

**Spicy Blueberry Sauce**

This sauce is perfect on any burger – sirloin, chicken, pork or fish! It has a small amount of kick, but it's not overly so.

Ingredients:

2 tsp vegetable oil

1 small onion, finely chopped

1 serrano pepper, seeded and minced (may use jalapeno if you prefer)

1 garlic clove, minced

1 and ¼ c. blueberries, fresh or frozen (thawed)

2 Tbsp balsamic vinegar

1 Tbsp brown sugar

¼ tsp. sea salt

1/8 tsp ground cinnamon

1/8 tsp ground ginger

1/8 tsp ground cloves

1/8 tsp red pepper flakes

Heat oil in small saucepan over medium-low heat. Add onion and cover. Cook, stirring occasionally, until soft and transparent. Add Serrano pepper, and garlic and cook until fragrant, about 1 minute. Add blueberries, vinegar, brown sugar, salt, cinnamon, ginger, cloves and red pepper flakes. Bring to a low boil over medium high heat. Cook for about 10 minutes until sauce thickens. Let cool and then transfer to a food processor and pulse until sauce is smooth.