

Fresh Blueberry Sauce



Ingredients

1 pint Florida Blueberries, fresh or frozen
½ cup granulated sugar, or to taste
¼ cup water

Procedure

1. In a non-reactive saucepot, combine all ingredients.
2. Bring to a simmer. Simmer for approximately 10 minutes, or until all berries have burst.

Yields approximately 2 cups of sauce

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