



Summer Berry Basil Sauce

Course: **Dessert** / Difficulty: **Easy**

Servings	Prep time	Cooking time	Total time
6 servings	5 minutes	3 minutes	8 minutes

The sauce, made from fresh summer berries, is mildly sweet with the complexity of wildflower honey, the warmth of cinnamon and the soothing summer aroma of fresh basil.

Ingredients

2 cups seasonal berries, (I used blackberries or blueberries)

1/4 cup fresh basil (several sprigs)

2 Tablespoons honey

1 Tablespoon fresh lemon juice

1/4 teaspoon ground cinnamon

Directions

- 1 In a small saucepan stir together the basil sprigs, honey, lemon juice, cinnamon and 1 cup of the fresh berries.
- 2 Cook gently, over medium heat, stirring constantly, about 3 minutes, or until berries have softened and released their juice. With the back of a spoon squash some of the berries against the side of the pan while cooking.
- 3 Remove from heat. With a spoon, remove the basil sprigs and discard.
- 4 Stir in the remaining 1 cup of fresh berries.
- 5 Spoon warm or cold over your choice of cake, cookies, ice cream or fresh fruit.

Notes

- Layer Summer Berry Basil Sauce with [Chocolate Chip Meringue Cookies](#) (or [Lavender Meringue Cookies](#), if you'd rather) and Whipped Cream in pretty wine glasses for an easy and elegant dessert. Garnish with a sprig of basil.

- Split a ripe peach and place it in a small goblet or bowl. Pour warm Summer Berry Basil Sauce over the peach and top with a dollop of [Old-Timey Whipped Cream Topping](#). Garnish with a spring of basil.
- This sauce makes a delicious topping for cheesecake or ice cream.
- Summer Berry Basil Sauce is also a component of [Blueberry White Chocolate Bars](#).