



This fruit sauce was inspired by the indigenous recipe for wojapi. Use this to sweeten yogurt parfaits, or in replacement of syrup.

Recipe Name	Wojapi Inspired Fruit Sauce	Total Yield	6.5 Cups	Prep Time	15 Minutes
Cooking Process	#2 Same Day Service	Servings	13	Cook Time	75 Minutes
Menu Type	Fruit	Portion Size	1/2 Cup	Crediting	1/2 Cup Fruit

INGREDIENTS	WEIGHTS	MEASURE	DIRECTIONS
Blueberries, Frozen, Whole Applesauce, Unsweetened	2.5 Lbs	2 Cups	1. Mix blueberries and applesauce in a large pot, tilt skillet, or steam jacket kettle. Heat over medium-high heat until boiling. 2. Reduce heat to a simmer for about 20 minutes or until the blueberries start to burst and naturally thicken. Stir occasionally. 3. Remove from heat and allow to cool. Store in an airtight container. Refrigerate at 40°F, sauce may continue to thicken. Critical Control Point: Hold at 41°F or below. Serve in half-cup portions to credit towards the fruit component, in a parfait or as a topping. Use within 5 days.

NUTRITION FACTS: Calories - 63 kcal | Total Fat - 0 g | Saturated Fat - 0 g | Cholesterol - 0 mg | Sodium - 2.6 mg | Carbohydrates - 14.6 g | Fiber - 2.5 g | Total Sugar - 11.5 g | Added Sugar - 0 g | Protein - 0 g

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