

Any Berry Sauce

Ingredients

¼ cup cold **water**

1 Tablespoon **cornstarch**

⅓ cup **sugar**

4 cups **berries**, fresh or frozen (blackberries, raspberries, blueberries, sliced strawberries or a mixture)

Instructions

1. Wash hands with soap and water.
2. In a medium saucepan, mix together sugar, cornstarch, water and 2 cups of berries. Mash berries if desired.
3. Heat over medium heat, stirring often, until sauce starts to thicken.
4. Remove from heat and stir in the rest of the berries. Mash if desired.
5. Refrigerate leftovers within 2 hours.

Note

To freeze the sauce, replace the cornstarch with Clearjel, a type of cornstarch that will not separate after thawing.



Oregon State
University



Visit [FoodHero](https://www.foodhero.org) to find this recipe and many more healthy, tasty recipes that fit your budget!