

Seasonal Eating



Strawberries with Toffee Sauce

5 small chocolate-covered toffee candy bars
3/4 cup sugar
1/2 cup heavy cream
1/4 cup light corn syrup
2 tablespoons butter
Fresh strawberries, washed and hulled

Position knife blade in food processor bowl; add candy bars. Process until finely crushed (or place in an unsealed plastic bag and pound with rolling pin to crush). Set aside. Combine sugar, whipping cream, corn syrup and butter in heavy saucepan. Cook over medium heat, stirring constantly, until sugar dissolves. Bring mixture to a boil, and cook 2 minutes. Remove from heat; add crushed candy, stirring until smooth. Drizzle over strawberries before serving.