

Citrus Wild Blueberry Sauce

Savannah · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

35 mins

Description

Made with wild blueberries this sauce adds a zing with lemon juice orange juice and lemon zest Serve over waffles or pancakes

Ingredients

— - 2 cups frozen wild blueberries - ½ cup orange juice - 2 tablespoons fresh lemon juice - 1 teaspoon lemon zest - ¼ teaspoon ground cinnamon - ¼ cup water - 4 teaspoons cornstarch - 2 tablespoons dark brown sugar

Instructions

1. Bring the blueberries
2. orange juice
3. and lemon juice to a boil in a small saucepan over medium heat. Stir in the lemon zest and cinnamon; adjust heat to low setting. Whisk together the water and cornstarch until there are no lumps. Stir the cornstarch mixture and brown sugar into the blueberry mixture until thickened. Remove from heat and allow to rest for 10 minutes before using. Editor's Note: Please note the differences in ingredient amounts when using the magazine version of this recipe.