Honey Blueberry Sauce

Yields 8 servings
Cook Time: 10 minutes

4 c. fresh blueberries
2 Tbsp. water
¼ c. honey
½ tsp. cinnamon

1. Bring water and blueberries to a boil in a small saucepan over high heat. The berries will release juice as they heat.

2. Reduce heat and simmer for 4-5 minutes, or until you reach a consistency that you like.

3. Stir in honey and cinnamon. Enjoy immediately or let cool.

4. Store leftover sauce in a sealed container in the refrigerator.

Recipe adapted from © 2019 InsideBruCrewLife.com

USDA is an equal opportunity employer, provider, and lender.