

Fresh Strawberry Sauce

This is an excellent sauce for pies and cakes - especially cheesecakes!

Recipe by Jordan Fleury | Created on **Nov 19, 2021**

Ingredients

- 1 pint fresh strawberries, hulled
- ¼ cup white sugar, or more to taste
- 2 tablespoons water
- ½ teaspoon balsamic vinegar
- 2 tablespoons water
- 1 teaspoon cornstarch

Directions

- Combine strawberries, sugar, 2 tablespoons water, and balsamic vinegar in a saucepan and bring to simmer over medium heat.
- Reduce heat to medium-low, cover, and simmer for 15 minutes.
- Whisk 2 tablespoons water and cornstarch in a small bowl.
- Whisk cornstarch mixture into strawberry mixture. Cook, stirring constantly, until mixture thickens, 1 to 2 minutes. Remove from heat.
- Transfer mixture to a blender and puree until smooth.

Nutrition Facts

Serving: **6 servings** | Calories: **53.3 kcal** | Carbohydrates: **13.4 g** | Protein: **0.4 g** | Sodium: **0.7 mg** | Fiber: **1.2 g** | Sugar: **11.3 g**

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