

BLUEBERRY SAUCE



CANADA AGRICULTURE AND FOOD
MUSEUM – MUSÉE DE L'AGRICULTURE
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Lazy weekend brunch is even better with this delectable blueberry sauce. It's the perfect topping for pancakes, waffles, yogurt, oatmeal, or ice cream!

Ingredients

- 2 cups (500 mL) blueberries, fresh or frozen
- 2 tbsp (30 mL) brown sugar
- Juice of half a lemon
- ½ cup (125 mL) water
- 1 tbsp (15 mL) cornstarch, dissolved in 1tbsp of water

Preparation

1. Combine the blueberries, honey, lemon juice, and water in a small saucepan over medium heat. Bring the mixture to a boil, and stir for two to three minutes.
2. Lower the heat to a gentle simmer. Add the dissolved cornstarch and continue to stir until the mixture starts to thicken, about two to three more minutes.
3. Remove from heat once you've reached your desired consistency. Let the sauce cool slightly before serving.



BLUEBERRY SAUCE | 2

4. Store the remaining sauce in an airtight container in the refrigerator for up to one week. The sauce will thicken overnight. Reheat in the microwave before serving.

Note: This sauce is so versatile! It can also be made with a blend of raspberries, blackberries, and strawberries.