



Blueberry Margarita

Ingredients

- 2 oz blueberry puree
- 2 oz tequila
- 1.5 oz orange liqueur
- 1.5 oz fresh lime juice
- 1 tsp sugar
- coarse salt for glass rim
- fresh blueberries for garnish

Directions

1. In cocktail shaker, combine blueberry puree, tequila, orange liqueur, lime juice, sugar and ice. Shake thoroughly.
2. Run a cut lime along the serving glass rim; place glass rim in salt.
3. Pour shaker contents into glass. Garnish with fresh blueberries. Serve immediately.

Yields: 1 portion/7.5 Ounces



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Blueberry Chicken Salad

Ingredients

- 2 cups cubed cooked chicken breast
- 3/4 cup chopped celery
- 1/2 cup diced sweet red pepper
- 1/2 cup Thinly Sliced green onions
- 2 cups fresh blueberries
- 1 (6-oz) carton low fat lemon yogurt
- 3 tbsp. light or regular mayonnaise
- 1/2 tsp. salt, if desired

Directions

1. In large bowl gently combine the chicken, celery, red pepper, onions and blueberries.
2. Combine yogurt and mayonnaise. Add salt, if desired.



Blueberry Cream Cheese Muffins

Ingredients

- 2 cups cake flour
- 3/4 cup sugar
- 1-1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1 pinch salt
- 3 oz. cream cheese - cubed
- 2 tsp. lemon juice
- 2 tsp. vanilla extract
- 2 whole eggs
- 4 tbsp. melted butter
- 1/2 cup milk
- 1 cup blueberries

Directions

1. Adjust oven rack to middle position. Preheat oven to 350 degrees F. Line the cups of a muffin tin with 12 paper liners. Set aside.
 2. Combine flour, sugar, baking powder, baking soda, and salt in a mixing bowl. Stir well; set aside.
 3. Process cream cheese, lemon juice, and vanilla in food processor until smooth.
 4. Add eggs and process 15 seconds. Scrape down side of container with a spatula. With processor running, pour hot melted butter through food chute within 10 seconds. Process another 10 seconds.
 5. Add milk and process 5 seconds. Add dry ingredients to container and mix with 4 to 6 half-second pulses.
 6. Add blueberries and mix until all are incorporated into batter, usually with 3 or 4 half-second pulses. (Or use a spoon to fold them in, if you prefer your berries whole.)
 7. Pour an equal amount of batter into each muffin cup, filling each about 3/4 full.
- Bake 30 minutes. Cool on rack 15 minutes.

Makes 12 muffins.

Red, White and Blue Gelatin Bliss

Ingredients

- 1 (3 oz) box cherry or watermelon gelatin
- 1 cup heavy whipping cream
- 1 cup marshmallow cream
- 1 tsp. almond extract
- 1/2 pt. fresh blueberries

Directions

1. Prepare gelatin according to package directions.
 2. Divide 1/2 gelatin evenly among 4 dessert glasses. Chill 30 minutes, or until gelatin set. Let remaining gelatin sit at room temperature.
 3. Meanwhile, in a bowl of electric mixer on medium speed, beat heavy whipping cream and almond extract 2 minutes, or until soft peaks form and mixture is light and fluffy.
 4. Divide 1/2 whipped cream mixture evenly among chilled glasses, smoothing top to create flat surface. Chill 30 minutes.
 5. Repeat layering with remaining gelatin and whipped cream mixture. Chill 2 hours, or until set.
 6. Divide 1/3 pint fresh blueberries evenly among glasses.
- Serves 4.**



Blueberry Delight

from Jessica Jack

Ingredients

- 1-1/2 cups graham cracker crumbs
- 1/4 cup sugar
- 1/3 cup butter or margarine, melted
- 1 pkg. (8oz) cream cheese, softened
- 1/4 cup sugar
- 2 tbsp. milk
- 3-1/2 cups cool whip
- 2 pts. blueberries
- 2 pkg. JELLO Vanilla Pudding (Instant)
- 3-1/2 cups cold Milk

Directions

1. Combine crumbs, 1/4 cup sugar and melted butter.
2. Press firmly into bottom of a 13 x 9 inch pan. Chill
3. Beat cream cheese with 1/4 cup sugar and 2 tbsp. milk until smooth.
4. Fold in half of the whipped topping. Spread over crust.
5. Arrange blueberries in even layer.
6. Using 3-1/2 cups cold milk, prepare pudding as directed on package. Pour over berries. Chill several hours or overnight.
7. Shortly before serving, spread remaining whipped top-ping over pudding. Garnish with additional blueberries. Chill. **(Makes 15 servings)**

Blueberry Buckle

Cake Ingredients

- 2 cups flour
- 2-1/2 tsp. baking powder
- 3/4 tsp. salt
- 1/4 cup vegetable oil
- 3/4 cup milk
- 1 egg
- 2 cups fresh or frozen blueberries

Topping Ingredients

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

Directions

1. In mixing bowl, whisk together 2 cups flour, 3/4 cup sugar, baking powder and salt.
2. In another bowl, beat together with fork oil milk and egg.
3. Pour liquid ingredients into flour mixture and stir just until almost blended. Stir in blueberries.
4. Pour into greased 9-inch square baking pan. Mix together topping and sprinkle on top of batter.
5. Bake in preheated 375 degree F oven for 25-30 minutes until toothpick comes out clean. (Add 20 minutes baking time when using frozen berries.)



Blueberry Custard Pie

Ingredients

- 1 quart fresh blueberries (washed, drained and divided)
- 1 cup water, divided
- 1/2 cup sugar
- 2 tbsp. cornstarch
- 1 tsp. lemon juice
- 1 (3/4 oz) package vanilla instant pudding and pie filling
- 1 cup whipping cream
- 1/2 cup milk
- 1 tsp. vanilla
- 1 (10-in) baked pastry crust



Directions

1. In a small saucepan over medium-high heat, simmer 1 cup of blueberries with 2/3 cup water for about 3 minutes.
2. In a small bowl, whisk together sugar, cornstarch and remaining 1/3 cup water, add to simmering fruit mixture.
3. Bring to a boil and boil 2 minutes, stirring constantly. Remove from heat.
4. Add lemon juice. Cool fruit filling to room temperature.
5. In medium chilled bowl with electric mixer, whip dry pudding mix with whipping cream, milk and vanilla, until blended and thick, about 30 seconds. Spread custard evenly over cooled pie crust in pie pan. Place remaining 3 cups uncooked blueberries on top of custard. Pour cooled fruit filling over fresh berries.
6. Refrigerate, covered loosely with plastic wrap, until firm. Serve cold. **(Serves 10)**

Super Quick Blueberry Jam

Ingredients

- 1 cup fresh or frozen and thawed blueberries
- 1/2 cup sugar
- 1 tbsp. lemon juice

Directions

1. In 1-quart microwave-safe bowl or 1 quart saucepan, combine blueberries, sugar and lemon juice. Stir to coat berries with sugar.
2. Microwave on Full Power 3 to 5 minutes, stirring half-way through the cooking time or put saucepan over medium heat and heat to boiling and boil for 3 minutes, stirring often.
3. Pour into jelly jar. Chill

