

## Blueberry Sauce

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### Ingredients

- 1 pint blueberries (frozen berries work, too)
- 1/3 cup sugar
- pinch of salt
- 1 Tablespoon corn starch
- 2 Tablespoon water
- 1 Tablespoon lemon juice

### Directions

Rinse berries; drain well.

Mix sugar, salt, corn starch, in saucepan. Add water and lemon juice; stir until dissolved.

Add berries; bring to boil. Boil 1 to 2 minutes, until clear and slightly thickened; stir carefully to avoid crushing berries.

Serve warm or chilled.

Yield 1 1/2 cups

