**Blueberry Sauce**

* 3 cups of fresh or frozen blueberries, divided
* ½ cup of water, divided
* 1 cup of orange juice
* ¼ cup of sugar
* 3 tbsp of cornstarch

Place a medium saucepan over medium heat. Add 2½ cups of the blueberries, orange juice, sugar and ¼ cup of water. Stir to combine. Bring to a boil.

Dissolve cornstarch in remaining ¼ cup of water. Add to sauce mixture and stir to combine. Continuing to stir, bring back to a boil. Reduce to low heat and let simmer for 3 minutes. Add the remaining ½ cup of berries and stir until berries are completely heated. Serve immediately. You may serve it as a topping over crepes or as a filling.

*Yield 3 cups of sauce*

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