

## Blueberry Syrup



### Ingredients

- 2 cups + 2 tbsp Liganore Blueberry wine
- 2 tbsp sugar
- 1 tbsp corn starch

### Directions

1. Combine 2 cups Liganore Blueberry wine and 2 tbsp sugar in a small saucepan, and cook on high heat until reduced to  $\frac{1}{2}$  cup (if mixture isn't sweet enough add more sugar)
2. While this is cooking, in a small bowl mix together 2 tbsp Liganore Blueberry wine and 1 tbsp corn starch.
3. When the wine and sugar mixtures has cooked down to about  $\frac{1}{2}$  cup, add the wine and corn starch mixture and cook on high until thickened.
4. Serve over your favorite pancakes, waffles, or ice cream, and enjoy!