

# Cleo Coyle's *Homemade Strawberry Syrup*

Text and photos (c) by Alice Alfonsi who writes *The Coffeehouse Mysteries* as [Cleo Coyle](#) with her husband, Marc Cerasini.

Got overripe berries? Waste not! With two ingredients and a few easy steps, you can make this beautiful homemade strawberry syrup to pour over ice cream. Or drizzle it over slices of pound cake or angel food with fresh berries on top and whipped cream piled high. Pour it over crepes, waffles, pancakes, or French toast. Or try stirring it into yogurt. However you consume it, you will definitely. . . Eat with joy! ~ [Cleo](#)

**Yields:** 1-1/2 cups syrup (approx.)

## Ingredients:

2 pints ripe strawberries (pictured)  
1 cup white, granulated sugar



### Step 1 - Prep the strawberries:

Hull, wash, and lightly drain the ripe berries but do not dry.

Slice the wet berries into a bowl and toss with ½ cup of the sugar. Cover bowl loosely with a paper towel and let stand for 30 minutes to an hour, allowing liquids to accumulate at the bottom of the bowl.

**Step 2 - Cook the Strawberries:** Pour entire contents of bowl (berries and all excess liquid) into saucepan. Bring mixture to full boil. Turn heat down a bit and simmer for eight to ten minutes. You want the fruit to cook down, collapse, soften and give up its liquid.



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**Step 3 - Strain the Strawberries:** Place a fine mesh sieve over a bowl. Pour contents of saucepan into the sieve and catch all the delicious liquid in the bowl. Use the back of a large spoon to press and squeeze the cooked fruit. Come on, tap into your inner serial killer! When you've gotten as much bright red liquid as you can out of the fruit, discard the pulpy remains that are left in the sieve or (waste not!) and use them in a smoothie.



**Step 4 - Heat Once More:** Return the gorgeous ruby liquid in the bowl back to the saucepan. Add the remaining 1/2 cup sugar. Bring to a boil over medium-high heat. Turn heat down to simmer and stir for 8 to 10 minutes. You are looking for the sugar to dissolve and the sauce to darken and thicken. Remove from heat and cool. Strain once more if you like.

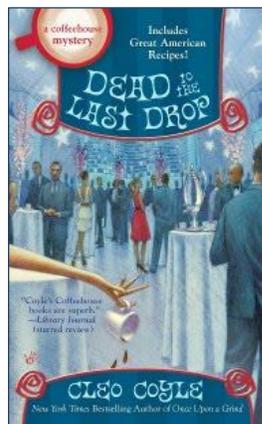
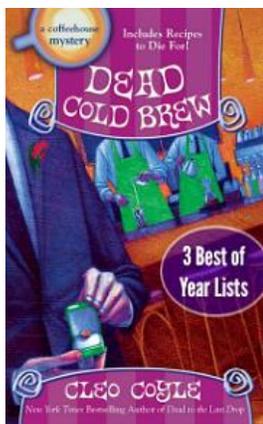


FINAL NOTES:

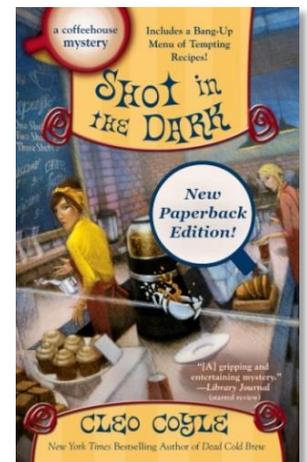
While still warm, the finished strawberry syrup should be pourable but thick enough to coat a spoon.

After chilling overnight, the strawberry syrup will thicken even more. (See photo at left.) If you prefer a thinner consistency for pouring over pancakes or ice cream, simply place a portion of the thick syrup into a bowl and whisk in a little water until the syrup is as thin or thick as you would like it for your serving purposes.

**To store** your finished syrup, allow it to come to room temperature and place in an airtight container in the refrigerator. **Serve** over ice cream. Or try drizzling over pound cake or angel food with fresh strawberries and whipped cream. On your brunch table, this syrup will make a spectacular topping for pancakes, waffles, crepes, and French toast. Or stir it into yogurt with fresh berries and nuts, and eat with joy! ~ Cleo



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