INSPIRING POSSIBILITIES
ACROSS EVERY MENU

THE TIME IS NOW

There’s no doubt that blueberries are having a cultural moment, from being named the flavor AND color of the year to the launch of the blueberry emoji. Blueberries are having their moment in the sun, so now is the time to give this fan-favorite fruit its menu moment, too. With their inherent versatility, compelling health credentials from antioxidants to fiber, unique pop of blue color, and the beloved, bright flavor that’s crave by kids and adults alike, blueberries are a true foodservice superstar. Our newest culinary innovations harness the best of the blue and showcase the seemingly infinite ways to put the power of this small but mighty berry to work across your menu. With our inspirations and your creative touches, the possibilities are truly endless!

UNLOCK THE POWER OF BLUEBERRIES

Blueberries are an iconic fruit, of course loved for their sensational sweetness in breakfasts and desserts. But that only scratches the surface of their menu superpowers. Blueberries work across any menu, in every daypart, and in any operation. All this, and they are available all year long to boot. From familiar favorites to unexpected twists, healthful dishes to indulgent treats, kindergarten and kids’ menus to bar bites and late-night snacks, blueberries are an ultimate menu shape-shifter.

Looking for a delightful flavor profile that works both sweet and savory? We’ve got a blueberry for that.

Looking for fresh, fruity flavor to add some flair to your global dishes? We’ve got a blueberry for that.

Looking for a bold pop of color to perk up the eyes and appetites of the young’sters? We’ve got a blueberry for that.

Looking for an all-natural, all-fruit substitute for white sugar? We’ve got a blueberry for that.

Now let’s dig in!
We’ve Got a Blueberry for That

EIGHT FORMATS, ENDLESS APPLICATIONS

**Fresh**
Balanced, sweet, tangy. Retains plump, round shape through slight cooking. Minimal color bleed. Best for pickling, fresh inclusion, soups/stews, compotes, chutneys, baked goods, beverages.

**Frozen (IQF)**
Balanced, sweet, tangy. Color bleed and slight softening of fruit when thawed or cooked. Best for compotes, chutneys, preserves, coulis, sauces, baked goods, beverages, marinades.

**Canned**
Lightly sweet fruit and reserved liquid. High moisture and color that retains vibrancy through cooking. Best for compotes, chutneys, preserves, baked goods, beverages, marinades.

**Dry Infused**
Dried with juice infusion. Sweet and chewy. Best for inclusions, emulsified meat applications (meatballs, sausages, etc.), baked goods, chutneys.

**Freeze-Dried**
Dried with liquid nitrogen. Tangy, sweet, and crunchy. Can be rehydrated, but not highly recommended. Best for crunchy inclusions or toppings, vac-seal compressions for infused syrups.

**Powdered**
Fine grained, intense flavor. Vibrant color. Does not completely dissolve in liquids. Best for dry rubs, finishing/garnish powder, thickening agent for sauces, liquids and beverages, butter infusions, rimming glasses.

**Liquid Concentrate**
Vibrant color, lightly sweet. Best for beverages, water, stock or other liquid replacement, baked goods, marinades, glazes.

**Purée**
Moderately nappe texture, balanced sweet/tangy flavor. Best for oil replacement in baked goods, marinades, glazes, beverages, sauces, fruit leathers, butter infusions, thickening agent for sauces, liquids, and beverages.

Whether fresh from the bush, frozen at the peak of ripeness, or freeze-dried into a crisp crunch, explore our wide range of blueberry formats, each with their own unique benefits, to truly put blueberries to work across your menu.
USHBC + You

Consider all of us here at the United States Highbush Blueberry Council (USHBC) extended and trusted members of your operation. We’re here to help you, not sell you. From fresh menu inspiration to sourcing solutions, back-of-house education or consumer research, we are your one-stop shop for all things blueberry, including:

**Innovation for New Menu Ideas and Inspiration**
Reach out to our team today to learn more about custom innovation sessions and culinary ideations tailored to your operation.

**Sourcing and Procurement Guidance**
Reach out to our team who can guide you to the right suppliers and provide proper format information based on your unique needs.

**Insightful Patron Research and Diner Data**
Reach out to our team and we can provide you with compelling consumer data that can help you make the case for why, how, and when your diners crave blueberries.

Whatever your needs, and whenever you need them, USHBC is here for you. Reach out to our team to start your custom partnership today.

www.blueberrycouncil.org
Your Savory Center-of-Plate Savior

Get to know the savory side of blueberries with our innovative recipe ideas and techniques that feature the fruit in high-impact, center-of-plate applications. From spicy and savory jams to decadent barbecue sauces for dishes like bold burgers and tender brisket, the versatility of blueberries is in full effect in these culinary inspirations that feature the mighty fruit in creative, unexpected new dishes.

Let’s Get Saucy

From Texas to Kansas to the Carolinas and beyond, blueberries shine in each region’s iconic barbecue sauces. Ranging in flavor from smoky and rich to bright and sweet, these sauces are a barbecue lover’s dream and offer countless mix-and-match menu possibilities. And with hold times of up to one month, they’re both a flavor and an operational win.

Carolina-Style Blueberry BBQ Sauce
Perfect for tossing with classic Carolina pulled pork. Or, use as a traditional “mop-style” barbecue sauce, a marinade, or a coating for fried chicken or pork to be featured in a hot sandwich.

Texas-Style Blueberry BBQ Sauce
Perfect for pairing with iconic Texas brisket and barbecue beef dishes. Or, use as a traditional “mop-style” barbecue sauce for ribs, or toss with fried chicken tenders or wings.

Kansas-City-Style Blueberry BBQ Sauce
Perfect for serving with grilled shrimp skewers. Or, use as a traditional “mop-style” barbecue sauce for chicken or ribs, or pair with brisket and iconic KC burnt ends.

Hot Cuisine Alert!

Blueberries on barbecue-style menus have grown 165% in menu penetration over the last four years.*

*U.S. Highbush Blueberry Council, Blueberry Overview via Datassential 2019
Classic barbecue flavors deserve a bold blueberry twist.
Blueberries, pectin, sugar, and water. It’s that simple. Our Master Blueberry Jam recipe offers one great base with countless ways to make it your own. Serve it as is or try one of these savory infusions.

**FOR MORE BLUEBERRY INSPIRATION AND VALUABLE OPERATIONAL SUPPORT, reach out to our team about a custom partnership program today.**

**What’s Your Jam?**

**Smoky Chipotle Blueberry Jam:** Add chili powder, cayenne, and smoked paprika

**Botanical Blueberry Jam:** Add rosemary, basil, thyme, and balsamic vinegar

**Blueberry Sangria Jam:** Add red wine reduction, cinnamon, nutmeg, allspice, clove, and orange zest

**FOR MORE POSSIBILITIES From Our Chefs**

**Blueberry Steak Tacos**
Flank steak marinated with blueberries, citrus, cilantro, and mint. Grilled and sliced thin, served on a blue corn tortilla with crumbled blueberry goat cheese, chimichurri, Napa slaw, and blueberry mint vinaigrette.

**Ahi-Blueberry Poke Bowl**
Seasoned rice topped with ahi tuna, pickled blueberries, freeze-dried blueberry furikake, seaweed salad, avocado, serrano chiles, fresh herbs, and a white soy blueberry vinaigrette.

**Marbled Blueberry Polenta Cakes**
Parmesan polenta swirled with a savory blueberry and Italian herb preserve. Cut and grilled into cakes and served with a blueberry béchamel sauce and crispy prosciutto.

**Blueberry Agnolotti**
Blueberry pasta dough stuffed with smoked chicken and mascarpone cheese, served with a savory herb blueberry-butter sauce.

**Blueberry Beer-Battered Chicken Tenders**
Chicken tenders dipped in a light panko batter made with smashed blueberries and pale ale. Deep fried until golden brown, served with a side of blueberry sambal sauce.

**Thai Blue Curry**
Sweet and tangy blueberries simmered in coconut milk, massaman curry spices, tender chicken, shallots, sliced carrots, and red bliss potatoes, served over a bed of fragrant jasmine rice.

**Chef Tip**
Scale this burger build down into mini sliders for an indulgent late-night snack or bar-bite play.
Reinventing Breakfast

Blueberries and breakfast are already a match made in heaven, but there is still so much flavor potential to be explored. Our new ideas push beyond the expected and feature blueberries in bold new ways. From savory breakfast sandwiches to new twists on toast, large-scale applications for school foodservice and creative new coffeehouse creations, we’ve got you covered with fresh new blueberry breakfast inspiration.

The Blueberry Croque Madame features a thyme-and-black-pepper blueberry compote for a sweet, savory, salty mashup of two iconic brunch favorites—the Croque Madame and the Monte Cristo!

**BLUEBERRY SMOKED SALT**
Adds a sweet, salty, smoky finishing touch to any dish

**SAVORY BLUEBERRY COMPOTE**
Also perfect as a glaze for roasted meats or a sandwich spread
Blueberry Avocado Toast is as operationally savvy as it is visually stunning. The blueberries not only add a sweet pop of flavor and extra boost of color making it even more photo worthy, but they also increase the hold time of avo toast by covering the surface, preventing oxidation.

Blueberry Cream Cheese French Toast Bake is a fresh take on a breakfast-time classic, adding the vibrant color and health halo of blueberries, along with big back-of-house perks like the ability to minimize food waste and scale up for a crowd.

Quick-Pickled Blueberries
Add a juicy, tart burst of pickle flavor to salads, sandwiches, and cheese or charcuterie boards, or use as a fresh flavor garnish on your cocktail menu.

Blueberry Aioli
Slather onto sandwiches, wraps, burgers, and handhelds of all kinds.

Blueberry-Dusted Cashews
Try these crunchy, crusted nuts as a healthful crouton-swap on your salads, or serve as a fresh bar snack or colorful kids’ treat.

Blueberry Cream Cheese French Toast Bake

Chef Tip
Easily scale this recipe up and bake in large hotel pans, perfect for school or hotel foodservice, or scale it down into small ramekins for an individual fine-dining touch.

100% Product Yield!
We save the drained liquid from the canned blueberries in the custard base to create a fresh Blueberry Syrup! No waste, and a syrup that can be drizzled across the menu anywhere you’d use maple or honey.
Perfect for one, or make it for many.
Three Recipes, ENDLESS INSPIRATION

From coffee shops and c-stores to K-12, our blueberry cookies and milk highlight the best of blueberry menu and operational versatility:

Blueberry Breakfast Cookies are ideal for:
- large-volume operations
- grab ‘n’ go
- bakery cases
- catering menus
- delivery or off-premise
- advance preparation: just scoop, freeze, and thaw for use

Try Blueberry Milk on its own, or feature in:
- lattes and cappuccinos
- oatmeal, cereal, and granola
- chia pudding and Bircher-style muesli
- panna cotta and custard desserts

Blueberry Magic Dust adds pizazz to:
- glass rims of cocktails or beverages
- latte or dessert stencils
- dusting for chips, baked goods, and pastries
- cookies and shortbreads
- savory dishes: swap the sugar for everything spice or lemon pepper

Who says you can’t have cookies and milk for breakfast? Loaded with protein-packed quinoa, antioxidant-rich blueberries, whole-wheat flour, and crunchy bran, Blueberry Breakfast Cookies and our dairy-free vibrant Blueberry Milk bring fresh flavor and function to the morning menu. And don’t forget the Blueberry Magic Dust to really bring the food fun!

Blueberry Sausage Kolaches
Traditional handheld breakfast pastry filled with rich and bright blueberry sausage for a savory morning pastry choice.

Blueberry-Rosemary Biscotti Bites
Dried blueberries and rosemary in a traditional almond biscotti dough, formed into one-bite mini biscotti for easy morning snacking.

Blueberry Chia Pudding
Blueberry-infused chia pudding with dried blueberry granola, dulce de leche, and fresh blueberry topping.

Blueberry Horchata
Blueberries, coconut, cinnamon, lime, and honey blended smooth and served very cold with fresh mint for a refreshing morning or anytime sip.

Blueberry Coffee Cake French Toast
Blueberry coffee cake sliced, battered, griddled, and topped with whipped cream, blueberry-mint purée, and fresh blueberries.

Sweet Potato & Egg Stacks with Chipotle Blueberry Salsa
Herbed quinoa and sweet potato cakes griddled crisp, topped with a fried egg and a zesty blueberry-chipotle salsa.

MORE POSSIBILITIES
From Our Chefs

FOODSERVICE INSPIRATION RESOURCE

FROM OUR CHEFS
MORE POSSIBILITIES
FOR MORE BLUEBERRY INSPIRATION AND VALUABLE OPERATIONAL SUPPORT, reach out to our team about a custom partnership program today.
Sensational Shareables, Salads & Sides

The portions might be small, but the flavor is big with these creative blueberry dishes that put the wow-factor into shareables, salads, and side dishes. These menu categories are the perfect place to explore bold global flavors and have fun with new formats. Powered by the versatility, health halo, bright color, and fresh flavor of blueberries, these dishes elevate classics like meatballs, dips, flatbreads, and salads into must-try new menu stars.

Try One. Try Them All.

Our Mediterranean Blueberry Meatball Plate serves up a sensational small dish that is bursting with bold Middle Eastern-inspired flavors, all spiked with the goodness of blueberries. But Mediterranean is just the start. Explore the flavors of the world (and some new formats to boot!) with our easily customizable base meatball recipe that works for any menu and all dayparts.

- Italian with basil pesto and Parmesan
- Japanese Teriyaki with fresh ginger
- Spicy Korean Barbecue with gochujang and sesame seeds
- American Regional Barbecue (using our trio of Blueberry Barbecue Sauces)
- North African with roasted red peppers, berbere spice blend, garlic, and cilantro
- Indian Masala with garam masala, toasted coconut, and cilantro
- Classic Breakfast Patties with sage, marjoram, thyme, nutmeg, and allspice
- Turkish Kofte skewers with Aleppo pepper, lemon zest, cumin, dill, and mint

Hot Cuisine Alert!

At the top U.S. chains, blueberry appetizers have experienced 83% growth over the past four years, showing strong diner desire for small-plate sensations!*

*Mediterranean Blueberry Meatballs

Try with a variety of proteins and seasonings and your twist on the simmer sauce

Blueberry Feta Crumbles

Add to salads, breakfast dishes, and entrées for a sweet and salty bite

Blueberry-Balsamic Reduction

A glaze for steak, finishing sauce for roasted veggies, or the perfect dip for bread service

FOODSERVICE INSPIRATION RESOURCE
Whether you go sweet or savory, our Blueberry Hummus Duo combines simple pantry staples like chickpeas, spices, aromatics, and grains to create anything-but-simple dips that can shine together as a partnership or work independently to spread the blueberry love across new menu categories.

Chef Tip

For each of these hummuses, customize the toppings and change up the dippers with whatever you’ve got on hand. Try one of our ideas for Sweet or Savory Blueberry Hummus!
In our BBW Flatbread Wrap, creamy Brie is paired with a savory blueberry compote and crunchy honeyed walnuts for a perfect café-style lunch. Or, when served as an open-faced flatbread, it can be sliced up into a cheese-board-inspired shareable. The daypart and menu versatility is as delightful as the flavor.

**Chef Tips**

This wrap pairs beautifully with a simple green salad as a lunch item. Or, the fillings are perfectly suited to be served in stuffed crepes for a decadent brunch dish.
Delightful for dining in. Perfect for off premise. The Pickled Blueberry Couscous Bowl has it all. Built with the bold flavors and bright colors of today’s most on-trend bowl builds, it also can be thoughtfully constructed and layered as a grab-and-go item to maintain the utmost textural and taste integrity.

Hot Cuisine Alert!

Blueberries have experienced significant growth in “Other Entrées”—including power bowls—as well as “Deli Salad Sides”—like pasta and vegetable salads. At 49% and 55% four-year growth respectively, this couscous salad bowl is as tasty as it is trendy.

*U.S. Highbush Blueberry Council, Blueberry Overview via Datassential 2019

**QUICK-PICKLED BLUEBERRIES**
The perfect way to use tired-looking or softening fresh blueberries to give them extended life.

**BLUEBERRY BALSAMIC VINAIGRETTE**
A sweet and tart dressing fit for any salad from light leafy greens to hearty grain-based

MORE POSSIBILITIES
From Our Chefs

Crispy Blueberry Dumplings
Wonton wrappers filled with mixed vegetables and a savory blueberry-basil pesto, fried until crisp and served with a side of balsamic vinaigrette.

Blueberry Falafel
Falafel patties made from a blend of chickpeas, mint, parsley, garlic, tahini, and blueberries, fried crisp and served with blueberry tzatziki and pickled onions.

Blueberry Bulgogi Lettuce Wraps
Blueberry-marinated bulgogi beef, pickled blueberries, and crisp cucumber served in a lettuce cup with white rice and blueberry-ginger sauce.

Blueberry Glazed Bacon-Wrapped Snacks
Blueberry-glazed candied bacon wrapped around an assortment of appetizers, such as artichoke hearts, scallops, shrimp, and dates, served perfectly crispy-chewy.

Fresh Blueberry Spring Rolls
Rice paper soaked in blueberry juice, filled with tart fresh blueberries, mint, crunchy bean sprouts, and tender tofu, with a side of peanut sauce for dipping.

Crispy Blueberry Brussels Sprouts
Brussels sprouts fried to a crisp, tossed in a blueberry-sumac vinaigrette, freeze-dried blueberries, feta cheese, sweetly drop peppers, fresh mint, and pickled onions.

FOR MORE BLUEBERRY INSPIRATION AND VALUABLE OPERATIONAL SUPPORT, reach out to our team about a custom partnership program today.
One Signature Sweet Treat for Good Measure

Blueberries are a dessert win, no questions asked. But that’s no reason to just stick to the familiares like pies, pastries, and cobbler. Our new blueberry spin on this childhood favorite will excite kids and adults alike. With better-for-you ingredients, vibrant color appeal, and a bright new flavor twist, our Blueberry Whoopie Pies add whimsical flair to menus from kindergartens to cafés, fast casual to fine dining, and everything in between.

MORE POSSIBILITIES
From Our Chefs

Blueberry Donut Bread Pudding
Tender frosted yeast donuts, blueberries, and custard, mixed and baked golden brown, topped with fresh blueberry ice cream.

Blueberry Bark
Blueberry yogurt-based bark with freeze-dried blueberries, crunchy seeds, and cookie-crumble inclusions.

Blueberry Lemon Crème Milkshake
Frozen blueberries blended with vanilla ice cream, golden honey, and a touch of cardamom, finished “Instagram style” with tangy lemon curd, peach slices, blueberry whipped cream, fresh blueberries, blueberry-candied almonds, and a lemon-ginger cookie.

Blueberry Forbidden Rice Pudding
Black forbidden rice cooked with whole blueberries and coconut milk, topped with fresh mango, blueberry and pomegranate compote, candied cashews, toasted coconut, and fresh mint ribbons.

Blueberry Sunrise Granola Bars
Hearty, soft granola bars made with rolled oats, dried blueberries, blueberry powder, sliced almonds, honey, and orange zest, for morning energy or an anytime sweet treat.

Blueberry Baklava
Light and crispy phyllo dough layered with fresh blueberries, chopped nuts, and blueberry-honey syrup, baked and sliced into flaky squares.

FOR MORE BLUEBERRY INSPIRATION AND VALUABLE OPERATIONAL SUPPORT, reach out to our team about a custom partnership program today.
How USHBC Can Support You

• Promotions and LTOs
• Culinary Innovation
• Consumer and Patron Research
• Culinary and Industry Trends
• Storage, Handling, and Operational Education
• Supplier Information

Our Partnership

And this is just a taste, only the beginning of our custom partnership capabilities.

CONTACT US TODAY TO GET THE BALL ROLLING AND THE BLUEBERRY LOVE GROWING.

SWEET BLUEBERRY HUMMUS
**FOODSERVICE INSPIRATION RESOURCE**

**RECIPES**

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**FOODSERVICE INSPIRATION RESOURCE**

**APPENDIX**

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**Carolina-Style Blueberry Barbecue Sauce**

Yield: 24-ounce servings

**INGREDIENTS**

- 1/2 cup Dijon mustard
- 2 cups White onion, chopped
- 4 cups Fresh garlic, finely minced
- 4 cups Ketchup
- 2 cup Brown sugar
- 3 tablespoons Cayenne pepper

**PROCEDURE**

1. Place all ingredients in a large blender. Pulse blender 5 times until smooth. Pour into storage container and cover tightly. Label, date, and store in refrigerator for up to one month.

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**Texas-Style Blueberry Barbecue Sauce**

Yield: 24-ounce servings

**INGREDIENTS**

- 3 1/2 cups Ketchup
- 9 ounces Water
- 10 tablespoons Distilled white vinegar
- 3 tablespoons Dark brown sugar
- 2 tablespoons Worcestershire sauce
- 1/2 tablespoons Chili powder
- 2 1/2 tablespoons Ground cumin
- 3 1/4 tablespoons Kosher salt
- 1 1/4 tablespoons Black pepper

**PROCEDURE**

1. Place all ingredients in a large blender. Pulse blender 5 times until smooth. Cool sauce to room temperature, then pour into a storage container and cover tightly. Label, date, and store in refrigerator for up to one month.

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**Blueberry Smoked Brisket**

Yield: Approx. 24 6-ounce servings

**INGREDIENTS**

- 15 pounds Brisket
- 1 cup Blueberry powder
- 3/4 cup Kosher salt
- 3/4 cup Ground black pepper

**PROCEDURE**

1. Place brisket on a full-sized sheet tray. Season on all sides with salt, pepper, and blueberry powder. Place in a smoker for six hours at 200°F. Remove brisket from smoker, wrap in barbecue paper, and hold warm at 140°F. Slice as needed.

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**Blueberry Rainbow Carrot Slaw**

Yield: 24 1/4-cup servings

**INGREDIENTS**

- 2 cups Napa cabbage, shredded
- 1 cup Red cabbage, shredded
- 3/4 cup Carrots, shredded
- 1/4 cup Red onion, julienned
- 1/4 cup Chives, 1-inch cut on the bias
- 1/4 cup Blueberry poppyseed dressing

**PROCEDURE**

1. Combine all ingredients in a large metal mixing bowl and toss until well combined. Cover, date, and store in refrigerator until service or up to one month.

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**Blueberry Poppyseed Dressing**

Yield: 24 1/4-cup servings

**INGREDIENTS**

- 2 cups Plain fat-free yogurt
- 1/4 cup Honey
- 1/4 cup Chives, 1-inch cut on the bias
- 1/2 cups Blueberry poppyseed dressing

**PROCEDURE**

1. Combine all ingredients in a large metal mixing bowl and toss until well combined. Transfer to a one-gallon container. Cover, label, date, and store in refrigerator until service or up to one month.
**Blueberry Croque Madame**

Yield: 24 sandwiches

**INGREDIENTS**
- 6 each Sliced Blueberry French Toast, prepared
- 6 each Slices French ham
- 72 each Slices Havarti cheese
- 9 cups Savory Blueberry Compote
- 6 cups Béchamel
- 1/2 cup Chives, minced
- 1/4 cup Blueberry Smoked Salt
- 24 each Large eggs, fried

**PROCEDURE**

On each slice of prepared French Toast bread, spread about one-and-a-half ounces Savory Blueberry Compote, ensuring each piece is coated edge-to-edge. On all bottom pieces, layer one slice Havarti cheese, two slices French ham, and one slice Havarti cheese. Place top piece of French Toast bread, then cover and hold refrigerated until service, up to one day ahead. At time of service, ladle two ounces bechamel over each sandwich. Add one more slice Havarti cheese and toast under broiler or salamander until cheese has melted and is bubbly. Top with a fried egg, minced chives, and Blueberry Smoked Salt.

**Béchamel Sauce**

Yield: Approx. 24.2-ounce servings

**INGREDIENTS**
- 16 each Large eggs
- 3 cups Whole milk
- 4 ounces Granulated sugar
- 8 ounces Blueberry powder
- 1/8 teaspoon Kosher salt
- 48 each Slices Brioche bread, stale or dried out overnight
- 8 ounces Butter

**PROCEDURE**

In a large mixing bowl, whisk eggs, milk, sugar, blueberry powder, and salt until fully incorporated. Line sheet pans with dried brioche bread slices, then pour egg custard mixture over bread until slices are fully covered. Cover and hold refrigerated overnight, or until bread is sufficiently soaked through. On a flattop or griddle set to 350°F, melt butter then griddle each piece of toast until golden brown and cooked through. Let slices cool before assembling sandwiches.

**Savory Blueberry Compote**

Yield: 24.3-ounce servings

**INGREDIENTS**
- 6 tablespoons Unsalted butter
- 1 1/2 cups White onion, small diced
- 1/4 cup Garlic powder
- 1/4 cup Rosemary, minced
- 1/3 cup Honey
- 3 tablespoons Balsamic glaze
- 1 1/2 teaspoons Kosher salt
- 1 1/2 teaspoons Ground black pepper
- 6 3/4 cups Frozen (IQF) blueberries

**PROCEDURE**

In a large heavy-bottomed saucepan, melt the butter over medium-low heat. Add the onions and sweat until translucent, about five to seven minutes. Add garlic and cook one more minute. Add remaining ingredients except for blueberries and bring to a simmer over very low heat until the sauce begins to thicken, about twenty minutes. Add the blueberries and cook another twenty minutes. Transfer compote to a resealable container and cool to room temperature. Cover, label, date, and store in refrigerator until ready for service, up to five days.

**Blueberry Smoked Salt**

Yield: Approx. 1/4 cup

**INGREDIENTS**
- 4 teaspoons Smoked sea salt
- 8 teaspoons Blueberry powder

**PROCEDURE**

Process salt and blueberry powder in a spice grinder, pulsing just enough to incorporate. Do not overprocess into a fine dust. Pour mixture into an airtight container for storage, up to one month.

**Blueberry Avocado Toast**

Yield: 24 toasts

**INGREDIENTS**
- 24 each Slices San Francisco-style sourdough bread
- 3/4 cup Melted unsalted butter
- 3 cups Quick-Pickled Blueberries
- 2 1/4 cups Lemon-Zested Goat Cheese
- 6 cups Blueberry-Dusted Cashews
- 12 ounces Blueberry Aioli
- 3 teaspoons Blueberry Smoked Salt
- 72 each Thin slices red radish

**PROCEDURE**

Brush melted butter on both sides of sourdough bread. Toast each side for about four minutes on a flattop set to medium heat. Remove toast from flattop.

**ASSEMBLE EACH TOAST AS FOLLOWS:**
- 1 slice sourdough toast
- 1/3 cup Avocado Smash
- 2 tablespoons Lemon-Zested Goat Cheese, spread over toast
- 1/2 tablespoons Blueberry-Dusted Cashews
- 1/4 cup Quick-Pickled Blueberries
- 1 tablespoon Blueberry Aioli, drizzled
- 1/8 teaspoon Blueberry Smoked Salt
- 3 slices red radish

**Lemon-Zested Goat Cheese**

Yield: 24 2-tablespoon servings

**INGREDIENTS**
- 3 tablespoons Fresh lemon zest
- 1/2 cups Goat cheese, room temperature

**PROCEDURE**

In a stand mixer with paddle attachment or a food processor with 5-blade, combine lemon zest and goat cheese until fully combined. Transfer to a storage container. Cover, label, date, and hold in refrigerator until service, or up to one week.

**Blueberry-Dusted Cashews**

Yield: 24-1/2-tablespoon servings

**INGREDIENTS**
- 2 cups Raw, unsalted cashews
- 3/4 cup Blueberry juice, from canned
- 1/4 cup Blueberry Smoked Salt
- 1 tablespoon Blueberry Aioli, drizzled

**PROCEDURE**

Preheat oven to 325°F. Process cashews in a food processor or carefully chop with a chef’s knife into pea-sized pieces. Do not overprocess. Add cashews and the remaining ingredients onto a lined half-sheet tray and toss to combine. Place sheet tray into the oven until cashews are toasted and dried, approximately twenty minutes. Remove tray from oven and let cashews cool completely, then place into a storage container. Cover, label, date, and store until service.
Quick-Pickled Blueberries
Yield: 24 1/4-cup servings

INGREDIENTS
6 cups Fresh blueberries
3 cups Water
1 cup Red wine vinegar
2 1/3 cup Granulated sugar
5 each Whole cloves
4 each Bay leaves
2 tablespoons Juniper berries
2 1/4 teaspoons Black peppercorns

PROCEDURE
Place blueberries in a large container. In a large saucepan, place remaining ingredients and bring to a rapid boil over high heat. Once boiling, immediately turn off heat and strain liquid over the container of blueberries until berries are completely submerged, and discard spices. Cover, label, date, and store in refrigerator overnight to allow for pickling. Hold refrigerated until service, or up to five days, straining blueberries from liquid at time of service.

Blueberry Aioli
Yield: 24 2-tablespoon servings

INGREDIENTS
2 cups Mayonnaise
2 cups Blueberries, fresh or frozen
2 tablespoons Fresh lemon juice
2 tablespoons Honey
1/8 teaspoon Kosher salt

PROCEDURE
Place all ingredients in a blender and process on high speed until very smooth, about two to three minutes. Pour aioli into a squeeze bottle. Label, date, and hold in refrigerator until service, or up to one week.

Blueberry Cream Cheese French Toast Bake
Yield: 24 servings

INGREDIENTS
9 each Large eggs
4 1/2 cups 2% Milk
10 cups Canned blueberries, drained, liquid reserved for syrup
3/4 cup Light brown sugar
3 teaspoons Pure vanilla extract
18 cups Whole wheat bread, cut into 1” cubes
1 1/2 teaspoons Ground cinnamon
3 3/4 cups Blueberry Syrup

PROCEDURE
Grease two four-inch hotel pans. In a large mixing bowl, whisk eggs, milk, canned blueberries, brown sugar, cinnamon, and vanilla until combined. Set aside. In a separate large bowl, combine cubed bread and cream cheese. Pour blueberry egg mixture over the top of the bread mixture and gently fold to combine. Divide bread mixture evenly between prepared hotel pans and cover with plastic wrap. Label, date, and store in refrigerator overnight. For service, preheat oven to 350°F. Remove hotel pans from refrigerator and bake for fifty minutes, until internal temperature is 190°F. Hold hot at 135°F.

Blueberry Syrup
Yield: 24 2-tablespoon servings

INGREDIENTS
3 1/2 cups Blueberry juice
3 tablespoons Fresh lemon juice
1/4 cup Cornstarch

PROCEDURE
In a medium saucepan, whisk blueberry juice, lemon juice, and cornstarch until cornstarch is fully dissolved. Set pot over medium heat and stir, stirring constantly. Simmer about five minutes, continuing to stir, to activate cornstarch, and thicken to a light nappe consistency. Remove syrup from heat and let cool to room temperature. Transfer to a storage container. Cover, label, date, and hold in refrigerator until service, or up to five days.

Blueberry Breakfast Cookies
Yield: 24 4-ounce cookies

INGREDIENTS
Grape-nuts cereal
1 cup Water
4 each Large eggs
3 teaspoons Pure vanilla extract
4 1/2 cups Whole wheat flour
2 tablespoons Baking powder
1 1/2 teaspoons Kosher salt
2 cups Unsalted butter
3 cups Fresh lemon juice
1 1/2 cups Quinoa, cooked
4 cups Frozen (IQF) blueberries
1 cup Dry infused blueberries

PROCEDURE
Preheat oven to 350°F. In a medium bowl, combine Grape-nuts cereal, water, eggs, and vanilla. Set aside and allow cereal to absorb liquid for about five minutes. In a separate bowl, combine whole wheat flour, baking powder, and salt and stir to combine. In a stand mixer fitted with paddle attachment, cream butter with brown sugar on medium speed until light and fluffy. Add lemon juice, quinoa, and soaked cereal mixture and continue to mix until well combined. Gradually add flour mixture until dry ingredients are completely mixed into wet ingredients. Lower speed to slow-medium and add frozen and dry infused blueberries to dough. Mix until just combined. Using a four-ounce (#8) scoop, portion blueberry cookie dough into balls and place on parchment-lined baking sheets spaced about two-inches apart. Bake cookies for about eighteen minutes until golden brown and internal temperature reaches 160°F. Remove cookies from oven and let cool on wire rack until room temperature. Serve ambient.
Blueberry Magic Dust
Yield: 24 1-teaspoon servings

**INGREDIENTS**
- 3/4 cup White sparkling sugar
- 1/4 cup Blueberry powder

**PROCEDURE**
In a small mixing bowl, whisk together sugar and blueberry powder until well combined. Transfer to an airtight storage container. Cover, label, date, and hold ambient until service or up to one month.

Mediterranean Blueberry Meatball Plate
Yield: 24 servings

**INGREDIENTS**
- 10 3/4 cups Preserved Lemon Labneh
- 98 each Mediterranean Blueberry Meatballs
- 1 1/2 cups Harissa
- 1 1/2 cups Blueberry Feta Crumbles
- 24 each Pita bread
- 2 cups Parsley, chopped

**ASSEMBLE EACH PLATE AS FOLLOWS:**
- 6 tablespoons (3 ounces) Preserved Lemon Labneh, spread left of center with back of spoon
- 3 Mediterranean Blueberry Meatballs
- 2 tablespoons harissa, dolloped on meatballs
- 2 tablespoons Blueberry Feta Crumbles
- 1 tablespoon Blueberry-Balsamic Reduction, drizzled
- 1 pita bread, on side
- 4 teaspoons parsley, for garnish

Preserved Lemon Labneh
Yield: 24 3-ounce servings

**INGREDIENTS**
- 9 cups Labneh (or plain Greek yogurt)
- 1 3/4 cups Preserved lemons

**PROCEDURE**
Mince the rind of preserved lemons. In a large mixing bowl, mix with labneh until fully incorporated. Transfer to a storage container. Cover, label, date, and hold in refrigerator until service, or up to five days.

Mediterranean Blueberry Meatballs
Yield: 24 3-meatball servings

**INGREDIENTS FOR MEATBALLS**
- 4 cups Dry infused blueberries
- 4 cups White onion, grated
- 2 cups Fresh mint, roughly chopped
- 1 cup Fresh cilantro, roughly chopped
- 4 tablespoons Ground cumin
- 1/2 cup Plain breadcrumbs
- 4 each Large eggs
- 6 1/2 pounds Ground lamb
- 3 pounds Ground beef
- 2 ounces Kosher salt
- 6 cups Water

**INGREDIENTS FOR SIMMER SAUCE**
- 2 cups White onion, small diced
- 1 cup Carrots, small diced
- 4 cups Low-sodium beef broth
- 7 cups Blueberry juice
- 1/2 cup Molasses
- 4 each Dried bay leaves

**PROCEDURE**
One day ahead of service, prepare the meatballs. Combine all meatball ingredients in a stand mixer fitted with paddle attachment until well incorporated. Use a one-and-a-half-ounce scoop to portion meatballs onto a full-sized sheet pan lined with parchment. Wrap tightly, label, date, and place in refrigerator overnight.

On day of service, prepare sauce and finish meatballs. In a five-quart sauté pan, sauté onions and carrots over medium heat until aromatic, about five to seven minutes. Add broth, blueberry juice, molasses, and bay leaves and bring to a boil. Place meatballs in a single layer in simmer sauce, reduce heat to low, cover, and cook about two hours until meatballs are tender and cooked through. Transfer cooked meatballs and sauce to a four-inch full hotel pan. Cover with foil and hold hot throughout service.

Blueberry Feta Crumbles
Yield: 24 2-tablespoon servings

**INGREDIENTS**
- 3 cups Feta crumbles
- 2 tablespoons Blueberry powder

**PROCEDURE**
In a small mixing bowl, combine all ingredients until feta is fully coated with blueberry powder. Transfer to a storage container. Cover, label, date, and hold in refrigerator until service, or up to three days.

Blueberry-Balsamic Reduction
Yield: 24 1-tablespoon servings

**INGREDIENTS**
- 1 cup Balsamic vinegar
- 3 cups Blueberry juice, from canned
- 2 1/2 cups Granulated sugar

**PROCEDURE**
Combine all ingredients in a heavy-bottomed saucepan. Bring to a boil, then reduce heat to low, stirring frequently. Reduce until nappe consistency, about one-and-a-half cups total. Transfer to a squeeze bottle. Cover, label, date, and hold in refrigerator until service, or up to five days.
**Savory Blueberry Hummus**

Yield: 24 4-ounce servings (8 shareable platters)

**INGREDIENTS**

11 1/4 cups Drained chickpeas
6 1/2 cups Frozen (IQF) blueberries, thawed
6 1/2 tablespoons Fresh lemon juice
1 1/2 cups Tahini
1/2 teaspoon Ground cumin
3 tablespoons Koshar salt
1 cup Extra-virgin olive oil
3 tablespoons Red wine vinegar
1/2 teaspoon Cayenne pepper
6 1/2 tablespoons Honey
1/4 cups Quick-Pickled Blueberries
8 ounces Pita chips

**PROCEDURE**

Add chickpeas, thawed frozen blueberries, lemon juice, caynijk, cumin, salt, 3/4 cup of the olive oil, vinegar, cajzena, and honey to the container of a large food processor. Blend for four to five minutes until smooth and completely puréed. Transfer hummus to an airtight half-gallon container. Cover, label, date, and hold in refrigerator until service. At time of service, assemble each shareable dish as follows:

- 12 ounces Savory Blueberry Hummus
- 2 tablespoons Quick-Pickled Blueberries
- 1 teaspoon crumbled goat cheese
- 1 teaspoon mint chiffonade
- 1 teaspoon blueberry powder
- 1 teaspoon extra-virgin olive oil, drizzled
- 1 ounce pita chips, on side

**Sweet Blueberry Hummus**

Yield: 24 4-ounce servings (8 shareable platters)

**INGREDIENTS**

6 cups Frozen (IQF) blueberries, thawed
4 cups Drained chickpeas
2 cups Mascarpone cheese
1 cup Clover honey
2 tablespoons Fresh lemon juice
2 teaspoons Lemon zest
1 teaspoon Ground cinnamon
1 cup Fresh blueberries
1/2 cup Honey-roasted walnut pieces
1/2 cup Oat granola
5 tablespoons Hemp hearts
12 each Sourdough bread, toasted and halved

**PROCEDURE**

Add frozen thawed blueberries, chickpeas, mascarpone, honey, lemon juice, lemon zest, and cinnamon to the container of a large food processor. Blend for four to five minutes until smooth and completely puréed. Transfer hummus to an airtight half-gallon container. Cover, label, date, and hold in refrigerator until service. At time of service, assemble each shareable dish as follows:

- 12 ounces Savory Blueberry Hummus
- 2 tablespoons Fresh blueberries
- 1 tablespoon honey-roasted walnuts
- 1 tablespoon oat granola
- 1 teaspoon hemp hearts
- 3 half-sliced toasted sourdough bread, on side

**BBW Flatbread Wrap**

Yield: 24 servings

**INGREDIENTS**

24 each Thin artisan flatbreads, or thin lavash-style flatbread
6 cups Savory Blueberry Compote
6 cups Honeyed Walnuts
9 cups Brie cheese, 1/4˝-thick slices
3 cups Blueberry-Balsamic Reduction
1 cup Unsalted butter, melted

**PROCEDURE**

Set panini press to 375°F.

**ASSEMBLE EACH FLATBREAD AS FOLLOWS:**

- 1 artisan flatbread
- 1 ounce Savory Blueberry Compote, brushed in thin layer over center
- 1 ounce Honeyed Walnuts, sprinkled over compote
- 2 ounces Brie

Fold each flatbread into a tri-fold, like an envelope, ensuring the edges are overlapping. Brush the outside of the stuffed flatbread with melted butter and press in panini press until cheese has melted and outside is crispy. Remove from panini press and drizzle with two tablespoons Blueberry-Balsamic Reduction. Serve immediately.

**BBW Flatbread Wrap**

Yield: 24 servings

**INGREDIENTS**

3 cups Chopped walnuts
1/3 cup Date molasses
1/4 cup Clover honey
3 cups Water, room temperature

**PROCEDURE**

Combine all ingredients in a stainless-steel saucepan. Set over medium-low heat and cook until a thick but spreadable consistency, stirring occasionally to prevent scorching. Remove from heat and let cool to room temperature, then transfer to a storage container. Cover, label, date, and hold ambient until service, or up to three days.

**Pickled Blueberry Couscous Bowl**

Yield: 24 servings

**INGREDIENTS**

24 cups Rainbow pearl couscous, cooked al dente, cooled
9 cups Chickpeas, drained
12 cups Baby arugula
12 cups Grape tomatoes
6 cups Shrop feta cheese
6 cups Canned red beets, drained and sliced into matchsticks
12 cups Quick-Pickled Blueberries
6 cups Blueberry Balsamic Vinaigrette

**PROCEDURE**

For dining in, prepare salad a la minute to prevent wilting. In a large mixing bowl, combine ingredients as follows until fully dressed, then serve immediately. For a to-go or grab-and-go build, layer ingredients as follows in a to-go container with the dressing on the side in a small soufflé:

- 1 cup rainbow pearl couscous
- 1/2 cup chickpeas
- 1/2 cup baby arugula
- 1/2 cup grape tomatoes
- 1/4 cup shrop feta
- 1/4 cup sliced beets
- 1/2 cup Quick-Pickled Blueberries
- 1/4 cup Blueberry Balsamic Vinaigrette

**Blueberry Balsamic Vinaigrette**

Yield: 24 2-tablespoon servings

**Ingredients**

2 1/4 cups Prepared/bottled balsamic dressing
3 3/4 cups Canned blueberries

**PROCEDURE**

Combine all ingredients in a blender until smooth and well combined. Transfer to a storage container. Cover, label, date, and hold in refrigerator until service, or up to five days.

**Honeyed Walnuts**

Yield: 24 servings

**INGREDIENTS**

3 cups Blueberry Balsamic Vinaigrette

**PROCEDURE**

Serve immediately.

**Sweet Blueberry Hummus**

Yield: 24 servings

**INGREDIENTS**

3 3/4 cups Canned blueberries
2 1/4 cups Prepared/bottled balsamic dressing

**PROCEDURE**

Combine all ingredients in a stainless steel pan. Set over medium high heat and bring to a boil. Reduce heat and let simmer until a thick, spreadable consistency is reached. Remove from heat and let cool to room temperature, then transfer to a storage container. Cover, label, date, and hold ambient until service, or up to three days.

**BBW Flatbread Wrap**

Yield: 24 servings

**INGREDIENTS**

24 each Thin artisan flatbreads, or thin lavash-style flatbread
6 cups Savory Blueberry Compote
6 cups Honeyed Walnuts
9 cups Brie cheese, 1/4˝-thick slices
3 cups Blueberry-Balsamic Reduction
1 cup Unsalted butter, melted

**PROCEDURE**

Set panini press to 375°F.

**ASSEMBLE EACH FLATBREAD AS FOLLOWS:**

- 1 artisan flatbread
- 1 ounce Savory Blueberry Compote, brushed in thin layer over center
- 1 ounce Honeyed Walnuts, sprinkled over compote
- 2 ounces Brie

Fold each flatbread into a tri-fold, like an envelope, ensuring the edges are overlapping. Brush the outside of the stuffed flatbread with melted butter and press in panini press until cheese has melted and outside is crispy. Remove from panini press and drizzle with two tablespoons Blueberry-Balsamic Reduction. Serve immediately.

**BBW Flatbread Wrap**

Yield: 24 servings

**INGREDIENTS**

3 cups Chopped walnuts
1/3 cup Date molasses
1/4 cup Clover honey
3 cups Water, room temperature

**PROCEDURE**

Combine all ingredients in a stainless-steel saucepan. Set over medium-low heat and cook until a thick but spreadable consistency, stirring occasionally to prevent scorching. Remove from heat and let cool to room temperature, then transfer to a storage container. Cover, label, date, and hold ambient until service, or up to three days.

**Pickled Blueberry Couscous Bowl**

Yield: 24 servings

**INGREDIENTS**

24 cups Rainbow pearl couscous, cooked al dente, cooled
9 cups Chickpeas, drained
12 cups Baby arugula
12 cups Grape tomatoes
6 cups Shrop feta cheese
6 cups Canned red beets, drained and sliced into matchsticks
12 cups Quick-Pickled Blueberries
6 cups Blueberry Balsamic Vinaigrette

**PROCEDURE**

For dining in, prepare salad a la minute to prevent wilting. In a large mixing bowl, combine ingredients as follows until fully dressed, then serve immediately. For a to-go or grab-and-go build, layer ingredients as follows in a to-go container with the dressing on the side in a small soufflé:

- 1 cup rainbow pearl couscous
- 1/2 cup chickpeas
- 1/2 cup baby arugula
- 1/2 cup grape tomatoes
- 1/4 cup shrop feta
- 1/4 cup sliced beets
- 1/2 cup Quick-Pickled Blueberries
- 1/4 cup Blueberry Balsamic Vinaigrette

**Blueberry Balsamic Vinaigrette**

Yield: 24 2-tablespoon servings

**Ingredients**

2 1/4 cups Prepared/bottled balsamic dressing
3 3/4 cups Canned blueberries

**PROCEDURE**

Combine all ingredients in a blender until smooth and well combined. Transfer to a storage container. Cover, label, date, and hold in refrigerator until service, or up to five days.
Blueberry Whoopie Pies

Yield: 24 servings

INGREDIENTS

3 cups All-purpose flour
1 1/2 cups Granulated sugar
6 teaspoons Baking powder
1 1/2 teaspoons Kosher salt
2 each Large eggs
1 teaspoon Pure vanilla extract
3 cups Canned blueberries, pureed with canning liquid
6 cups Whipped Blueberry-Lemon Mascarpone Filling

PROCEDURE

Preheat oven to 350°F, with no fan if possible. In a mixing bowl, whisk together flour, sugar, baking powder, and salt until well combined. Set aside. In a separate larger mixing bowl, whisk together egg, vanilla, and blueberry puree until thoroughly combined. Using a rubber spatula, gently fold dry ingredients into wet ingredients until just combined. Do not overmix. On a full-sized baking sheet lined with silicone mats or parchment, use a 2-ounce scoop to portion batter onto baking sheets about two inches apart. Bake for twelve minutes, rotating pans halfway through. Remove cakes from oven and let cool on sheet pans for ten minutes, then transfer cakes onto a wire rack to cool completely, about an hour and a half. Assemble whoopie pies in the following order, and serve at room temperature:

• 1 cooled whoopie pie cake, dome side down
• 1/4 cup Whipped Blueberry-Lemon Mascarpone Filling, spread over flat side of cake
• 1 cooled whoopie pie cake, placed on top of filling dome side up

Whipped Blueberry-Lemon Mascarpone Filling

Yield: 24 1/4-cup servings

INGREDIENTS

3 1/2 cups Mascarpone cheese
1 3/4 cups Frozen (IQF) blueberries, thawed with liquid
3/4 teaspoon Lemon zest
3/4 teaspoon Lemon juice
1 cup Powdered sugar
1 teaspoon Kosher salt

PROCEDURE

Place all ingredients into a food processor, and process until ingredients are thoroughly combined and have a whipped, spreadable texture. Some flecks of blueberry skin are desirable. Transfer mixture to a storage container. Cover, label, date, and hold in refrigerator until service, or up to five days.
YOUR RESOURCE FOR BLUEBERRY INSPIRATION

Consider all of us here at the United States Highbush Blueberry Council (USHBC) extended and trusted members of your operation. We’re here to help you, not sell you. From fresh menu inspiration to sourcing solutions, back-of-house education or insightful patron research, we are your one-stop shop for all things blueberry.

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Go Blue

Whether fresh from the bush, frozen at the peak of ripeness, dried into chewy bites, or pulverized into a vibrant and versatile powder, we’ve got the format you need to put the power of blueberries to work across your menu.