

Recipe adapted from *Lobster Rolls & Blueberry Pie* by Rebecca Charles and Deborah DiClementi.



Blueberry Sauce

1-1/2 to 2 c blueberries
1 T plus 1/2 T sugar, divided
Juice from 1/2 lemon

Place blueberries in a small saucepan with 1 tablespoon of sugar and cook over low heat. Stir in the sugar and mash some of the blueberries with the back of a fork. Simmer for 3-4 minutes. Next stir in the juice from half of a lemon and add 1/2 tablespoon of additional sugar. Remove from heat and let cool for at least 10 minutes. Serve with vanilla ice cream.