

**BLUEBERRY SAUCE—Everybody's All-Time Favorite!**

1/2 cup sugar  
2 tsp. cornstarch

dash of salt  
1/2 cup water

2 cups blueberries  
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!!!