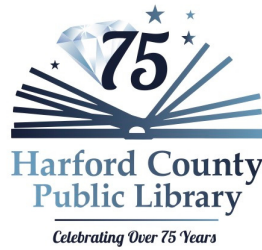




in
partnership
with



and



Our Common Table
NEW CHESAPEAKE
KITCHEN
with John Shields

BLUEBERRY KETCHUP

MAKES 12 SERVINGS

INGREDIENTS

- 1 pint blueberries
- ½ cup apple cider honey
(Bragg® makes a blend)
- 4 tablespoons brown sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ¼ teaspoon ground allspice
- ¼ teaspoon ground black pepper
- ½ teaspoon salt
- ½ teaspoon chopped garlic

DIRECTIONS

- 1 | Place all ingredients in a heavy-bottomed pot. Bring to a boil. Reduce heat and simmer for 30 minutes. Strain through a fine sieve. Cool and store in a plastic bottle with a fine tip.
- 2 | This sauce should be made a day in advance so the flavors can be fully developed.