

## Very Blueberry Sauce



**Prep Time:** 5 minutes

**Cook Time:** 15-20 minutes

**Yield:** 1 cup

### Ingredients

- 1 quart fresh blueberries, rinsed
- 3 tbsp. [Gustare Wild Blueberry Balsamic Vinegar](#)
- 2½ tbsp. confectioners' sugar
- ½ tsp. pure vanilla extract
- Zest of 1 lemon
- Juice of ½ lemon

### Directions

1. Combine half of the blueberries, Wild Blueberry balsamic, sugar, extract, and zest in saucepan and bring to a near boil.
2. Reduce heat. Simmer, uncovered, until thickened, approximately 15-20 minutes. Stir occasionally to prevent burning.
3. Remove from heat. Add lemon juice and remaining blueberries.

### Serving Suggestions

- Spoon it over ice cream, yogurt or fresh ricotta cheese
- Serve as an accompaniment to either our Lemon Yogurt Cake or [Olive Oil & Orange Cake](#)
- Stir it into oatmeal or overnight quinoa for breakfast