

Star Anise and Blueberry Sauce

½ cup water

½ cup sake or dry vermouth

½ cup sugar

4 star anise (available at specialty food shops)

1 pound blueberries

In a sauce pan bring the water and sake or vermouth to a boil with the sugar, the star anise, and a pinch of salt and boil the mixture for 5 minutes. Stir in the blueberries and simmer for 5 minutes or until it is thickened. Discard the star anise, chill the sauce until it is cold, and serve it with ice cream, yogurt, or pound cake. The sauce keeps, covered and chilled for 1 week. Makes about 1 ½ cups.

SuseDeavers