughly chop the berries, but I say you're already feeling ambitious enough by making your own strawberry sauce. So don't sweat it.



Combine berries, sugar, and extract in medium saucepan and bring to a simmer over medium heat. Cook for five minutes, stirring/breaking strawberries up with a wooden spoon constantly.

We're just two girls who love to cook! We're also both wives and mothers balancing home management, part-time work, church and community involvement, and a myriad of other things. So we're probably just like you!

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After five minutes, remove from heat and allow to cool slightly (if you have a glass blender jar) and a lot (if you have a plastic blender jar). When cool enough, transfer mixture to blender and pulse until desired consistency is reached.



Personally, I'm not a huge fan of large chunks of mystery fruit, so I like it smooth, but you can do it however you want.



Wanna know what to do with it?

- Make banana splits with this and Sara's [hot fudge sauce](#)
- Drizzle over plain ol' [cheesecake](#)
- Spoon some over [this](#) ice cream, with or without the cinnamon (depending on how brave you're feeling)
- I'm envisioning this sauce atop a [pizzookie](#) with [sugar cookie](#) dough and lemon ice cream
- My proudest use of strawberry sauce: mix

a couple of tablespoons (depending on the size of the glass and your own personal taste) with [this](#)

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fresh-squeezed lemonade for strawberry lemonade. So so so so good...

-Chocolate waffles, anyone? If that's not your thing, you could put them on your favorite French toast, waffles, or pancakes. Speaking of French Toast- try this one!

-Drizzle over angel food cake and add a dollop of sweetened whipped cream.

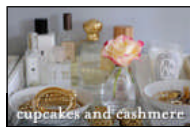


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## 107

**1** Sara @ Our Best Bites says:

05.13.2009 at 4:57 am

Hmmm....I'm thinking either a straw or a spoon would be a good way to consume this, lol. Yum!

[Reply](#)

**1** **1** Kerran says:

04.10.2011 at 2:29 pm

Since I'm trying to lose a few pounds I'm making my sauce with Splenda for sugar and crystal lite for the lemonade. Yummm. I've been missing the strawberry lemonade.

[Reply](#)

**2** Ciao Chow Linda says:

05.13.2009 at 5:24 am

Great idea. This would be good for smoothies in the morning - or added to yogurt for breakfast.

[Reply](#)

**2** Joanna says:

05.13.2009 at 5:48 am

This looks and sounds so good! I'll have to try this. We all love strawberries!

[Reply](#)

**1** Bunny says:

05.13.2009 at 6:36 am

Ok first I'm jealous that you can buy a flat of strawberries for \$3!! We don't have any of those stores around