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# *Chunky Blueberry Sauce*

**Prep Time:** 5 mins

**Cook Time:** 15 mins

**Rest Time:** 10 mins

**Total Time:** 30 mins

## **Ingredients**

- ✚ 2 cup(s) blueberries, fresh (or frozen, not thawed)
- ✚ 1/4 cup(s) honey
- ✚ 1 teaspoon lemon zest
- ✚ 2 tablespoon lemon juice

## **Preparation**

1. Stir blueberries, honey, lemon zest and juice in a medium saucepan.
2. Bring to a boil; reduce heat to maintain a simmer and cook, stirring occasionally, until thickened, about 15 minutes.
3. Let cool for 10 minutes; serve warm.

