





United States Department of Agriculture

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.

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