

Strawberry Chipotle Sauce

from In Our Grandmothers' Kitchens

Ingredients:

2 cups strawberry slices
1-1/2 cups sugar
1 teaspoon lemon juice
1 pinch salt
1 to 2 canned chipotles in adobo sauce (plus a little of the sauce)
1 dab butter

Instructions:

In a nonreactive pot combine the fruit, a cup of the sugar, and the lemon juice. Let the mixture sit for an hour or so to allow the berries to juice up.

Cook the fruit over low heat until tender. Add the remaining sugar, the salt, the chipotle, and the butter, and cook rapidly until thick, stirring frequently. Remove any foam you see (there shouldn't be too much, thanks to the butter).

If you want jam, it will be ready when it sheets off a cold, stainless-steel spoon. If you don't cook it that long, your sauce will just be a bit more liquid. (I like it slightly more liquid so I measure the sauce with an instant-read thermometer and turn off the heat when the thermometer reads 217 or 218 degrees.)

Let the sauce cool for a few minutes; then pulverize it with a blender or immersion blender.

Refrigerate the sauce after it cools. Makes about 2 cups.