

Blueberry Pancake or Waffle Sauce

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2 cups blueberries (fresh)
1 Tbs. cornstarch
½ cup sugar

½ cup water
1 Tbs. lemon juice

Hull berries and gently rinse. Pat dry. Puree one cup of the blueberries in your blender. In a sauce pan combine sugar and cornstarch and gradually stir in water to make smooth mixture. Then stir in the pureed berries and the remaining cup of whole berries. Bring to a boil, stirring constantly, then boil 1 minute. Remove from heat. Stir in lemon juice.