

Blueberry Syrup

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2-6oz containers of blueberries
2 T. lemon juice
1 c. sugar
1 c. water

Wash and clean the blueberries, making sure all of the little stems are gone.

Puree the blueberries in the blender and then put them through a sieve into a medium saucepan. The sieve takes out most of the skin bits. There will be a few bits left, but that is okay.

Add the remaining ingredients to the pan and stir all together. Cook and stir occasionally as the mixture comes to a boil. Reduce the heat and allow the syrup to reduce as you begin to prepare your pancakes. The longer you allow it to simmer, the thicker the syrup will be when it is cool. But, we never wait until it is cool to eat it.

Great over pancakes, crepes or ice cream!