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Blueberry Sauce

Use this terrific fruity sauce to jazz up pancakes, soy frozen desserts, cake, or even your morning bowl of oatmeal. Substitute fresh berries in season or your favorite frozen variety. Adjust the sugar to taste depending on the sweetness of the berry you use.

- 1 10-oz. package of frozen blueberries, defrosted
- 2 Tbs. lemon juice
- 1 to 2 Tbs. cane sugar
- 1 Tbs. cornstarch
- 2 Tbs. water

1. Place blueberries, lemon juice, and sugar in a blender or food processor; puree. Push puree through a fine mesh strainer into a small saucepan. Heat to boiling.
2. Mix cornstarch and water. Add to blueberry mixture and stir until thick and bubbly. Remove from heat. Makes about one cup.