

Saskatoon Berry Compote

Yield: 6 portions

2	Saskatoon berries, fresh or frozen
¼ to ½ cup	sugar, divided
½ Tbsp.	lemon juice
3 tsp	cornstarch
2 Tbsp.	water

Place berries in a sauce pot. Add lemon juice and half the sugar, bring to a simmer. Reduce heat and allow to cook 10 to 15 min. Berries will break down and release juices. Taste and adjust sweetness with remaining sugar as needed. Compote should be a little tart.

Combine cornstarch and water. Whisk to dissolve cornstarch. Use to thicken compote. You may not need all of the slurry. Thicken to light sauce consistency.

Serve on cheesecake, loafs, cakes, chicken, pork etc.

