
Strawberry Sauce

Home Cookin - Junior League of Wichita Falls, TX - 1976

3/4 cup red currant jelly

1/4 cup dry sherry or framboise

1 1/2 cups sliced strawberries

1 tablespoon lemon juice

In a small saucepan, heat the jelly and sherry over low heat until the jelly melts and blends with the liquid.

Let the sauce cool. Stir in the strawberries coated with lemon juice.

Yield: 2 1/2 cups

Condiments, Sauces

Per Serving (excluding unknown items): 79 Calories; 1g Fat (9.2% calories from fat); 2g Protein; 19g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 1 1/2 Fruit.