

A Recipe From *tikkido*

Strawberry Ice Cream Topping

<http://tikkido.com/blog/homemade-strawberry-ice-cream-sauce-topping>

Ingredients:

- ½ cup sugar
- 3 cups chopped strawberries
- 1 teaspoon cornstarch
- 1 pinch salt
- 1 teaspoon commercial jam or jelly (optional)

Instructions:

1. Divide chopped strawberries into three equal portions.
2. Put the sugar and the first cup of strawberries in a pot, and cook over medium-low heat for 5 minutes, stirring regularly.
3. After the first five minutes of cooking, add the second cup of chopped strawberries. Cook, stirring, for an additional five minutes.
4. Add the third cup of strawberries, the salt, and the corn starch. Cook, stirring, for 2 minutes.
5. Remove from heat and stir in the teaspoon of commercial jam. That's a trick my mom learned in pastry school. Commercial jellies and jams have SO many preservatives, that if you add just a tiny bit to your fresh berry sauce, it will help it last a lot longer, but it won't change the brilliant fresh flavor of your homemade sauce. This step is optional, but is wise if you're going to keep the strawberry sauce for more than a couple days.

