



Blueberry Sauce

Ingredients:

2 cups fresh or frozen blueberries

1/4 cup water

1 cup orange juice

3/4 cup white sugar

1/4 cup cold water

3 tbsp cornstarch

1/2 tsp almond extract

1/8 tsp ground cinnamon

Preparation:

In a saucepan over medium heat, combine the blueberries, 1/4 cup of water, orange juice, and sugar. Stir gently, and bring to a boil.

In a cup or small bowl, mix together the cornstarch and 1/4 cup cold water. Gently stir the cornstarch

mixture into the blueberries so as not to mash the berries. Simmer gently until thick enough to coat the back of a metal spoon, 3 to 4 minutes. Remove from heat and stir in the almond extract and cinnamon. Thin sauce with water if it is too thick for your liking.

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