

Traditional Wojapi Recipe - Native American Berry Sauce Made Simple

Traditional Wojapi - Native American Berry Sauce You'll Want on Everything



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15 min

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INGREDIENTS

2 cups fresh or frozen berries (traditional choices: blueberries, chokecherries, or blackberries)
1/2 cup water
1-2 tablespoons honey or maple syrup (adjust to taste)
1 tablespoon cornstarch (optional, for thicker consistency)
1 tablespoon lemon juice (optional, for brightness)

DIRECTIONS

1. Cook the : Berries In a medium saucepan, combine berries and water. Bring to a boil over medium heat.
2. Simmer: Reduce heat and simmer for 10-15 minutes, stirring occasionally, until the berries start to break down and release their juices.
3. Optional : Thickening If using cornstarch, mix it with 1 tablespoon cold water to create a slurry. Stir it into the simmering sauce and cook for another 2-3 minutes, until thickened.
4. Sweeten and : Brighten Remove from heat. Stir in honey (or maple syrup) and lemon juice if using. Taste and adjust sweetness as needed.
5. Cool and : Serve Let the sauce cool slightly before serving. Serve warm or chilled over your favorite dishes.

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Original recipe: <https://chefmaniac.com/traditional-wojapi-recipe-native-american-berry-sauce-made-simple/>