

Saskatoon Berry Sauce

Credit to The Kitchen Magpie

Ingredients:

4 cups of Saskatoon berries
2 cups water
1 cup sugar
4 tbsp. cornstarch
2 tbsp lemon juice



Combine 1 3/4 cups of water, sugar and the Saskatoon berries in saucepan and boil for 15-20 minutes, until the juice is very dark and rich with flavor.

Stir the cornstarch into your remaining water, add the lemon juice, then add to pot. Cook for 5 minutes.

This is a great addition to Thanksgiving dinner or other meat dishes.



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