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Warm Blueberry Sauce

Ingredients

2 (10-ounce) bags frozen blueberries or pitted cherries (or 1 of each)
½ cup fruit juice, preferably blueberry, cranberry, cherry or pomegranate, divided
¼ cup sugar
2 tablespoons cornstarch

Instructions

1. Combine berries with ¼ cup juice in a medium saucepan; bring to a boil over medium heat. Stir in sugar.
2. Combine cornstarch and remaining juice; whisk or blend with your fingers until smooth.
3. Pour cornstarch mixture into boiling fruit mixture, stirring. The sauce will almost immediately thicken and grow clear. Serve, hot or warm, over blintz casserole. Serves 8.

Recipe by Crescent Dragonwagon, "Relish the Holiday," April 2007.

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