

RECIPE PROVIDED BY: CAROLYN MADDOX



Blueberry Compote

SERVINGS: 10-15

PREPPING TIME: 10 MIN

COOKING TIME: 20 MIN

Ingredients

- 3 cups fresh blueberries (Divided: 2 cups and 1 cup)
- $\frac{1}{4}$ - $\frac{1}{2}$ cup granulated sugar
- 1 tsp. lemon zest
- 1-2 tbsp. fresh lemon juice (Substitution: Orange Juice)
- 1 tbsp. unsalted butter
- 1 tsp. Vanilla Extract
- 3-4 tbsp. Brandy (Optional)
- Dash of salt (Optional)



Directions

1. Combine 2 cups of the blueberries and all other remaining ingredients in a small saucepan
2. Bring to a boil over medium-high heat; stir often, until blueberries break down, 3-5 minutes
3. If adding Brandy, let it simmer for an additional 3-5 mins.
4. Add butter at the very end.
5. Remove from heat, add the remaining 1 cup of blueberries.
6. Serve warm.

Store leftovers in the fridge up to 2 weeks; in the freezer up to 3 months.