

## BLUEBERRY SAUCE



**PREP TIME**

10 Minutes



**COOKING TIME**

6 TO 8 Minutes



**SERVES**

4



### Ingredients

1/3 cup granulated sugar, plus more to taste  
2 tsp cornstarch  
2 1/4 cups fresh blueberries, divided  
Zest of 1 lemon  
Lemon juice to taste  
Pinch kosher salt

### Steps to Make

1. In a small bowl, whisk together sugar and cornstarch; set aside.
2. In a medium saucepan, stir together 2 cups blueberries, lemon juice, lemon zest, salt, and cornstarch-sugar mixture; stir gently to combine. Set saucepan over medium heat and bring to a boil. Reduce heat to a simmer and cook just until sugar dissolves and sauce starts to thicken, about 5 minutes. Taste and adjust seasoning with sugar and lemon juice.
3. Pour the sauce into a fine-mesh strainer set over a bowl. Press sauce through mesh and discard seeds and skins. Add remaining 1/4 cup blueberries to the strained sauce and serve.

#### Recipe variations:

- Substitute blueberries with any of your favourite berries, such as strawberries, raspberries, or mixed berries.