



ANSON MILLS

BLUEBERRY COMPOTE

Yield

About 2 cups

Time

About 10 minutes

Equipment Mise en Place

For this recipe, you will need a heavy-bottomed medium saucepan and a wooden spoon or heatproof rubber spatula.

Ingredients

1½ pints fresh blueberries
3.3 ounces (scant ½ cup) sugar
Pinch of fine sea salt
Juice of 1 lemon
½ small cinnamon stick

Directions

Turn 1 pint of blueberries into a heavy-bottomed medium saucepan with the sugar, salt, lemon juice, and cinnamon stick and set over medium-low heat. Stir frequently as the blueberries begin to sizzle softly and melt. They will quickly begin to release their juices and cease sticking. Bring them to a simmer and cook until soft and saucy, about 5 minutes. Add the remaining blueberries and heat until the whole berries are warm in the center and yielding but have not yet burst, about 2 minutes. Transfer to a bowl, cover, and refrigerate until ready to use. Warm slightly just before serving. Serve with Buckwheat Buttermilk Pancakes, or, for that matter, any pancake, waffle, or French toast recipe.