

Strawberry Compote

Ingredients		
Strawberries, cut into pieces	1#	2#
Water or fruit juice	7 ounces	14 ounces
Granulated sugar	4 ounces	8 ounces
Cornstarch	1/8 ounce	1/4 ounce

1. In a small bowl, combine the cornstarch with 1 ounce of the sugar and some of the water. Stir until fluid.
2. Place about 1/4 of the strawberries in a pot with the sugar and water and bring to a boil.
3. Pour in the cornstarch slurry and continue cooking on medium-high heat continuously whisking for 1-3 minutes.
4. While still hot, fold in the remaining strawberry pieces.

For a thicker sauce double the cornstarch or reduce sugar/water a little before adding the cornstarch.