Blueberry Recipes

Fresh Blueberry Sauce – makes 2 cups – From Ina Garten

³/₄ cup freshly squeezed orange juice (3 oranges)

²/₃ cup sugar

- 1 Tbsp cornstarch
- 2 pints fresh blueberries
- 1 tsp grated lemon zest
- 1 Tbsp freshly squeezed lemon juice

Combine the orange juice, sugar, and cornstarch in a medium saucepan and bring to a boil, stirring occasionally. When the mixture is translucent and thickened, stir in the blueberries and simmer for 4 to 5 minutes, just until a few berries have burst but most are still whole. Stir in the lemon zest and lemon juice and cool.