

BLUEBERRY SAUCE—Everybody's All-Time Favorite!

1/2 cup sugar dash of salt 2 cups blueberries
2 tsp. cornstarch 1/2 cup water 1 Tbsp. lemon juice

Combine sugar, cornstarch and salt. Stir in water. Add berries, bring to a boil; Simmer till clear and thickened, about 4 minutes. Remove from heat and add lemon juice (optional). Delicious served on your favorite desserts, angel food cake, or warm over ice cream, waffles and pancakes. For a thicker sauce add more cornstarch when cooking. Enjoy!!!