

Blueberry Syrup

1 cup blueberries
¼ cup water
¼ cup sugar (or more)

Combine ingredients in heavy saucepan and bring to boil. Cook 2 to 3 minutes. Use over ice cream, pancakes or pound cake. Makes about 1½ cups.

Vanilla Sauce

1 cup milk	1½ tablespoons cornstarch
¼ cup sugar	1 teaspoon vanilla
Big piece of butter (about 2 tablespoons)	1 teaspoon nutmeg

Combine sugar, cornstarch and nutmeg in saucepan. Add butter, milk and vanilla. Bring to boil, stirring constantly. Serve over apple dumplings.

Horseradish Sauce

½ cup mayonnaise	½ teaspoon sugar
2 tablespoons grated fresh horseradish or commercial, well drained	Pinch of salt
	¼ cup whipping cream, softly whipped

Mix mayonnaise, horseradish, sugar and salt in small bowl. Gently fold in cream, blending well. Cover and chill thoroughly before serving.

Horseradish Cream

1 cup sour cream	½ teaspoon sugar
3 tablespoons horseradish	½ teaspoon white pepper
1 teaspoon white vinegar	

Combine all ingredients; add salt to taste. Chill before serving.