

Blueberry Syrup/Sauce

1 cup sugar

2 Tbsp cornstarch* (*3 Tbsp if blueberries have been frozen)

dash of nutmeg

dash of salt

1 cup boiling water

2 cups fresh blueberries, cleaned, rinsed and drained

3 Tbsp lemon juice

In small saucepan whisk together: sugar, cornstarch, nutmeg, salt.

Gradually add boiling water, whisking to combine.

Cook and stir over high heat until mixture thickens and boils; cook and stir 2 minutes more.

Add blueberries; return to boiling.

Reduce heat to low and add lemon juice.

Serve warm. Refrigerate leftovers, covered. Reheat leftovers in microwave or over low heat in saucepan on stovetop.