

## BERRY SAUCE

*This sauce is a healthier choice to overly sugary syrup for French toast, pancakes, or other baked goods. This can be made with fresh or frozen berries, or really any type of fruit. It is also a good way to use up leftover fruit.*

SERVES 50 ADULTS

### INGREDIENTS

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10 lb. berries or other fruit, stemmed and  
medium diced  
2/3 cup sugar  
2/3 cup fresh lemon juice  
5 teaspoons vanilla extract

### DIRECTIONS

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1. In a bowl combine the berries, sugar, lemon juice, and vanilla extract.
2. Using a potato masher or fork, crush the berries several times to release some juice.
3. Cover with plastic wrap and allow it to macerate in the refrigerator for 20 minutes.