



## Blueberry Compote

### INGREDIENTS:

- 1/4 cup water
- 1/4 cup sugar
- 1 tablespoon of fresh lemon zest
- 1 cup blueberries (5 oz)
- 1 tablespoon fresh lemon juice

### PREPARATION:

**Step 1:** Boil water, sugar, and zest in a 1-quart heavy saucepan, uncovered, 5 minutes.

**Step 2:** Stir in blueberries and simmer, stirring occasionally, until blueberries begin to burst, 3 to 5 minutes.

**Step 3:** Remove from heat and stir in lemon juice.

Serve at room temperature.



## French Caramel Sauce

Makes about 1 1/3 cups

1 cup sugar

3 ounces (6 tablespoons) salted butter, the better you can get, the better it will taste

1/2 cup plus two tablespoons heavy cream, at room temperature

Melt the sugar over medium to moderately high heat in a larger pot than you think you'll need—at least two or three quarts, whisking or stirring the sugar as it melts to ensure it heats evenly. Cook the liquefied sugar to a nice, dark copper color. Add the butter all at once and stir it in, before turning off the stove and pour in the heavy cream (The sauce will foam up quite a bit when you add it; this is why you want the larger pot.), whisking it until you get a smooth sauce.

You use it right away or pour it into a jar and store it in the fridge for up to two weeks. When you take it out, it will likely have thickened a bit but 60 seconds in the microwave brings it right back to pouring consistency.