

# Strawberry Syrup (from The Frugal Girl)



2 cups fresh or thawed frozen strawberries  
1/2 cup water  
1 cup sugar (can use more if you'd like)

Puree strawberries in a blender or food processor.

Combine pureed berries, water, and sugar in a small saucepan. Bring to a boil over medium heat, then boil, uncovered, for 5 minutes, or until syrup thickens slightly.

Let cool to room temperature, then store in the fridge.

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