

2000

# LEDUC BLUEBERRIES

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37146 30th Street • Paw Paw, MI 49079 • Owners: Joe A. Leduc and Mark R. Leduc

## Recipes of Leduc Family, Friends, and Neighbors

### JACKIE'S BLUEBERRY PIE

*Jackie Leduc*

**Filling:**

5 c. blueberries (fresh or frozen)  
1 <sup>3</sup>/<sub>4</sub> c. sugar  
6 Tbsp. Cornstarch  
1 c. water  
Put blueberries and <sup>1</sup>/<sub>2</sub> c. water in pan and bring to a boil. Add sugar, then cornstarch mixed with <sup>1</sup>/<sub>2</sub> c. water. Stir until thickened. Put into pie crusts, and bake at 375° oven for 30 min. or until crust is light brown. Makes two 9 in. pies.

**Crust:**

4 c. flour  
1 c. wesson oil  
<sup>1</sup>/<sub>2</sub> c. cold milk  
1 tsp. Salt  
Mix flour, salt, oil, and milk. Divide into 4 parts. Roll out between sheets of waxed paper. Makes four 9 in. crusts.

### LAYERED BLUEBERRY DELIGHT

*Chris Leduc*

14 whole graham crackers  
1 pkg. (6 serving sz.) Instant Vanilla Pudding & Pie Filling  
1 c. thawed cool whip  
4 c. blueberries  
1 c. sugar  
3 Tbsp. cornstarch  
1 tsp. lemon juice  
Approx. <sup>3</sup>/<sub>4</sub> c. water

Put berries, sugar, lemon juice and cornstarch mixed with water in pan and bring to boil stirring frequently to prevent scorching. Boil, continuing to stir, until thickened. Set aside to cool. While mixture is cooling, line a 9 in. square pan with graham crackers, breaking crackers if necessary. Prepare pudding mix as directed on package. Let stand 5 minutes then blend in cool whip. Spread half the pudding mixture over crackers. Add another layer crackers; top with remaining pudding mixture and remaining crackers. Spread cooled blueberry filling over top. Chill 3 hours.

### BLUEBERRY COBLER

*Jackie Leduc*

*(Jackie says the family grew up on this one)*

1 c. sifted flour  
1 <sup>1</sup>/<sub>2</sub> tsp. baking powder  
<sup>1</sup>/<sub>4</sub> tsp. salt  
1 pint blueberries  
<sup>1</sup>/<sub>3</sub> c. sugar  
1 tsp. grated lemon rind  
<sup>3</sup>/<sub>4</sub> c. water  
<sup>1</sup>/<sub>4</sub> c. butter or margarine  
<sup>1</sup>/<sub>2</sub> c. sugar  
1 egg, slightly beaten  
<sup>1</sup>/<sub>2</sub> c. milk  
<sup>1</sup>/<sub>2</sub> tsp. vanilla

Sift together flour, baking powder and salt. Combine blueberries, <sup>1</sup>/<sub>3</sub> c. sugar, lemon rind and water. Bring to a boil stirring constantly, until sugar dissolves. Reduce heat; simmer five minutes. Cream butter or margarine until soft adding <sup>1</sup>/<sub>2</sub> c. sugar gradually, beating after each addition until light and fluffy. Add dry ingredients alternately with combined egg, milk and vanilla, beating after each addition. (batter will be thin) Pour hot blueberry mixture into greased <sup>1</sup>/<sub>2</sub> qt. Casserole. Spoon on cobbler batter. Bake in moderate oven (375°) 30 minutes. Serve warm with whipped cream or vanilla ice cream.

### BLUEBERRY DUMPLING

*Maureen Gerencer  
(Mark and Joe's Aunt)*

2 c. blueberries (fresh or frozen)  
<sup>1</sup>/<sub>2</sub> c. sugar

Bring to boil, stirring occasionally, then turn to low. In bowl mix 1 c. Bisquick, 3 tbs. sugar, and <sup>1</sup>/<sub>3</sub> c. milk. Drop by spoonfuls into blueberry juice; cover and let simmer about 15 minutes.



### BLUEBERRY PEACH GLAZE PIE

*Marianne (Leduc) Baker*

1 pkg. peach glaze  
1 graham cracker crust  
4 c. blueberries

Fold blueberries into glaze and put into crust  
**NOW, THAT'S EASY!!**

**ROGER LEDUC'S FAVORITE IS ANOTHER EASY ONE – FOR THAT SUMMER TASTE ALL WINTER, JUST FOLD FROZEN BLUEBERRIES INTO VANILLA INSTANT PUDDING AND REFRIGERATE OVERNIGHT.**

### BLUEBERRY PIE

*Tony Leduc  
(Joe's 16 yr. old son)*

**Crust:**

2 <sup>1</sup>/<sub>2</sub> c. flour  
<sup>1</sup>/<sub>2</sub> tsp. salt  
<sup>3</sup>/<sub>4</sub> c. oil  
<sup>1</sup>/<sub>4</sub> c. milk

Mix flour and salt together; add oil and milk. Mix all. Separate into two crusts. Roll out between waxed paper.

**Filling:**

6 <sup>1</sup>/<sub>2</sub> c. blueberries  
1–1 <sup>1</sup>/<sub>2</sub> c. sugar depending on the type of berry used (Blue Crop need more sugar—Jersey berries need less)  
4 tbs. cornstarch

Put filling ingredients in a bowl and microwave until almost boiling, stirring every two minutes. Put into crusts and bake 400°–425° until golden brown. Don't forget to poke holes into the top crust.

**FOR DELICIOUS BLUEBERRY MUFFINS USE THE RECIPE ON BISQUICK FOR COFFEECAKE. JUST FOLD IN BLUEBERRIES AND BAKE AT 375° FOR 20 MINUTES.**

## BAKER'S FRUIT DRINK

*Marianne and Andy Baker*

- 1 c. blueberries
- 1-2 ripe bananas
- 2 c. (approx.) fruit juice, milk, or ice cream

Blend in blender.

Great for breakfast or a snack.

## BLUEBERRY SAUCE

*(Old family recipe)*

- 2 c. blueberries
- 1/2 c. water
- 1/2 c. sugar
- 3 Tbsp. cornstarch

Mix all ingredients and bring to boil, stirring often, until thick and clear blue. Make a great ice cream topping, or great on pound cake or cheesecake.

## FRESH BLUEBERRY BANANA BREAD

*Connie (Leduc) Cooley*

*(as seen in MBGA recipe sheet)*

- 1 c. fresh blueberries
- 1 3/4 c. sifted flour
- 2 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 tsp. salt
- 1/3 c. butter or margarine
- 2/3 c. sugar
- 2 eggs
- 1 c. mashed, ripe bananas

Wash and thoroughly drain blueberries; toss berries with 2 tbsp. flour. Sift together remaining flour, baking powder, soda, and salt. Cream butter or margarine; gradually beat in sugar until light and fluffy. Beat in eggs, one at a time. Add flour mixture and bananas alternately, in three parts. Stir in blueberries. Spoon into greased loaf pan (9x5x3 inches.) Bake in 350° oven about 50 minutes or until done. Makes 1 loaf.

**HINT:** The lemon juice and amts. of sugar in recipes always depend on personal taste and the variety of berry.

Jersey berries are sweeter – thus the lemon juice; Blue crop can take more sugar added than Jersey; And, if using Elliots, use more sugar and never add lemon juice.

## BLUEBERRY BUCKLE

*Jane Grill (family friend)*

*(as seen in "House Specialties" cookbook)*

*(Deanna House)*

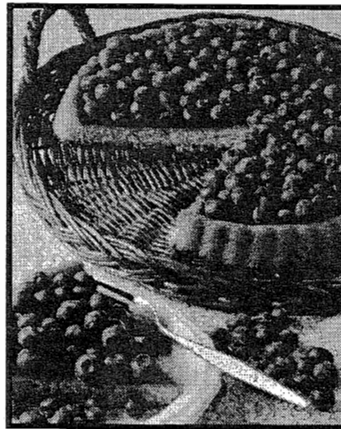
- 2 c. flour
- 3/4 c. sugar
- 2 1/2 tsp. baking powder
- 3/4 tsp. salt
- 1/4 c. vegetable oil
- 3/4 c. milk
- 1 egg
- 2 c. blueberries (fresh or frozen)

Topping:

- 1/2 c. sugar
- 1/3 c. flour
- 1/2 tsp. ground cinnamon
- 1/4 c. soft butter or margarine

- In large mixing bowl, sift together 2 c. flour, 3/4 c. sugar, baking powder, and salt.
- In 2 c. glass measurer, combine vegetable oil, milk, and egg. Beat with a fork until egg is blended with milk.
- Pour liquid ingredients into flour mixture. Stir just until flour disappears.
- Fold in blueberries
- Pour into greased 9" square baking pan.
- In small bowl, mix together 1/2 c. sugar, 1/3 c. flour, cinnamon, and butter until crumbly.
- Sprinkle on blueberry batter for topping.
- Bake in preheated 375 oven for 25-30 minutes or until wooded pick inserted in center comes out clean.

(If you have used frozen blueberries, it will take 50-60 minutes for this to bake.)



## DOUBLE GOOD BLUEBERRY PIE

*Connie (Leduc) Cooley*

*(Connie got this one from Nat'l Blueberry Festival Booklet in South Haven, and says it's a family favorite)*

- Baked 9 in. pie shell
- 3/4 c. sugar
- 3 tbsp. cornstarch
- 1/4 tsp. salt
- 1/4 c. water
- 4 c. blueberries
- 1 tbsp. butter
- 1 tbsp. lemon juice
- whipped cream (optional)

Combine sugar, cornstarch, and salt in saucepan. Add water and 2 cups blueberries. Cook over medium heat, stirring constantly, until mixture comes to a boil and is thickened. Mixture should be clear and very thick. Remove from heat and stir in butter and lemon juice. Cool. Place remaining 2 c. raw blueberries in pie shell. Top with cooked blueberry mixture. Chill. Serve, garnished with whipped cream.



## BLUEBERRY-BANANA MUFFINS

*Dorothy (Dode) Ketchum*

*(Family friend and neighbor)*

- 1/2 c. margarine
- 1 c. sugar
- 2 eggs
- 2 c. flour
- 1 c. milk
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1 c. blueberries
- 2 bananas (mashed)

Cream margarine and sugar; add eggs. Add flour alternately with milk, baking powder, and salt. Fold in blueberries and bananas. Fill baking cups 2/3 full. Bake 350° 25 minutes or until golden brown. Try adding the peel of two oranges in the blender with the milk; then add to batter.

