



# BERRY SAUCE

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### INGREDIENTS:

- 3 cups of berries, fresh or frozen
- 1 tablespoon freshly squeezed lemon juice
- ¼ cup sugar
- pinch of salt

### INSTRUCTIONS:

1. In a saucepan over medium heat, bring berries, ¼ cup water, salt, and sugar to barely a simmer.
2. Stir until sugar is dissolved and berries are cooked through about 10 minutes.
3. Remove from heat and stir in lemon juice. Serve as is, or blend the sauce in the pot with an immersion blender, or transfer to a blender.

### TIP

- You may have to adjust the amount of sugar depending on the season. Ripe, freshly picked berries are naturally much sweeter than berries that have been picked early and artificially ripened during transport.

### NOTES

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*explore.eat.enjoy.*

