

Betty's Best Blueberry Sauce



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In this video, Betty demonstrates how to make her fresh Best Blueberry Sauce. It is a combination of fresh blueberries, sugar, cornstarch, and water. It only needs to be stirred together and boiled for 1 minute, and then it's done! It's quick, easy, and elegant!

Ingredients:

1 tablespoon cornstarch

1/3 cup water

2 cups fresh blueberries (You may use the same amount of frozen blueberries.)

1/2 cup sugar

In a medium saucepan, combine 1 tablespoon cornstarch with 1/3 cup water. Stir until cornstarch is dissolved. Add 2 cups fresh blueberries and 1/2 cup sugar. Stir well. Place over medium heat and bring to a boil. Reduce heat to low and cook for 1 minute, stirring constantly. Serve warm or cold over ice cream, pancakes, waffles, or French toast or to the side of a slice of lemon pound cake. Delish! --Betty ☐