

Blueberry Sauce

Ingredients

- 2 cups fresh blueberries (divided)
- 1/2 cup water
- 6 Tbsp corn syrup
- 1 Tbsp lemon juice
- 1 Tbsp butter or margarine

Instructions

1. Simmer 1 cup of the blueberries with the water, corn syrup, and lemon juice for 10 to 15 minutes.
2. Remove from heat, add butter, stir, and let cool slightly.
3. Stir in the remaining cup of blueberries.
4. Serve warm or cold.

BLUEBERRY SAUCE

This sauce can be used for French toast, pancakes, waffles, over ice cream or cake, layered with pudding in parfait glasses — however you enjoy it.

- 2 cups fresh blueberries
- $\frac{1}{2}$ cup water
- 6 tablespoons corn syrup
- 1 tablespoon lemon juice
- 1 tablespoon butter or margarine

Simmer 1 cup of blueberries with water, corn syrup and lemon juice for 10 to 15 minutes. Remove from heat, add butter, stir and let cool slightly. Stir in another cup of blueberries. Serve warm or cold.

