

## **Strawberry Sauce:**

### Ingredients:

1 pint fresh strawberries  
¼ cup sugar or Splenda\*  
¼ teaspoon vanilla



### Procedure:

Rinse the fresh Strawberries, remove the stems and slice. Place into a sauce pan or pot and add the sugar and vanilla place strawberries onto the stove and let simmer for about 5 minutes. Using a rubber spatula, place the cooked strawberries into a blender or food processor and blend until smooth. Reserve the strawberry sauce. This may be used on pancakes, ice cream, fruit dip, on yogurt for parfaits, or any use that comes to mind.

\*fresh homegrown sweet strawberries may not need any sweetener