

INNOVATION FOR FOODSERVICE

INSPIRING POSSIBILITIES™





INSPIRING POSSIBILITIES

USHBC.ORG



There's No
One Way to
Go Blue

BLUEBERRY CROQUE MADAME

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 craved 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 youngsters? 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 chutneys, compotes, sauces, preserves, baked goods, beverages, butter infusions, reserved liquid as water replacement.

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



BLUEBERRY
AVOCADO TOAST



SAVORY
BLUEBERRY
HUMMUS



FRESH
BLUEBERRIES

Keeping Our Products and Innovation Fresh

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.



Our **Blueberry Brisket Sandwich** not only offers a craveable taste of Texas, but masterfully explores the true versatility of blueberries, featuring the fruit in the brisket rub, the slaw, and of course the sauce!

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

A close-up photograph of a glass filled with a thick, dark red sauce. In the foreground, a wooden brush with a thick coating of the same sauce lies on a dark, textured surface. Several fresh blueberries are scattered around the base of the glass. The background is blurred, showing more of the same sauce and ingredients.

Classic
barbecue
flavors
deserve
a bold
blueberry
twist.



Slathered with our delicious Master Blueberry Jam, the **Peanut Butter and Blueberry Burger** is the ultimate sweet meets savory, kid meets adult, fine dining meets fast-food mashup diners of all ages will crave.

Chef Tip

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

What's Your Jam?

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.

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

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

Blueberry Teahouse Jam: Add ginger, lemongrass, and lime zest

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

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 griddled 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.

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

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

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.

SAVORY BLUEBERRY COMPOTE
Also perfect as a glaze for roasted meats or a sandwich spread

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 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.



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.

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.



Perfect
for one,
or make
it for
many.

BLUEBERRY CREAM CHEESE
FRENCH TOAST BAKE

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 pizzazz 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!

MORE POSSIBILITIES

From Our Chefs

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.

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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.

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!*

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

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



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

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!

SAVORY
BLUEBERRY HUMMUS

SWEET
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, sweet 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 familiars like pies, pastries, and cobblers. 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.

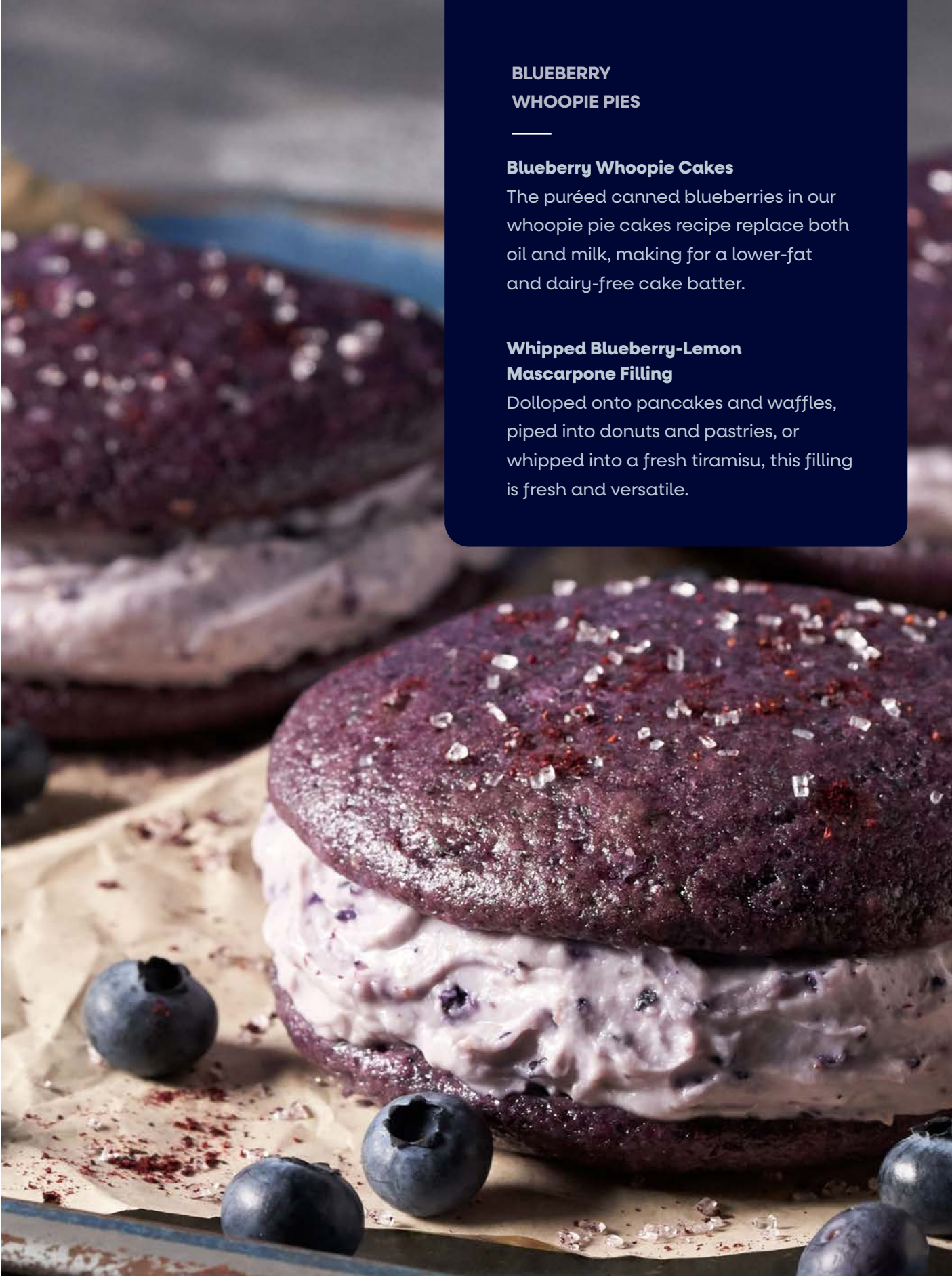
BLUEBERRY WHOOPIE PIES

Blueberry Whoopie Cakes

The puréed canned blueberries in our whoopie pie cakes recipe replace both oil and milk, making for a lower-fat and dairy-free cake batter.

Whipped Blueberry-Lemon Mascarpone Filling

Dolloped onto pancakes and waffles, piped into donuts and pastries, or whipped into a fresh tiramisu, this filling is fresh and versatile.



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How USHBC Can Support You

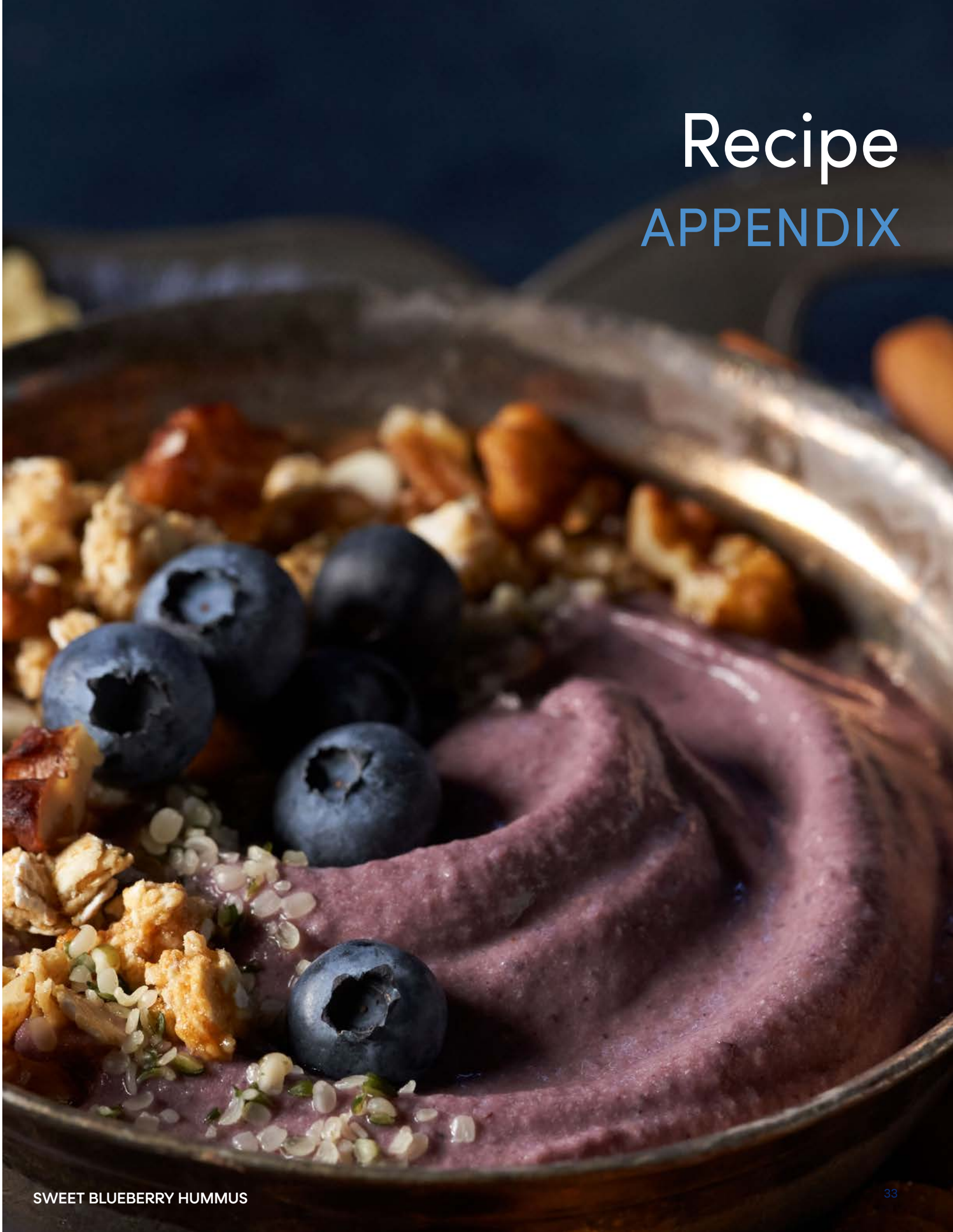
- Promotions and LTOs
- Culinary Innovation
- Consumer and Patron Research
- Culinary and Industry Trends
- Storage, Handling, and Operational Education
- Supplier Information

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.

Recipe APPENDIX



SWEET BLUEBERRY HUMMUS

RECIPES

APPENDIX

Carolina-Style Blueberry Barbecue Sauce

Yield: 24 3-ounce servings

INGREDIENTS

3 1/3 cups	Dijon mustard
3 1/3 cups	Apple cider vinegar
4 1/2 ounces	Worcestershire sauce
1 3/4 tablespoons	Kosher salt
1/3 teaspoon	Cayenne pepper
1 3/4 cups	Canned, drained blueberries

PROCEDURE

Place all ingredients in a large blender. Pulse blender 5 times to start, then purée all ingredients at medium speed until well blended. Pour sauce into storage container and cover tightly. Label, date, and store in refrigerator for up to one month.

Kansas-City-Style Blueberry Barbecue Sauce

Yield: 24 3-ounce servings

INGREDIENTS

1/4 cup	Unsalted butter
2 cups	White onion, chopped
2 tablespoons	Fresh garlic, finely minced
4 cups	Ketchup
2/3 cup	Dark brown sugar
2/3 cup	Molasses
2/3 cup	Apple cider vinegar
1/4 cup	Yellow mustard
1 tablespoon	Chili powder
1 3/4 tablespoons	Kosher salt
2 teaspoons	Black pepper
1/2 teaspoon	Cayenne pepper
1 1/2 cups	Canned, drained blueberries

PROCEDURE

In a heavy-bottomed saucepan, melt butter over medium-low heat. Add onions and sweat five to seven minutes until translucent. Add garlic and cook one more minute. Mix in all remaining ingredients except blueberries and bring to a low simmer over very low heat. Allow to cook for roughly twenty minutes. Remove pan from heat and allow sauce to cool slightly, then gently stir in blueberries. Transfer sauce to a blender and process three to four minutes until very 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.

Texas-Style Blueberry Barbecue Sauce

Yield: 24 3-ounce servings

INGREDIENTS

3 3/4 cups	Ketchup
9 ounces	Water
9 ounces	Distilled white vinegar
3 ounces	Dark brown sugar
2 tablespoons	Worcestershire sauce
2 1/4 tablespoons	Chili powder
2 1/4 tablespoons	Ground cumin
3 1/4 tablespoons	Kosher salt
3 1/4 teaspoons	Black pepper
1 3/4 cups	Canned, drained blueberries

PROCEDURE

Add all ingredients except blueberries to a heavy-bottomed pan and set over low heat. Combine, stirring slowly, for three minutes. Once ingredients have warmed through and formed a viscous sauce, remove pan from heat and stir in blueberries. Cool sauce to room temperature, then purée until almost smooth. Pour into storage container and cover tightly. Label, date, and store in refrigerator for up to one month.

Blueberry Brisket Sandwich

Yield: 24 sandwiches

INGREDIENTS

24 each	Brioche buns, split and toasted
4 1/2 cups	Texas-Style Blueberry Barbecue Sauce ◀
18 cups	Blueberry Smoked Brisket, sliced 1/4"-thick ▶
6 cups	Blueberry Rainbow Carrot Slaw ▶

ASSEMBLE EACH SANDWICH AS FOLLOWS:

- 1 brioche bun heel
- 3/4 cup (approx. 6 ounces) Blueberry Smoked Brisket
- 3 tablespoons Texas-Style Blueberry Barbecue Sauce
- 1/4 cup Blueberry Rainbow Carrot Slaw
- 1 brioche bun crown

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

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

Blueberry Rainbow Carrot Slaw

Yield: 24 1/4-cup servings

INGREDIENTS

2 cups	Napa cabbage, shredded
1 cup	Red cabbage, shredded
1/4 cup	Carrots, shredded
1/4 cup	Chives, 1-inch cut on the bias
2 tablespoons	Red onion, julienned
1 1/2 cups	Fresh blueberries
2 cups	Blueberry Poppyseed Dressing ▶

PROCEDURE

Combine all ingredients in a large metal mixing bowl and toss until well combined. **Transfer** slaw to a one-gallon container. **Cover**, label, date, and hold in refrigerator until service or up to one day.

Blueberry Poppyseed Dressing

Yield: 24 2-tablespoon servings

INGREDIENTS

2 cups	Plain fat-free yogurt
3/4 cup	Fresh blueberries
2 tablespoons	Fresh mint, chiffonade
2 tablespoons	Clover honey
2 tablespoons	Poppyseeds
2 tablespoons	Fresh lemon juice
1 teaspoon	Pure vanilla extract
1 teaspoon	Kosher salt
1 teaspoon	Cayenne pepper

PROCEDURE

Add all ingredients to the container of a blender and process until smooth. **Transfer** dressing to a resealable container. **Cover**, label, date, and hold in refrigerator until service or up to five days.

Master Blueberry Jam

Yield: 24 1-ounce servings

INGREDIENTS

2 1/2 teaspoons	Pectin with citric acid
2/3 cup	Granulated sugar
2 cups	Frozen (IQF) blueberries
1/3 cup	Water

PROCEDURE

In a small bowl, mix pectin with roughly a third of the sugar, and set aside. **In a large pot**, add frozen blueberries and water. **Cook** on medium-high heat until boiling, stirring occasionally to prevent scorching. **Add** remaining sugar to pot and stir to dissolve. Return to boil. **Add** pectin mixture into pot and boil for exactly one minute, and no longer. **Remove** jam from heat and transfer instantly to airtight container and let cool to below 40°F. **Label**, date, and hold in refrigerator until service.

Peanut Butter and Blueberry Burger

Yield: 24 burgers

INGREDIENTS

9 pounds	80/20 Ground beef, formed into 48 3-ounce balls
6 tablespoons	Kosher salt
6 tablespoons	Black pepper
48 each	White American cheese slices
24 each	Potato buns, split with hinge attached
3/4 cup	Unsalted butter, melted
1 cup	Creamy peanut butter
1 1/2 cups	Caramelized onions
3 cups	Master Blueberry Jam ◀
24 each	Thick-sliced bacon, fully cooked

PROCEDURE

Heat flattop grill to medium-high. In a small mixing bowl, combine salt and pepper. **Lightly season** one side of each ground beef ball with mixture, and place seasoned side down onto flattop. Lightly season other side with mixture while cooking for one minute. **Using** a metal spatula, press each ball down into a four-inch patty and cook one more minute. **Turn** each patty and cook one minute longer. Place a cheese slice on each patty. **After** thirty seconds, remove patties from flattop, stacking one on top of another to create twenty-four double stacks. **While** burgers are cooking, brush each side of the buns with melted butter, and toast one to two minutes until golden. Set buns aside.

BUILD EACH COMPLETE BURGER AS FOLLOWS:

- 1 toasted bun heel
- 2 teaspoons peanut butter spread coast-to-coast on heel
- 1 tablespoon caramelized onions
- 1 double-patty cheeseburger stack
- 2 tablespoons Master Blueberry Jam
- 1 slice bacon, cut in half
- 1 toasted bun crown

Blueberry Croque Madame

Yield: 24 sandwiches

INGREDIENTS

48 each	Slices Blueberry French Toast, prepared ►
48 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.

Blueberry French Toast

Yield: Approx. 24 2-piece 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, minced
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** all 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.

Béchamel Sauce

Yield: Approx. 24 2-ounce servings

INGREDIENTS

6 cups	Whole milk
6 tablespoons	All-purpose flour
6 tablespoons	Unsalted butter
2 each	Bay leaves
2 teaspoons	Mustard powder
1 teaspoon	Garlic powder
1/2 teaspoon	Grated nutmeg
3 teaspoons	Kosher salt

PROCEDURE

In a heavy-bottomed saucepan, warm milk over low heat and set aside. **In a separate** heavy-bottomed saucepan, melt butter over low heat until bubbly. **Stir** in flour rapidly to make a roux, then slowly drizzle in warm milk and whisk until fully incorporated and no clumps appear. **Add** remaining ingredients and cook until mixture is thickened to a nappe consistency, about ten minutes. **Strain** through fine mesh sieve to smooth sauce and discard bay leaves. **Transfer** to a storage container. **Cover**, label, date, and hold in refrigerator until service, or up to one week.

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
9 cups	Avocado Smash ►
3 cups	Lemon-Zested Goat Cheese ►
2 1/4 cups	Blueberry-Dusted Cashews ►
6 cups	Quick-Pickled Blueberries ►
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 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

Avocado Smash

Yield: 24 3-ounce servings

INGREDIENTS

8 each	Ripe avocados, halved, pitted, and skin removed
1/2 cup	Fresh lime juice
2 teaspoons	Kosher salt

PROCEDURE

In a large mixing bowl, mash all ingredients with a potato masher until a spreadable consistency with some chunks of avocado remaining. **Transfer** to an airtight container and press plastic wrap directly against surface to prevent oxidation. **Hold** refrigerated until same-day service. Prep a la minute if possible.

Lemon-Zested Goat Cheese

Yield: 24 2-tablespoon servings

INGREDIENTS

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

PROCEDURE

In a stand mixer with paddle attachment or a food processor with S-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 1-1/2-tablespoon servings

INGREDIENTS

2 cups	Raw, unsalted cashews
1/4 cup	Blueberry juice, from canned
2 teaspoons	Blueberry powder
2 tablespoons	Honey
1 1/2 tablespoons	Kosher salt

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
2/3 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
18 ounces	Cream cheese bricks, cut into 1/4” 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 bring to a simmer, 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

2 cups	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
1/2 teaspoon	Kosher salt
1 1/2 cups	Unsalted butter
2 cups	Light brown sugar
3 tablespoons	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.

Dairy-Free Blueberry Milk

Yield: 24 8-fluid-ounce servings

INGREDIENTS

15 cups	Vanilla oat milk
9 cups	Blueberry juice

PROCEDURE

In a large resealable container, whisk together vanilla oat milk with blueberry juice. Cover, label, date, and hold in refrigerator until service, or up to three days.



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 ▶
72 each	Mediterranean Blueberry Meatballs ▶
3 cups	Harissa
1 1/2 cups	Blueberry Feta Crumbles ▶
1 1/2 cups	Blueberry-Balsamic Reduction ▶
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

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
2 cups	Fresh parsley, 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
1 cup	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	Kosher salt
1 cup	Extra-virgin olive oil
3 tablespoons	Red wine vinegar
1/2 teaspoon	Cayenne pepper
6 1/2 tablespoons	Honey
1 1/4 cups	Quick-Pickled Blueberries ◀
3 tablespoons	Crumbled goat cheese
3 tablespoons	Fresh mint, chiffonade
3 tablespoons	Blueberry powder
8 ounces	Pita chips

PROCEDURE

Add chickpeas, thawed frozen blueberries, lemon juice, tahini, cumin, salt, 3/4 cup of the olive oil, vinegar, cayenne, 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.

Honeyed Walnuts

Yield: 24 2-tablespoon 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 pearled couscous, cooked al dente, cooled
9 cups	Chickpeas, drained
12 cups	Baby arugula
12 cups	Grape tomatoes
6 cups	Sheep 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 pearled couscous
- 1/3 cup chickpeas
- 1/2 cup baby arugula
- 1/2 cup grape tomatoes
- 1/4 cup sheep feta
- 1/4 cup sliced beets
- 1/2 cup Quick-Pickled Blueberries
- 1/4 cup Blueberry Balsamic Vinaigrette ▶

Blueberry Balsamic Vinaigrette

Yield: 24 1/4-cup 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.

◀ previous recipe

▶ recipe follows



SAVORY
BLUEBERRY HUMMUS



SWEET
BLUEBERRY HUMMUS

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, puréed 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 purée 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.

◀ previous recipe▶ recipe follows



BLUEBERRY WHOOPIE PIES



BLUEBERRY
CROQUE MADAME



BLUEBERRY
AVOCADO TOAST

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