

Mixed Berry Sauce



Makes: ~2 cups of sauce

Ingredients

- 2 cups mixed berries (frozen or fresh)
- $\frac{1}{3}$ cup granulated sugar
- 1 tablespoon lemon juice (or up to half a lemon to taste)
- 1 tablespoon cornstarch

Instructions

1. Start by combining berries, sugar and lemon juice on medium heat over the stove
2. Stir occasionally and break down some of the larger berries with a spoon
3. Continue until all berries are slightly soft and a juice begins to form
4. Add cornstarch and stir in quickly
5. Turn the heat up to high and stir constantly until sauce reaches desired thickness
6. Store in refrigerator up to 1 week

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