

STRAWBERRY SAUCE

Ingredients:

1 pt. strawberries, cleaned and hulled
½ cup sugar
1 teaspoon vanilla
1 teaspoon Triple Sec (or favorite liqueur)



Directions:

Cut half of the strawberries in half and set all of the strawberries into a saucepan with the sugar and vanilla and Triple Sec. Heat over medium heat. Cook, stirring occasionally, for about five minutes, until the sauce gets thick.

Remove from the heat.

If you like, take half of the sauce and blend in a blender to puree. Add the puree back to the rest of the sauce. Store in the refrigerator.



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