

The Chef's Table

Blueberry Syrup

1 Bag (1 Qt.) Fresh Blueberries (May also use frozen.)
¾ Cup Blackberry wine
1/3 Cup Maple Syrup (Only the real stuff works here.)
1/3 Cup Light Corn Syrup

Place all ingredients into a sauce pan and slowly heat on medium low heat. Bring to a boil and then reduce heat and simmer until the berries are cooked down and the liquid is reduced by about one-third to one-half volume. Stir the syrup occasionally to prevent burning or sticking.

Pour syrup into a blender. Set blender to stir on the low setting and stir for 5-10 seconds. Then change setting to puree and puree for 10-20 seconds. Allow syrup to cool and transfer to your storage container.

(NOTE: If your syrup is a little too thin simply return the puréed syrup to the sauce pan and mix in a slurry of cornstarch and water to thicken, and then place in your storage container.)