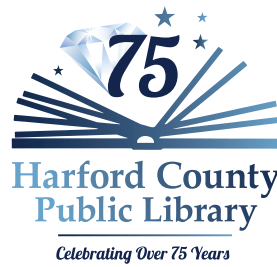




in  
partnership  
with



and



## **BLUEBERRY KETCHUP**

**MAKES 12 SERVINGS**

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### **INGREDIENTS**

1 pint blueberries  
½ cup apple cider honey  
(Bragg® makes a blend)  
4 tablespoons brown sugar  
½ teaspoon ground cinnamon  
¼ teaspoon ground ginger  
¼ teaspoon ground allspice  
¼ teaspoon ground black pepper  
½ teaspoon salt  
½ teaspoon chopped garlic

### **DIRECTIONS**

- 1** | Place all ingredients in a heavy-bottomed pot. Bring to a boil. Reduce heat and simmer for 30 minutes. Strain through a fine sieve. Cool and store in a plastic bottle with a fine tip.
- 2** | This sauce should be made a day in advance so the flavors can be fully developed.