

BLUEBERRY COMPOTE
submitted by Linda Perkins

4 cups blueberries
1/4 cup honey
3 Tbsp butter
Juice of half a lemon

Optional flavors: cinnamon, almond extract, grated ginger. You can add flavors to marry the compote to your dessert.

Bring everything to a boil in a medium saucepan over medium heat. Reduce heat and simmer for 15 minutes for a thicker compote. Simmer 3 minutes for a thinner compote. Cool and chill. Serve on ice cream, cheese cake, pancakes, etc.