

Blueberry Buttermilk Pie

Dolly Geyermann, Olde Towne General Store

2 cups sugar
1/4 cup flour
1 stick of melted **unsalted butter**
3 eggs
3/4 cup buttermilk
1 cup fresh blueberries
teaspoon vanilla
teaspoon of nutmeg

Mix all ingredients except berries and nutmeg. Pour into unbaked pie shell. Sprinkle berries on top then sprinkle nutmeg on pie. Bake at 375 for 1hour. Let set till cool then refridgerate 8hours or longer.Slice and enjoy!

Herbed Goat Cheese Crostini with Blueberry Compote

James Harp, Executive Chef, Hotel Fredonia

2 TBSP olive oil
1 cup yellow onion, sliced thin
½ tsp rosemary, chopped
½ tsp thyme, chopped
¼ cup yogurt, plain
¼ cup goat cheese
12 ea baguette slices, grilled
¼ cup blueberry compote
12 ea pecan halves

- 1) Heat a sauté pan over medium-high heat and add olive oil. Sauté onions until caramelized. Remove from heat and allow to cool
- 2) Mix yogurt, goat cheese and fresh chopped herbs
- 3) Slice baguette into thin slices and brush with olive oil. Lightly grill and allow cooling.
- 4) Spread herbed goat cheese mixture evenly over each slice
- 5) Place a small amount of blueberry compote on each slice, a small amount of caramelized onion and then top with a pecan half
- 6) Serve immediately

Blueberry Compote

James Harp, Executive Chef, Hotel Fredonia

3 TBSP sugar
1 tsp cornstarch
3 TBSP port
1 TBSP water
1 cup blueberries, fresh
1 tsp lemon juice

- 1) In a small saucepan, combine cornstarch and sugar
- 2) Whisk in Port and water and then add blueberries
- 3) Stir constantly until compote thickens and blueberries begin to break down, approximately 5 minutes
- 4) Let cool and then refrigerate in airtight container

Blueberry Mango Salsa

Amy McLeod, RD, Brookshire Brothers

1 pint blueberries
2 small jalapenos
1/2 cup chopped purple onion
1/2 cup chopped mango
1 medium tomato, chopped
1/4 cup chopped cilantro
Juice, one lime
1/2 tsp. sea salt

Chop 1cup blueberries, leave remaining blueberries whole. Seed and chop jalapenos. Chop purple onion, mango, tomato and cilantro. Add lime juice and 1/2 tsp. sea salt. Stir, cover and refrigerate overnight. Serve with Tostitos Natural Blue Corn Chips. Delicious with grilled fish, chicken or pork, or over mixed salad greens. Will keep 2-3 days.

Serves 6-8

Nutritional Information: Calories 28, Fat grams .8 grams, Sodium 82 mg

Blueberry & Chicken Salad

James Harp, Executive Chef, Hotel Fredonia

Yields: 6 servings

6 oz	white wine vinegar
4 TBP	olive oil
2 tsp	fresh ginger, minced
1 ea	garlic clove, roasted
½ tsp	kosher salt
¼ tsp	ground white pepper
32 oz	chicken breast
2 ea	celery stalks, chopped
3 oz	yellow onion, diced
3 oz	red bell pepper, chopped
3 oz	carrots, grated
3 oz	cucumbers, chopped
¼ cup	sliced almonds, toasted
1 ¼ pints	fresh blueberry

- 1) Combine the first 6 ingredients to make a vinaigrette; reserve half of the vinaigrette**
- 2) Place chicken in a shallow container or Ziploc bag and pour remaining vinaigrette over the chicken. Cover and allow to marinate for at least 1 hour**
- 3) Remove chicken from the marinade; throw away marinade. Grill chicken until done; (375-400 degrees for about 10-12 minutes)**
- 4) Allow chicken to cool and then dice chicken into bite size pieces.**
- 5) Combine celery, onion, red bell peppers, shredded carrots, cucumbers, blueberries & chicken. Toss in vinaigrette to coat**
- 6) Serve on a croissant or as a topping on a green salad**

Blueberry Bread Pudding

Merci Nicklaus, Merci's World Cuisine

Bourbon Sauce:

1/2 cup (1 stick) butter, melted

1 cup sugar

1 egg

1 cup Kentucky bourbon whiskey

Bread Pudding:

1 loaf French bread, at least a day old, cut into 1-inch squares (about 6-7 cups)

1 qt milk

3 eggs, lightly beaten

2 cups sugar

2 Tbsp vanilla

1 cup raisins (soaked overnight in 1/4 cup bourbon)

1 Cup Fresh Nacogdoches Blueberries

1/4 teaspoon allspice

1/4 to 1/2 teaspoon cinnamon

3 Tbsp unsalted butter, melted

Bourbon Sauce:

In a saucepan, melt butter; add sugar and egg, whisking to blend well. Cook over low heat, stirring constantly, until mixture thickens. (Do not allow to simmer, or it may curdle.) Whisk in bourbon to taste. Remove from heat. Whisk before serving. The sauce should be soft, creamy, and smooth.

Bread Pudding:

1. Preheat oven to 350°F.

2. Soak the bread in milk in a large mixing bowl. Press with hands until well mixed and all the milk is absorbed. In a separate bowl, beat eggs, sugar, vanilla, and spices together. Gently stir into the bread mixture. Gently stir the raisins and Fresh Nacogdoches Blueberries into the mixture.

3. Pour butter into the bottom of a 9x13 inch baking pan. Coat the bottom and the sides of the pan well with the butter. Pour in the bread mix and bake at 350°F for 35-45 minutes, until set. The pudding is done when the edges start getting a bit brown and pull away from the edge of the pan. You can also make in individual ramekins.

Serve with bourbon whiskey sauce on the side; pour on to taste. Best fresh and eaten the day it is made. Makes 8-10 servings.

Blueberry Corn Bread

Merci Nicklas, Merci's World Cuisine

1 1/4 cups all-purpose flour
1/2 cup cornmeal
1/4 cup brown sugar
1/4 cup honey
1/2 teaspoon salt
1 tablespoon baking powder
1 cup milk
1/2 cup butter, melted
1 egg, beaten
1 cup Fresh Nacogdoches Blueberries

1. Preheat oven to 375 degrees F (190 degrees C). Grease muffin cups or line with paper muffin liners.
2. Sift flour, cornmeal, brown sugar, salt and baking powder together into a large bowl. Mix the blueberries in the sifted ingredients. In a bowl, combine the milk, butter and egg. Stir the wet ingredients into the flour mixture just until moistened. Spoon batter into prepared muffin tins.
3. Bake in preheated oven for 20 minutes. Let muffins sit for 10 minutes before removing from the pan.

Lemon-Blueberry Bars

Sherrie Randall, [The Blueberry Place](#)

2 cups blueberries	4 eggs, divided
1 tablespoon granulated sugar	1 stick butter or margarine, softened
2 tablespoons fresh lemon juice	2 3/4 cups powdered sugar
Zest of 1 lemon, divided	1 (8 oz) cream cheese
1 box lemon cake mix	

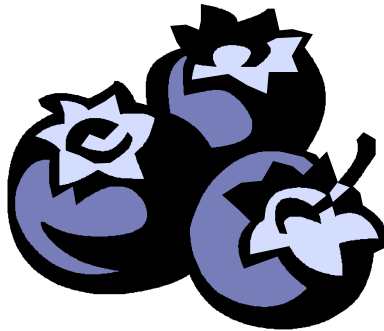
In a bowl, combine blueberries with sugar, lemon juice and half of the lemon zest. Set aside.

Mix cake mix with 1 egg, softened butter and the remaining lemon zest. Pat into a buttered and floured 13 x 9 inch baking pan.

With a mixer, beat powdered sugar with cream cheese and remaining 3 eggs until smooth. Gently stir in blueberry mixture, pour over cake. Bake in a preheated 325 deg oven for about 55 minutes, or until browned. Let cool completely. Chill, then cut into squares.

Store in refrigerator.

Cookin' Up the Blues
Texas Blueberry Festival
2011
June 11, 2011



Texas AgriLife Extension
Nacogdoches County
(936) 560-7711