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# STRAWBERRY APPLE SAUCE

1 lb. strawberries, washed, tops removed and quartered  
3 McIntosh apples, peeled, cored and cut into small chunks  
1 pear, peeled, cored and cut into small chunks  
2 Tbsp. lemon juice  
1 cup water  
¼ Tsp. ground cinnamon  
¾ cup brown sugar



Add fruit and remaining ingredients to a medium sized saucepan. Bring to a simmer over med. low heat. Let simmer for 20 minutes. Remove from heat and let cool. Using an immersion blender or food processor, puree until smooth. Serve warm or chilled. Sauce can be stored in refrigerator for up to 1 week.

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*Irish Ivy Kitchen*