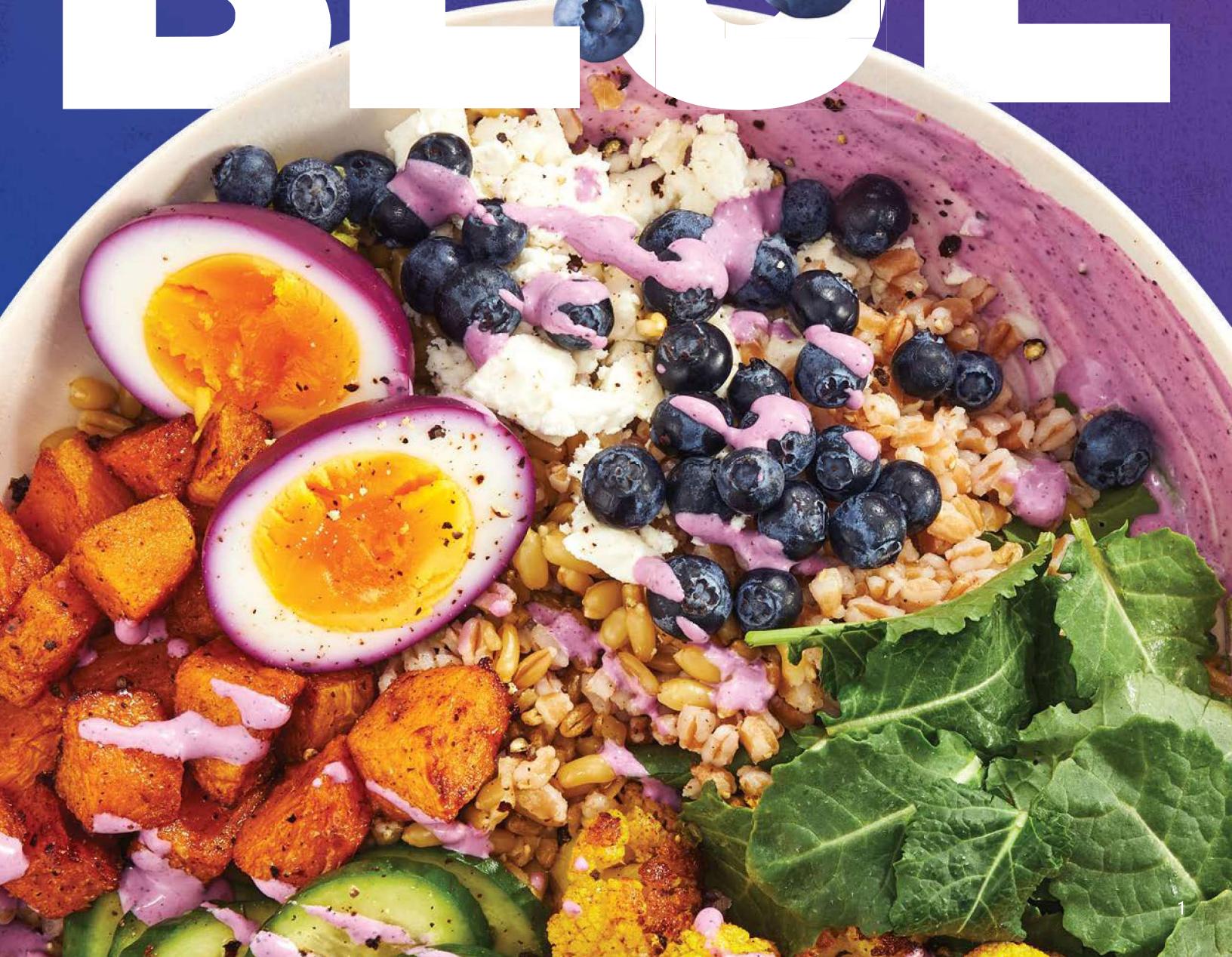




blue
berries
Inspiring Possibilities™

Innovation in Foodservice

BOUNDFLESS BLUETTE



THE TRENDY & TIMELESS BLUEBERRY

Vibrant and versatile blueberries are an all-around winner with their compelling health credentials, year-round availability, glorious color, and much-beloved flavor.

Working across every menu and daypart to differentiate dishes and give them a deliciously unique and innovative flair, this tiny berry is a foodservice giant.

Trends may come and go, but the love for blueberries remains a constant. And the power behind this mighty blue powerhouse ensures that customers can get excited about seeing blueberries on the menu and feel good about it too.

Foodservice patrons are demanding more from their meals than ever—seeking out healthier ingredients and immunity boosters, a variety of plant-forward options, and dishes that travel well for takeout and delivery—while simultaneously looking to experience global flavors and enjoy comfort foods with a nostalgic twist. Sounds like a tall order, but blueberries are an ingredient that allows chefs to check all of those boxes.

60% of consumers believe blueberries have superior health benefits to other fruits.³

Our newest innovations explore how blueberries transcend the trends to meet consumer desires and deliver fresh takes and full-blown flavor on menu items across dayparts, sectors, and service styles.

DID YOU KNOW?

Blueberries are the fruit most frequently ranked in consumers' top 3 favorites:¹

1. blueberries
2. strawberries
3. bananas

64% of patrons believe blueberries make a dish taste better.²



1. Blueberry Customer Segmentation, Winter 2020, Topline USA Study Wave 2, Jan/Feb 2020

2. USHBC Patron Study, 2021

3. Blueberry Customer Driven Segmentation Study, April 2019

ALL-DAY ALL-TIME ALL-STARS



Blueberries show up, no matter the format. A stand-alone hero in sweets and treats and an obvious breakfast buddy, for sure. But what about the savory side of blue?

From unexpected ingredient hacks that make the most of your existing pantry to craveworthy cocktails and happy hour fare, to inspiration for bumping up the bowl and high-fiving the handheld, to center-of-plate showstoppers, we've got your back while you're playing with the mighty blueberry.

DID YOU KNOW?

73% of foodservice patrons believe blueberries make a dish more appealing



1 USHBC Patron Study, 2021

For more ideas and inspiration, go to blueberry.org/foodservice

USHBC SUPPORTS YOU



The team at the U.S. Highbush Blueberry Council (USHBC) wants you to know you are an integral part of our team too. Your success is our success, so we want to help you succeed, not sell you. As the national marketing arm for our blueberry growers, think of us as your trusted partner in all things blueberries.

From fresh menu inspiration to sourcing solutions, back-of-house education or consumer research, we're your one-stop shop for blueberry support.

INNOVATION FOR NEW MENU IDEAS AND INSPIRATION

Whether it's developing customized ideas on paper or hosting a fully tailored menu innovation session, lean on us to help find the perfect blueberry additions for your menu and operations.

SOURCING AND PROCUREMENT GUIDELINES

We can help connect you to the right suppliers, request samples, and provide detailed format and spec information to ensure that you find the right blueberry solution for your unique needs.

INSIGHTFUL PATRON RESEARCH AND DINER DATA

We are constantly keeping tabs on the pulse of the industry through syndicated data and proprietary patron research. You can rely on us for compelling data that can help you understand why, how, and when your diners crave more blueberries.

USHBC is here for you. Whatever your needs, we've got the juice! Get in touch with the team to get your custom partnership underway today.

BLUEBERRY.ORG/FOODSERVICE



BLUEBERRIES BRING IT!



Freshly picked, carefully dried, perfectly powdered, frozen at the peak of ripeness, or freeze-dried to crisp perfection, there's a blueberry format to meet every need.

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.

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.

Frozen

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.

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.

Puree

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, beverages.

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.

Dry Infused

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

Liquid Concentrate

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



PUT BLUEBERRIES AT THE CENTER OF YOUR FLAVOR UNIVERSE



This flavor map illustrates the versatility of the mighty blueberry—from sweet to savory, spicy to sour, and every application imaginable—blueberries add a pop of flavor and color that can't be beat.

For more ideas and inspiration, go to blueberry.org/foodservice

SAUCY POSSIBILITIES



It's no secret that blueberries are a consumer favorite. In fact, 64% of consumers say blueberries brighten up the flavor of sauces and dressings.¹ So, what better way to satisfy that customer desire and boost your bottom line than to combine the beloved blue with pantry staples? It's a win-win.

Looking to level up your sauce game?
By simply adding blueberries, pantry staples can get new life, giving classic dishes a little something special to set them apart and command a premium price.

Did you know that blueberries play really well with others? Like, really well! The mighty blue by itself... sublime. But combined with a partner... beguiling. Think of blueberries as your new "plus-one."



Think blueberries can't pair well with Asian flavors? Think again! Try adding puréed blueberries or blueberry powder to sauces like ponzu, sweet and sour, miso, and soy glaze to pump up the flavor and color. Blueberries also make a stunning addition to kimchi.



Blueberry Compote



Blueberry Honey Cinnamon Cream Cheese



Blueberry Pesto



Blueberry Ketchup



Blueberry Ranch Dressing



Blueberry Hot Honey



1. USHBC Patron Study, 2021

BLUEBERRIES AT THE BAR



BLUEBERRIES ARE REVELING IN A MIXOLOGY MOMENT.

Their signature vibrant color and sweet, tangy flavor are the perfect complement to light and dark spirits alike (even beer and wine), adding a refreshing twist to crafted cocktails.

Blueberries transform traditional and expected bar offerings into elevated classics and innovative new options for the cocktail crowd. To top it off, their health halo adds to the perceived permissibility of beverages that feature blueberries. So, whether juiced, muddled, candied, or dusted, blueberries add that perfect bit of "je ne sais quoi" to the happiest hour. Cheers!

DID YOU KNOW?

54% of patrons would like to see more cocktails featuring blueberries.¹



1. USHBC Patron Study, 2021

Blueberry Manhattan

A garnish of rehydrated dried blueberries that have been candied in vermouth adds next-level chic to this elegant drink. Rye whiskey, Blueberry Vermouth, and orange bitters combine to create the perfect sip. Start at happy hour and carry on into the night with this perfectly crafted libation.



Blue-Eyed Mary

Boost your brunch beverage offerings with this hearty cocktail. Blueberry juice is swirled with Bloody Mary mix and vodka to create a delightfully unpredictable play on the classic. It is garnished with "millionaire's Bacon" (a thick-cut slab rubbed with spicy brown sugar and blueberry powder), Pickled Blueberries, and celery, and served up in a blueberry Tajin®-rimmed glass. A perfect kickoff for game day brunching, patio lounging, and weekend relaxing.



Blueberry Paloma

Get fiesta ready with the margarita's sophisticated, gorgeous (and more delicious) cousin. Juicy blueberries are muddled with lime and swirled with tequila blanco and grapefruit soda, served in a blueberry Tajin®-rimmed glass for a touch of sweet spice.

Blueberry Aperol Spritz

Guests will be transported to the Italian Riviera after one taste of this bubbly and bright infusion. Refreshing blueberry juice swirled with citrusy Aperol, prosecco, club soda, and Curaçao-Candied Blueberries feels like a celebration in a glass. This stunning beauty adds an air of fun and festivity to any occasion.

BLUE RIBBON STARTERS



From satisfying snacks to bar bites to pre-dinner nibbles, guests won't be able to resist the unique color and vibrant burst of flavor blueberries bring to savory happy hour fare.

Blueberry Mustard

Charcuterie boards are enjoying their time in the spotlight, and with good reason. There are countless ways to customize them and add signature touches. Try this innovative mustard, made by simmering blueberries with apricots, white wine, and herbs. It makes a tantalizingly tangy complement to meats and cheeses, the perfect finishing touch for roasted or grilled meats, or a great way to elevate deli sandwiches.

Quick pickle aging blueberries to restore plumpness and avoid food waste. Perfect for charcuterie boards, salads, and cocktail garnishes.

The Blue Devil

What could be better than a classic deviled egg? A Blueberry Deviled Egg, of course! These ultra-simple yet ultra-stunning starters include blueberry juice and pureed frozen blueberries in the pickling brine and are garnished with Blueberry Candied Bacon for the perfect finishing touch. Despite their dramatic appearance, the blueberry flavor here is subtle so they're still sure to please even your most traditional guests.



BOWLED OVER BY BLUE



On trend and on point, built with layers of tasty ingredients combined to create a flavor-packed meal, bowls are a customer fave for both dining in and grab-and-go.

In utilizing blueberries, bowls deliver to meet customer demand as a healthful and satisfying choice for breakfast, lunch, or dinner.



Charred blueberries are

a perfect PLUS-ONE

when added to prepared chimichurri sauce. That smoky char takes regular chimichurri to the next level. A quick and tasty condiment for steaks, chicken, tacos, fish... you name it!



Charred Blueberry Chimichurri

Steak Bowl

Charred blueberries infuse a smoky rich flavor in this vibrant bowl. Savory meets sweet when folded into a fresh and zesty chimichurri sauce and drizzled over grilled* steak, marinated with herbs and blueberry purée. Lime-infused rice tossed with blistered baby bell peppers, grilled red onions, radishes, pickled blueberries, and avocado makes a perfect base for this innovative bowl.

*No grill? No problem! You can achieve charred blueberries by simply baking fresh blueberries on a sheet pan in a hot oven set to 425°F for 5-7 minutes.

For more ideas and inspiration, go to blueberry.org/foodservice



Blueberry Playa Bowl

From cafés and casual to K-12 and beyond, playa bowls are upping the breakfast game by offering craveeworthy, on-the-go convenience. These beautiful bowls pack all the functional power of a smoothie into artfully constructed one-dish meals that satisfy with luscious fruit, creamy coconut milk, and a touch of nutty, crunchy texture consumers love.

Using frozen blueberries instead of frozen açaí keeps costs low, and nutrition and visual impact high. This is a great example of how one versatile pantry staple—the frozen blueberry—can be used across the menu and take the place of a more costly and limited-use item... and this bowl is just the beginning! Combined with coveted operational versatility, these bowls bring flavor and function to the menu.

In this Blueberry Playa Bowl, we've blended frozen blueberries, bananas, and coconut milk and topped it with chia seeds, pepitas, sliced banana, fresh blueberries, shredded coconut, hemp seeds, basil, and almond-maple brittle.

DID YOU KNOW?

82% of patrons agree that blueberries¹ are an easy way to get vitamins.



1. USHBC Patron Study, 2021

Blueberry Tahini Cauliflower Grain Bowl

Blueberries shine in this colorfully crafted, plant-forward bowl bursting with bold, Middle Eastern-inspired flavors. Turmeric-roasted cauliflower florets are tossed in ras el hanout seasoning and layered with fresh blueberries, wilted greens, and garam masala-roasted butternut squash. Finished with a stunning Blueberry Pickled Egg, tangy crumbled feta, crunchy tandoori-spiced fried chickpeas, and a generous drizzle of Blueberry Tahini Dressing, this bowl—powered by the blueberry health halo—looks as good as it tastes. The tahini dressing, made with ultra-versatile frozen blueberries, is also the perfect addition to other Middle Eastern or Mediterranean handhelds or salads.

DID YOU KNOW?

59% of patrons wish there were more exciting and adventurous applications featuring blueberries on menus.¹

62% of foodservice patrons agree that blueberries make menu items fresher.¹

1. USHBC Patron Study, 2021

THINKING BEYOND THE MUFFIN



It's time to start thinking beyond the muffin when it comes to breakfast. Whether grab-and-go, café-style, or patio brunching, blueberry breakfast handhelds are a perfect, familiar vehicle for patrons to enjoy blueberries, and for you to boost your bottom line.



Breakfast Blue-rito

Take blueberries across the border with this delightfully colorful and tasty handheld. This satisfying and substantial breakfast burrito is filled with Blueberry Turkey Sausage, scrambled eggs, Blueberry Pico de Gallo, and extra-crispy home fries, and grilled until lightly toasted. Adding slack-thawed IQF blueberries to a prepared chipotle sauce makes for the perfect finishing kick. Breakfast may be in the title, but this flavor bomb works overtime!

For more ideas and inspiration, go to blueberry.org/foodservice

Blueberry Cinnamon Toast

This Blueberry Cinnamon Toast starts with whole grain bread toasted and smeared with Blueberry Honey Cinnamon Cream Cheese, then dusted with Blueberry Streusel Magic Dust and drizzled with Vanilla-Cinnamon Maple Syrup. Served with a side of Blueberry Compote, this toast is easily scaled for K-12, colleges and universities, grab-and-go, and café operations, and will leave them asking for seconds.

The Blueberry Honey Cinnamon Cream Cheese and Blueberry Streusel Magic Dust can be used across different menu items. There's no better bagel smear or cocktail rim than these two vibrant crowd pleasers.

DID YOU KNOW?

70% of patrons are willing to pay more for many items when they include blueberries, such as juices and smoothies, salads, breakfast items, fruit desserts, and baked goods.¹



1. USHBC Patron Study, 2021





Blueberry Fried Chicken Biscuit

A new twist on an old fave! The ubiquitous fried chicken sandwich gets a major facelift with Blueberry Honey Jam and Blueberry Candied Bacon. And that's to juicy, crispy chicken along with a fried egg and a little arugula, all on a buttery, flaky biscuit, and customers will be coming back for more.

BLUEBERRIES TAKE CENTER STAGE

PARTNERED WITH SAVORY CO-STARS

The balanced, tangy sweetness of blueberries provides the perfect complement to traditionally savory and spicy flavors in center-of-plate applications and shareables.

DID YOU KNOW?

56% of patrons wish blueberries were included more on lunch and dinner menus.¹

For more ideas and inspiration, go to blueberry.org/foodservice

1. USHBC Patron Study, 2021

Blueberry Fried Chicken Waffle Cone

Invite diners to indulge in a state fair-inspired oversized waffle cone brimming with crispy chicken pieces that have been breaded with crushed blueberry-cornflake cereal, then golden-fried and coated with hot honey. These nuggets of yum are nestled on top of a cabbage slaw tossed with Blueberry Basil Vinaigrette. The whole thing is finished with a drizzle of Blueberry Ranch Dressing, Pickled Blueberries, and chives. So, whether you try one component from this build or all, it is certainly overflowing with fresh blueberry inspiration.



Waffle Cone



ALERT
Add blueberries to your pantry staple dressings for a beautiful and delicious new dressing! Shown here:

*Blueberry Ranch Dressing
Blueberry Basil Vinaigrette*

Savory Blueberry Chicken Crepes

Ooh la la! Sweet and tangy blueberries balance out the richness of the creamy sauce in this elegant dish that will certainly be the star of the morning on breakfast and brunch menus or large-scale operations for school foodservice, hotels, or colleges and universities. Juicy blueberries are simmered with herbs and aromatics to create a sweet and savory sauce, which elegantly tops pre-made crepes that have been stuffed with pulled chicken and spinach and tossed in a decadent Boursin cream sauce.



Blueberry Neapolitan Pizza

This beautiful build starts with a traditional wood-fired Neapolitan pizza, layered with traditional red sauce and topped with dollops of Blueberry Ricotta cheese, fresh blueberries, and whole basil leaves, finished with a drizzle of Blueberry Balsamic Reduction.



THE PERFECT CANVAS FOR BLUE

Blueberry Black Pepper and Blue Cheese Flatbread

Perfectly elevated yet approachable, this flatbread features a savory Black Pepper Blueberry Compote, nutty parmesan, crumbled blue cheese, and smoky bacon (or prosciutto) atop a rustic crust, finished with fresh arugula.



Blueberry and Baked Brie Flatbread

An all-day winner, this flatbread sings with melted brie, savory blueberry preserves, toasted pecans, fresh rosemary, and Blueberry Hot Honey.

Southern Blueberry Cornbread Deep Dish Pizza

Southern influence is at its best with this showstopper! Blueberry and cornmeal-infused dough is baked deep dish-style and layered with roasted green chili (or poblano) cream sauce and sharp cheddar, topped with blueberry pulled barbecue, zesty pickled jalapeños, and a drizzle of Blueberry BBQ Sauce.



AND NOW FOR THE BLUE FINALE



It's true the most beloved berry can more than hold its own in any pastry or pie, but why stop there? Challenge the blueberry to deliver decadent, over-the-top deliciousness and you know the burst of blue will not disappoint.

Make bread pudding with leftover blueberry biscuits or blueberry muffins. Can be served in a large hotel pan or small crocks as individual desserts.



Blueberry
Bourbon Caramel
can also be used
in frozen blended
beverages.



Blueberry Bourbon Caramel Bread Pudding

Does it get any better than this? Deep-fried squares of blueberry bread pudding are topped with vanilla ice cream, fresh blueberries, and a decadent Blueberry Bourbon Caramel sauce. Whether the sweet finish to a meal or an indulgent treat customers crave, this blueberry dessert is certainly shareable but, let's face it, every guest will probably want their own.



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RECIPES

RECIPES

Blueberry Hot Honey

Yield: 1 quart or as needed

INGREDIENTS

4 cups blueberry syrup
(from canned blueberries packed in syrup)*
2 cups prepared hot honey

OR

2 parts blueberry syrup
(from canned blueberries packed in syrup)*
1 part prepared hot honey

INSTRUCTIONS

1. Place blueberry syrup and prepared hot honey in a saucepan over medium-low heat.
2. Bring mixture to a simmer and cook for 10-15 minutes, or until reduced by one third. Whisk occasionally to avoid burning. The final syrup should be nappe, to coat the back of a spoon.
3. Remove from stove and allow to cool to room temperature.
4. Use immediately or transfer to an airtight container, label, date, and store under refrigeration.

*For 1/2 cup of blueberries, check thaw and drain in a fine mesh strainer; then portion onto a sheet tray. Alternatively, swap frozen blueberries for 2 cups canned blueberries packed in juice, strained.

Blueberry BBQ Sauce

Yield: 1 quart or as needed

INGREDIENTS

4 cups IQF blueberries, thawed, drained,
and patted dry to yield 2 cups*
2 cups prepared BBQ sauce

OR

1 part IQF blueberries, thawed, drained,
and patted dry*
1 part prepared BBQ sauce

INSTRUCTIONS

1. Place blueberries and prepared BBQ sauce in a blender.
2. Start blender on low and gradually increase the speed until on high. Allow the mixture to blend on high for 1 minute or until smooth.
3. Use immediately or transfer to an airtight container, label, date, and store under refrigeration.

Blueberry Bourbon Caramel

Yield: 1 quart or as needed

INGREDIENTS

3 cups canned blueberries packed in juice
(both blueberries and juice, 2 - 15 ounce cans)*
3 cups prepared bourbon caramel sauce, such as Lyons brand

OR

1 part canned blueberries packed in juice
(both blueberries and juice)**
1 part prepared bourbon caramel sauce, such as Lyons brand

INSTRUCTIONS

1. Add blueberries and their juice to a saucepan over medium-low heat. Cook mixture for 15-20 minutes, or until reduced by two thirds and the viscosity of jam.
2. Stir prepared caramel sauce into the blueberry mixture, remove from heat, and transfer to a blender.
3. Blend until smooth.
4. Use immediately or transfer to an airtight container, label, date, and store under refrigeration.

Blueberry Ranch Dressing

Yield: 1 quart or as needed

INGREDIENTS

1/2 cups IQF blueberries
3 cups prepared ranch dressing

OR

1 part IQF blueberries
2 parts prepared ranch dressing

INSTRUCTIONS

1. Place IQF blueberries and prepared ranch dressing in a blender.
2. Start blender on low and gradually increase the speed until on high. Allow the mixture to blend on high for 1 minute or until smooth.
3. Use immediately or transfer to an airtight container, label, date, and store under refrigeration.



Blueberry Buffalo Sauce

Yield: 1 quart or as needed

INGREDIENTS

1/2 cups canned blueberries packed in juice
(both blueberries and juice, 1 - 15 ounce can)*
3 cups prepared hot wing sauce

OR

1 part canned blueberries packed in juice
(both blueberries and juice)**
2 parts prepared hot wing sauce

INSTRUCTIONS

1. Place canned blueberries in juice and prepared hot wing sauce in a saucepan over medium-low heat.
2. Bring mixture to a gentle simmer and cook for 15-20 minutes, or until reduced by half and thickened to nappe.
3. Remove from heat and transfer to a blender.
4. Blend until smooth.
5. Use immediately or transfer to an airtight container, label, date, and store under refrigeration.

Blueberry Balsamic Reduction

Yield: 1 quart or as needed

INGREDIENTS

5 cups blueberry juice (either bottled or drained
from canned blueberries packed in juice)**
3 cups balsamic vinegar

OR

5 parts blueberry juice (either bottled or drained
from canned blueberries packed in juice)**
3 parts balsamic vinegar

INSTRUCTIONS

1. Place blueberry juice and balsamic vinegar in a saucepan over medium-low heat.
2. Bring mixture to a gentle simmer and cook for 15-20 minutes, or until reduced by half and thickened to nappe.
3. Remove from heat and allow to cool to room temperature.
4. Use immediately or transfer to an airtight container, label, date, and store under refrigeration.

**Disclaimer for Canned Blueberries Packed in Juice or Syrup: 1 can blueberries packed in juice or syrup yields approximately 8 ounces blueberries (by volume) and 7 ounces juice or syrup (by volume)

RECIPES

RECIPES

Blueberry Mole

Yield: 1 quart or as needed

INGREDIENTS

3 cups	IQF blueberries prepared mole negro sauce
1½ cups	
OR	
2 parts	IQF blueberries prepared mole negro sauce

INSTRUCTIONS

1. Place IQF blueberries and prepared mole negro sauce in a saucepan over medium-low heat.
2. Bring mixture to a gentle simmer and cook for 10 minutes.
3. Remove from heat and transfer to a blender.
4. Blend until smooth.
5. Use immediately or transfer to an airtight container, label, date, and store under refrigeration.

Blueberry Syrup

Yield: 1 quart or as needed

INGREDIENTS

1½ cups	IQF blueberries
3 cups	maple syrup
OR	

INSTRUCTIONS

1. Place IQF blueberries and maple syrup in a blender.
2. Start blender on low and gradually increase the speed until on high. Allow the mixture to blend on high for 1 minute or until smooth.
3. Use immediately or transfer to an airtight container, label, date, and store under refrigeration.



INSTRUCTIONS

1. In a mixing bowl, whisk blueberry juice and prepared ponzu sauce to combine.
2. Use immediately or transfer to an airtight container, label, date, and store under refrigeration.

*IQF blueberries: stalk them and drain in a fine mesh strainer, then pat dry on a sheet tray. Alternatively, swap frozen blueberries for 2½ cups canned blueberries packed in juice, drained.

Blueberry Pico de Gallo

Yield: 1 quart or as needed

INGREDIENTS

7 cups	IQF blueberries, thawed, drained, and patted dry to yield 3½ cups*
½ cup	prepared pesto
OR	
7 parts	IQF blueberries, thawed, drained, and patted dry*

INSTRUCTIONS

1. In a mixing bowl, mix fresh blueberries and prepared pesto to combine.
2. Allow mixture to rest for 15-20 minutes to meld flavors.
3. Use immediately or transfer to an airtight container, label, date, and store under refrigeration.

Blueberry Chimichurri

Yield: 1 quart or as needed

INGREDIENTS

2 cups	fresh blueberries
2½ cups	prepared chimichurri
OR	
4 parts	fresh blueberries

INSTRUCTIONS

1. Place fresh blueberries on a grate and grill 5-7 minutes over medium to low heat or bake on a sheet tray for 5-7 minutes in a 425°F oven until charred.
2. Remove charred blueberries from grate or sheet tray and allow to cool to room temperature.
3. In a mixing bowl, mix charred blueberries and prepared chimichurri to combine.
4. Use immediately or transfer to an airtight container, label, date, and store under refrigeration.

Blueberry Ponzu

Yield: 1 quart or as needed

INGREDIENTS

2½ cups	blueberry juice (either bottled or drained from canned blueberries packed in juice)**
1½ cups	prepared ponzu sauce
OR	
5 parts	blueberry juice (either bottled or drained from canned blueberries packed in juice)**

INSTRUCTIONS

1. In a mixing bowl, whisk blueberry juice and prepared ponzu sauce to combine.
2. Use immediately or transfer to an airtight container, label, date, and store under refrigeration.

Blueberry Ketchup

Yield: 1 quart or as needed

INGREDIENTS

1 cup	dried blueberries
3 cups	prepared tomato ketchup
OR	
1 part	dried blueberries
3 parts	prepared tomato ketchup

INSTRUCTIONS

1. Rehydrate dried blueberries by placing in a large bowl and covering with hot water, allowing to sit for 30 minutes. Once rehydrated, drain excess water.
2. Place rehydrated dried blueberries and prepared tomato ketchup in a blender.
3. Start blender on low and gradually increase the speed until on high. Allow the mixture to blend on high for 2 minutes or until smooth.
4. Use immediately or transfer to an airtight container, label, date, and store under refrigeration.

Blueberry Whole Grain Mustard

Yield: 1 quart or as needed

INGREDIENTS

5½ cups	IQF blueberries, thawed, drained, and patted dry to yield 2½ cups*
1½ cups	prepared whole grain mustard
OR	
2 parts	IQF blueberries, thawed, drained, and patted dry*

INSTRUCTIONS

1. In a mixing bowl, mix fresh blueberries and prepared whole grain mustard, then pat dry on a sheet tray.
2. Use immediately or transfer to an airtight container, label, date, and store under refrigeration.



RECIPES

RECIPES

Blueberry Chili Crisp

Yield: 1 quart or as needed

INgREDIENTS

1½ cups dried blueberries, rough chopped
2½ cups prepared chili crisp

OR

3 parts dried blueberries, rough chopped
5 parts prepared chili crisp
3 parts IQF blueberries, thawed, drained,
and patted dry
5 parts prepared aioli or mayonnaise

INSTRUCTIONS

1. In a mixing bowl, mix dried blueberries and prepared chili crisp to combine.
2. Use immediately or transfer to an airtight container, label, date, and store under refrigeration.



Blueberry Aioli

Yield: 1 quart or as needed

INgREDIENTS

3 cups IQF blueberries, thawed, drained, and patted dry to yield 1½ cups* prepared aioli or mayonnaise
OR
3 parts dried blueberries, rough chopped
5 parts prepared chili crisp

INSTRUCTIONS

1. Place blueberries and aioli in a food processor.
2. Pulse mixture on and off for 10-20 seconds until the blueberries are partially broken down and incorporated into the aioli.
3. Use immediately or transfer to an airtight container, label, date, and store under refrigeration.

*For IQF blueberries: stick them in a fine mesh strainer, then pat dry on a sheet tray. Alternatively, swap frozen blueberries for 1½ cups canned blueberries packed in juice, drained.

Blueberry Manhattan

Yield: 1 drink

INgREDIENTS

2½ cups IQF blueberries, thawed, drained,
and patted dry
3 parts IQF blueberries, thawed, drained,
and patted dry
5 parts prepared aioli or mayonnaise

INSTRUCTIONS

1. In a cocktail mixing glass, swirl rye whiskey, Blueberry Vermouth, bitters, and ice continuously for 30 seconds.
2. Strain into a coupe cocktail glass. Garnish with skewered Vermouth-Infused Blueberries and serve. For Blueberry Vermouth, use excess liquid from Vermouth-Infused Blueberries.

Blueberry Paloma

Yield: 1 drink

INgREDIENTS

1 teaspoon Tajin Rim Mix
(See recipe on page 47)
1½ cups dried blueberries
dry curaçao

INSTRUCTIONS

1. In a saucepot on medium-low heat, add dried blueberries and dry curaçao. Gently warm mixture to 150°F until the edges of the pot barely start to simmer.
2. Remove blueberry mixture from heat and transfer blueberries and liquid into a heatproof container with lid.
3. Cover container and let blueberries soak in sweet vermouth at room temperature for 2 days before using.



Blueberry Aperol Spritz

Yield: 1 drink

INgREDIENTS

1 ounce Aperol
blueberry juice
prosecco
club soda
cubed ice
3 each Curacao-Candied Blueberries,
skewered on a cocktail pick
(See recipe below)

INSTRUCTIONS

1. In a wide wine glass, pour in Aperol and blueberry juice. Then add prosecco and club soda.
2. Top off wine glass with ice and garnish with skewered Curacao-Candied Blueberries.

Curaçao-Candied Blueberries

Yield: 24 servings (3 blueberries each)

INgREDIENTS

1½ cups rye whiskey
Blueberry Vermouth
(See information under Instructions)
orange bitters
cubed ice
3 each Vermouth-Infused Blueberries,
skewered on a cocktail pick
(See recipe on page 45)

INSTRUCTIONS

1. In a wide wine glass, pour in Aperol and blueberry juice. Then add prosecco and club soda.
2. Top off wine glass with ice and garnish with skewered Curacao-Candied Blueberries.



RECIPES

RECIPES

Blue-Eyed Mary

Yield: 1 drink

INGREDIENTS

- 1 teaspoon Tajin Rim Mix
(See recipe below)
6 ounces Bloody Mary mix
2 ounces vodka
1 ounce ice cubes
1 celery heart, include leaves
Blueberry Millionaire's Bacon
1 slice Pickled Blueberries, skewered on a cocktail pick (See recipe to your right)
- INSTRUCTIONS**
1. Dip the rim of the glass in water and then dip into Tajin Rim Mix to coat.
 2. Pour Bloody Mary mix, vodka, blueberry juice, and ice into glass, leaving $\frac{1}{4}$ " from the top of the rim. Mix to combine.
 3. Add the celery heart, bacon, and Pickled Blueberries skewer.
 4. Serve immediately.

Tajin Rim Mix

Yield: 24 servings

INGREDIENTS

- 8 teaspoons Tajin
kosher salt
4 teaspoons blueberry powder

- INSTRUCTIONS**
1. Place ingredients in a mixing bowl and whisk to combine.



Blueberry Millionaire's Bacon

Yield: 24 pieces

INGREDIENTS

- 5 tablespoons black pepper, coarsely ground
4 tablespoons dark chili powder
2 tablespoons red pepper flakes
1 pound light brown sugar
4 tablespoons goat cheese powder
24 slices (-1½ package) thick cut bacon

INSTRUCTIONS

1. Preheat oven to 250°F.
2. Place dry ingredients into a mixing bowl and toss to combine.
3. Line the bacon on a roasting rack side by side.
4. Sprinkle 1 tablespoon of spice mix evenly over each slice of the bacon.
5. Place in the oven for approximately 1 hour.
6. Remove from oven. Allow bacon to cool and use immediately.

Pickled Blueberries

Yield: 24 servings (8 blueberries each)

INGREDIENTS

- 1¼ cups water
2½ tablespoons fresh jalapeño, cut into $\frac{1}{4}$ " rings
 $\frac{1}{2}$ cup red wine vinegar
6 tablespoons granulated sugar
black peppercorns
bay leaves
cloves, whole
fresh blueberries

INSTRUCTIONS

1. Place water, fresh jalapeños, red wine vinegar, sugar, black peppercorns, bay leaves, and cloves in a saucepot and bring to a boil for 15 minutes.
2. Place blueberries in an appropriately sized container. Pour hot liquid over the blueberries.
3. Cover while hot and allow to cool for 24 hours prior to use.



Blueberry Deviled Eggs

Yield: 24 servings

Active Prep/Cook Time: 15 minutes • Passive Time: 0 minutes

INGREDIENTS

- 12 Blueberry Pickled Eggs, halved
(See recipe to your right)
4 tablespoons mayonnaise
6 tablespoons goat cheese
Dijon mustard
kosher salt
½ teaspoon black pepper, ground
Blueberry Candied Bacon, $\frac{1}{2}$ " x $\frac{1}{2}$ "
(See recipe below)
fresh blueberries
blueberry powder
2 teaspoons

INSTRUCTIONS

1. Combine canned blueberries in juice, frozen blueberries, red wine vinegar, sugar, and salt in a blender and blend until smooth.
2. Pour over deshelled hard-boiled eggs. Cover and place under refrigeration to marinate for at least 24 hours.
3. Remove eggs from pickling marinade and rinse under cold water. Pat dry with a towel.
4. Utilize immediately or store covered and under refrigeration for up to 7 days.

Blueberry Candied Bacon

Yield: 24 servings

Active Prep/Cook Time: 5 minutes • Passive Time: 20 minutes

INGREDIENTS

- 4 teaspoons light brown sugar
blueberry powder
black pepper, ground
bacon
4 slices

INSTRUCTIONS

1. Preheat oven to 350°F.
2. In a mixing bowl, mix the dry ingredients and set aside.
3. On a wire rack, lay out strips of bacon and evenly coat with dry ingredients.
4. Place wire rack on top of a sheet pan and bake for approximately 20 minutes, rotating halfway through to ensure even cooking.
5. Once bacon is crisp, remove from oven and let cool. Serve immediately or store in a covered container under refrigeration.



Blueberry Pickled Eggs

Yield: 24 servings

Active Prep/Cook Time: 15 minutes • Passive Time: 24 hours

INGREDIENTS

- 1½ cups canned blueberries in juice
2 cups frozen blueberries
1 cup red wine vinegar
½ cup granulated sugar
kosher salt
hard-boiled eggs, peeled

INSTRUCTIONS

1. Combine canned blueberries in juice, frozen blueberries, red wine vinegar, sugar, and salt in a blender and blend until smooth.
2. Pour over deshelled hard-boiled eggs. Cover and place under refrigeration to marinate for at least 24 hours.
3. Remove eggs from pickling marinade and rinse under cold water. Pat dry with a towel.
4. Utilize immediately or store covered and under refrigeration for up to 7 days.

RECIPES

RECIPES

Blueberry Mustard

Yield: 24 servings
Active Prep/Cook Time: 30 minutes • Passive Time: 11 hours (overnight)

INGREDIENTS

1½ cups	dried blueberries
½ cup	dried apricots, small diced
½ cup	shallots, peeled and brunoise
½ cup	Italian dry white wine
½ cup	white wine vinegar
½ cup	water
1 tablespoon	granulated sugar
1 teaspoon	dried thyme
1 teaspoon	dried rosemary
¼ cup	whole grain mustard
1½ tablespoons	unsalted butter

INSTRUCTIONS

- In a heavy-bottomed, nonreactive saucepan, mix blueberries, apricots, shallots, dry white wine, white wine vinegar, water, sugar, thyme, and rosemary. Place on medium heat. Bring to a boil and simmer for 7–10 minutes or until dried fruits have softened slightly.
- Stir in whole grain mustard and unsalted butter. Continue to simmer for approximately 10 minutes or until mixture reaches a jam-like consistency.
- Remove from heat, transfer to a lidded container, and chill overnight to allow flavors to meld. Serve chilled or at room temperature.

Charred Blueberry Chimichurri Steak Bowl

Yield: 24 servings
Active Prep/Cook Time: 15 minutes • Passive Time: 5 minutes

INGREDIENTS

24 each	Marinated Flatiron Steak, 7 ounce (See recipe on next page)
2 tablespoons	kosher salt
2 tablespoons	black pepper, ground
24 cups	Lime Basmati Rice (See recipe on next page)
8 cups	baby bell peppers, ¼" sliced rings, charred
8 cups	red onion, julienne, charred
12	avocados, ½" dice
8 cups	radish, thinly sliced
4 cups	Pickled Blueberries (See recipe on page 47)
3 cups	fresh cilantro, chiffonade
¾ cups	Blueberry Chimichurri, divided (See recipe on next page)
1½ cups	pico de gallo
½ cup	queso fresco

INSTRUCTIONS

- Season steak with salt and pepper and grill to medium rare. Remove from grill and set aside to rest for 5 minutes. After resting, slice on a bias into ½" thick steaks.
- Place the rice, peppers, and onions in a sauté pan and heat for 1 minute on a burner set to medium-high heat.
- In a bowl, combine the avocado, radish, blueberries, cilantro, and 1 cup of chimichurri. Toss lightly to combine.
- Add rice and vegetables from the sauté pan to the bowl and mix to combine.
- Transfer rice mixture to a serving bowl and top with sliced steak and 2½ cups of chimichurri. Garnish with pico de gallo and sprinkle dish with queso fresco.

Charred Blueberry Chimichurri Steak Bowl continued

Marinated Flatiron Steak

Yield: 24 servings
Active Prep/Cook Time: 10 minutes • Passive Time: 24 hours

INGREDIENTS

24 portions	flatiron steak, 7 ounce
	canola oil
	fresh cilantro, chiffonade
	fresh thyme, finely chopped
	garlic, minced
	frozen blueberries, thawed and blended
	into puree
	Worcestershire sauce
	red chili flakes
	4 teaspoons
	½ cup
	2½ teaspoons
	½ cup
	2½ teaspoons
	½ cup
	2½ teaspoons
	kosher salt

INSTRUCTIONS

- Place the cut steaks into a container.
- In a mixing bowl, combine canola oil, cilantro, thyme, garlic, blueberry puree, Worcestershire sauce, and red chili flakes. Whisk ingredients together and pour over the steaks.
- Using gloved hands, ensure the steaks are fully covered by the marinade.
- Cover the container with plastic wrap (or an airtight lid) and store in the walk-in cooler for 24 hours.

INSTRUCTIONS

- Season steak with salt and pepper and grill to medium rare. Remove from grill and set aside to rest for 5 minutes. After resting, slice on a bias into ½" thick steaks.
- Place the rice, peppers, and onions in a sauté pan and heat for 1 minute on a burner set to medium-high heat.
- In a bowl, combine the avocado, radish, blueberries, cilantro, and 1 cup of chimichurri. Toss lightly to combine.
- Add rice and vegetables from the sauté pan to the bowl and mix to combine.
- Transfer rice mixture to a serving bowl and top with sliced steak and 2½ cups of chimichurri. Garnish with pico de gallo and sprinkle dish with queso fresco.

INSTRUCTIONS

- While the grilled blueberries are cooling, place the cilantro, parsley, oregano, mint, shallots, garlic, honey, lime zest, canola oil, rice wine vinegar, lime juice, and kosher salt in a tall container. Blend ingredients together using an immersion blender.
- Once cool, add the blueberries and blend mixture by hand, just until blueberries are incorporated and broken up slightly.
- Use immediately or cover container, label, date, and store under refrigeration until use.

INSTRUCTIONS

- Place rice in a container and rinse starches off by running cold water over the rice until the water runs clear.
- Strain rice through China cap to drain off excess water.
- Place rinsed rice and water in a pot and place over medium heat. Bring rice to a boil, then cover pot with foil and reduce to low heat.
- Cook for 14–15 minutes or until rice is just cooked and water is fully absorbed.
- Remove pot from stove and add butter, salt, and lime juice to the rice. Mix to combine and ensure butter is fully melted and incorporated.
- Transfer to hotel pans and hold hot for up to 4 hours.



RECIPES

RECIPES

Blueberry Playa Bowl

Yield: 24 servings
Active Prep/Cook Time: 5 minutes • Passive Time: 0 minutes

INGREDIENTS

36 cups	Playa Bowl Blend (See recipe below)
6 cups	Almond Pepita Maple Crunch, $\frac{1}{2}$ " pieces (See recipe below)
8	bananas, peeled, $\frac{1}{4}$ " thick rounds cut on a slight bias
4 cups	fresh blueberries
1½ cups	toasted coconut
3 teaspoons	chia seeds
3 teaspoons	hemp seeds
	fresh basil leaves, chiffonade for garnish

INSTRUCTIONS

1. Transfer Playa Bowl Blend to serving bowls.
2. Garnish the top of each bowl with $\frac{1}{4}$ cup crunch, 5 banana slices, 11 blueberries, 1 tablespoon coconut, sprinkle of chia seeds, sprinkle of hemp seeds, and basil (in that order).
3. Serve immediately.

Playa Bowl Blend

Yield: 24 servings
Active Prep/Cook Time: 10 minutes • Passive Time: 0 minutes

INGREDIENTS

60	bananas, peeled
12 cups	frozen blueberries
6 cups	coconut milk

INSTRUCTIONS

1. Place banana, frozen blueberries, and coconut milk in a blender. Blend mixture until it's thick, smooth, and creamy.
2. Use immediately in main build for Blueberry Playa Bowl.

Almond Pepita Maple Crunch

Yield: 24 servings
Active Prep/Cook Time: 10 minutes • Passive Time: 1 hour

INGREDIENTS

1 cup	pepitas, raw
1 cup	almonds, sliced, skin on
$\frac{3}{4}$ cup	maple syrup
3 tablespoons	cinnamon, ground
$\frac{1}{2}$ cup	dried blueberries

Almond Pepita Maple Crunch continued

INSTRUCTIONS

1. Combine all the ingredients in a bowl and mix thoroughly with gloved hands.
2. Spray a sheet tray heavily with pan spray and spread mixture out onto the pan.
3. Place in a 300°F oven for 20 minutes or until syrup has hardened and the mixture is amber in color.
4. Remove from oven and cool on the tray for 1 hour at room temperature.
5. Break into $\frac{1}{2}$ " pieces and transfer to an airtight container. Cover, label, date, and store at room temperature.

Blueberry Tahini Cauliflower Grain Bowl

Yield: 24 servings
Active Prep/Cook Time: 5 minutes • Passive Time: 0 minutes

INGREDIENTS

36 cups	Ras el Hanout Cauliflower
	Yield: 24 servings Active Prep/Cook Time: 5 minutes • Passive Time: 0 minutes
	INGREDIENTS
16 cups	water
$\frac{1}{4}$ cup	turmeric
6 cups	cauliflower florets
1 tablespoon	ras el hanout
4 tablespoons	olive oil

INSTRUCTIONS

1. In a large saucepan, bring the water to a boil. Stir in turmeric, then turn off heat.
2. Add cauliflower florets to the turmeric water and let steep for about 15–30 seconds.
3. Drain water from the saucepan. Stir in ras el hanout and oil.
4. Arrange on a sheet pan and place in a 425°F oven for 5–7 minutes or until cauliflower begins to char.
5. Remove from oven and use in main recipe.

Blueberry Tahini Dressing

Yield: 24 servings
Active Prep/Cook Time: 5 minutes • Passive Time: 0 minutes

INSTRUCTIONS

1. Mix all ingredients together and blend until smooth.
2. Use immediately or store in an airtight container under refrigeration for up to 4 days.

Garam Masala Butternut Squash

Yield: 24 servings
Active Prep/Cook Time: 5 minutes • Passive Time: 15 minutes

INSTRUCTIONS

1. In a mixing bowl, toss together butternut squash, garam masala, and olive oil.
2. Arrange on a parchment-lined sheet tray.
3. Place the squash in a preheated 425°F oven. Roast for about 15 minutes or until the squash is tender and beginning to caramelized.
4. Remove from oven and use in main recipe.

INSTRUCTIONS

1. Deep fry chickpeas at 350°F for about 7–10 minutes or until all the bubbles are gone.
2. Remove from fryer and immediately place in a large mixing bowl with spices and salt.
3. Toss together and let cool at room temperature.

Use in main recipe.



RECIPES

RECIPES

Breakfast Blue-rito

Blueberry Cinnamon Toast

Yield: 24 servings
Active Prep/Cook Time: 10 minutes • **Passive Time:** 15 minutes

INgREDIENTS

- 24 12" flour tortillas
- 8 cups Blueberry Turkey Sausage
(See recipe below)
- 12 cups scrambled eggs
- 12 cups Blueberry Pico de Gallo
(See recipe on page 44)
- 6 cups home fries, fried

INSTRUCTIONS

1. Heat the flour tortilla in a tortilla warmer/flat top.
2. Place warmed tortilla on prep surface.
3. Place $\frac{1}{2}$ cup of warm blueberry sausage, $\frac{1}{2}$ cup of scrambled eggs, $\frac{1}{2}$ cup of fried home fries into the center of the tortilla.
4. Pull the bottom half of the tortilla over to meet the top half, pulling the top of the tortilla back forming the filling into a roll.
5. Fold one side in, then the other side. With both ends folded, tightly roll the tortilla into a burrito.
6. Place burrito on griddle until burrito has golden brown marks.

Blueberry Turkey Sausage

Yield: 24 servings
Active Prep/Cook Time: 10 minutes • **Passive Time:** 10 minutes

INgREDIENTS

- 8 tablespoons canola oil
- 7 cups turkey sausage, uncooked
- 2 cups frozen blueberries

INSTRUCTIONS

1. Place canola oil into a sauté pan on medium heat.
2. Place sausage into sauté pan, breaking up with a spoon until browned and cooked through (about 6-8 minutes).
3. As sausage is cooking, add blueberries to pan and mash into the sausage until fully integrated.
4. Remove from heat. Use immediately or transfer to a lidded container, let cool, and store below 40°F until ready to use.

1. Place all ingredients in the bowl of a stand mixer fitted with a paddle attachment. Whip on medium for 5 minutes.

2. Scrape down sides and whip for 1 more minute on medium.

3. Remove from bowl and place in sealed container. Store under refrigeration.

Blueberry Cinnamon Toast

Yield: 24 servings
Active Prep/Cook Time: 0 minutes • **Passive Time:** 0 minutes

Blueberry Streusel Magic Dust

Yield: 24 servings
Active Prep/Cook Time: 10 minutes • **Passive Time:** 50 minutes

INgREDIENTS

- 2 cups all-purpose flour
- 2 cups light brown sugar
- 1/4 cup white granulated sugar
- 1/4 cup blueberry powder
- 1/4 cup kosher salt
- 1/4 cup unsalted butter, melted

INSTRUCTIONS

1. Place the flour, sugars, blueberry powder, and salt in a mixing bowl and toss to combine.
2. Using gloved hands, mix the streusel while pouring melted butter over dry mix until mixture forms hazelnut-size balls.
3. Pour mixture onto a parchment-lined sheet tray and place in a 350°F oven (with a high fan) for 18 minutes.
4. Remove from oven and allow to cool at room temperature for 1-2 hours.
5. Once cool, transfer to a sealed container and store at room temperature.
6. Place compote in a ramekin on the side to be used for dipping or as a pour-over.

Blueberry Honey Cinnamon Cream Cheese

Yield: 24 servings
Active Prep/Cook Time: 10 minutes • **Passive Time:** 0 minutes

INgREDIENTS

- 6 cups cream cheese, room temperature
- 1/2 cup heavy cream
- 4 teaspoons kosher salt
- 3 cups canned blueberries in syrup, drained dried blueberries
- 1 cup honey
- 2 teaspoons cinnamon, ground

INSTRUCTIONS

1. Place ingredients in a small pot and heat over medium heat. Bring to a simmer.
2. Once simmering, turn off heat and pour syrup into appropriate container (do not remove cinnamon stick).
3. Allow to cool at room temperature and then cover and store at room temperature.

Blueberry Compote

Yield: 24 servings
Active Prep/Cook Time: 10 minutes • **Passive Time:** 10 minutes

INgREDIENTS

- 4 1/2 cups IQF blueberries, thawed
- 3 tablespoons lemon juice
- 3 tablespoons white granulated sugar
- 3 teaspoons orange zest
- 3 tablespoons cornstarch
- 3 tablespoons water

INSTRUCTIONS

1. Place the blueberries and lemon juice in a small pot and bring to a boil over high heat.
2. Add the sugar and orange zest and whisk until sugar is dissolved while cooking over high heat.
3. Bring to a boil and allow to boil for 5 minutes.
4. Mix the cornstarch and water, whisk into the blueberries, and cook for 2 minutes to thicken.
5. Remove from heat and place in proper container. Cool in an ice bath.
6. Once cold, cover, label, date, and store in the walk-in cooler.



RECIPES

RECIPES

Blueberry Fried Chicken Biscuit

Blueberry Fried Chicken Waffle Cone

Yield: 24 servings

Active Prep/Cook Time: 5 minutes • Passive Time: 0 minutes

INGREDIENTS

- 24 southern-style biscuits, baked
- 24 fried chicken breasts
- 24 eggs, sunny side up
- 3 cups Blueberry Honey Jam
(See recipe below)
- 24 slices Blueberry Candied Bacon
(See recipe on page 48)
- 6 cups arugula

INSTRUCTIONS

1. Place fried chicken breast on top of the bottom biscuit.
2. Place fried sunny side egg on top of chicken breast.
3. Top with Blueberry Honey Jam.
4. Place bacon on top of biscuit and add arugula.
5. Place top biscuit on sandwich.
6. Serve immediately.

Blueberry Honey Jam

Yield: 24 servings

Active Prep/Cook Time: 1 minute • Passive Time: 15 minutes

INGREDIENTS

- 2½ cups frozen blueberries
- ½ cup honey
- 3 tablespoons lemon juice
- ½ tablespoon fresh thyme
- 3 tablespoons fruit pectin

INSTRUCTIONS

1. Mix blueberries, honey, lemon juice, and fresh thyme. Place in sauce pan and bring to a simmer for 15 minutes.
2. Remove from heat and whisk in fruit pectin. Bring back up to a rolling simmer for 1 minute.
3. Remove from heat and cool to room temperature.
4. Use immediately or transfer to an airtight container and refrigerate.



Blueberry Fried Chicken Waffle Cone

Yield: 24 servings

Active Prep/Cook Time: 10 minutes • Passive Time: 0 minutes

INGREDIENTS

- 24 waffle cones
- 12 cups Napa Slaw (See recipe below)
- 1½ cups Napa Basil Vinaigrette
(See recipe on next page)
- 10 cups chicken tender pieces, uncooked, $\frac{1}{2}'' \times \frac{1}{2}''$ squares
- as needed Seasoned Flour (See recipe on next page)
- as needed Beer Batter (See recipe on next page)
- Blueberry Cornflake Breadning
(See recipe on next page)
- 6 cups Blueberry Hot Honey (See recipe on page 47)
- 1½ cups chopped chives, 1" pieces cut on a bias
- 2 cups Blueberry Ranch Dressing
(See recipe on page 42)
- 2½ cups Pickled Blueberries (See recipe on page 47)

INSTRUCTIONS

1. Place one pickled blueberry in the bottom of the cone.
2. Mix slaw and vinaigrette and place in bottom of cone.
3. Dredge chicken pieces in seasoned flour, transfer to batter to coat, and finish by tossing in cornflake breading to fully coat each piece.
4. Fry at 350°F in a fry basket for 3½ minutes. Allow to drain for 10 seconds in basket.
5. Place cooked chicken in mixing bowl and toss in hot honey.
6. Place in waffle cone on top of slaw, piled high.
7. Drizzle chicken with ranch. Arrange chives and blueberries on and around chicken pieces. Place in cone holder and serve immediately.

Napa Slaw

Yield: 24 servings

Active Prep/Cook Time: 5 minutes • Passive Time: 0 minutes

INGREDIENTS

- 3 cups napa cabbage, thinly shaved
- ½ cup red onion, julienne
- 1 cup red cabbage, thinly shaved
- ½ cup chives, 1" pieces cut on a bias
- ½ cup carrots, julienne

INSTRUCTIONS

1. Cut all vegetables as stated and combine in a mixing bowl. Transfer to a covered container and keep cold until needed.

Blueberry Cornflake Waffle Cone

Yield: 24 servings

Active Prep/Cook Time: 5 minutes • Passive Time: 0 minutes

INGREDIENTS

- 8 cups blueberry cornflakes
- 8 cups Seasoned Flour (See recipe in left column)

INSTRUCTIONS

1. Place ingredients in a mixing bowl and whisk to combine.
2. Place in a hotel pan and store at room temperature.

Blueberry Basil Vinaigrette

Yield: 24 servings

Active Prep/Cook Time: 5 minutes • Passive Time: 0 minutes

INGREDIENTS

- 3 tablespoons rice wine vinegar
- 1½ tablespoons red wine vinegar
- ½ cup honey
- ½ cup blueberry juice
- 1 teaspoon Creole mustard
- ½ teaspoon red chili flakes
- 3 tablespoons fresh basil chiffonade
- ½ teaspoon kosher salt
- ½ teaspoon black pepper, ground
- ½ cup canola oil

INSTRUCTIONS

1. Place all the ingredients except the oil in a small container and blend with immersion blender.
2. Slowly add oil while blending to emulsify.
3. Cover, label, and store under refrigeration.

Seasoned Flour

Yield: 24 servings

Active Prep/Cook Time: 5 minutes • Passive Time: 0 minutes

INGREDIENTS

- 16 cups all-purpose flour
- 2 teaspoons cayenne pepper
- 2 cups kosher salt
- 2 tablespoons black pepper, ground
- 2 teaspoons onion powder
- 2 teaspoons garlic powder

INSTRUCTIONS

1. Place all ingredients in a mixing bowl and whisk to combine.
2. Place in a hotel pan and store covered at room temperature.

Beer Batter

Yield: 24 servings

Active Prep/Cook Time: 5 minutes • Passive Time: 0 minutes

INGREDIENTS

- 6 cups seasoned flour
- 7 cups light beer
- 7 cups soda water

INSTRUCTIONS

1. Place ingredients in a mixing bowl and whisk to combine.
2. Place batter in a hotel pan. Store cold. Mix prior to using.



Southern Blueberry Cornbread Deep Dish Pizza

Yield: 1-10" crust (8 servings)

Active Prep/Cook Time: 30 minutes • Passive Time: 30 minutes

INGREDIENTS

- 1 ball Blueberry Deep Dish Dough
(See recipe to your right)
- 1 cup Poblano Cream Sauce
(See recipe on next page)
- ½ cup sharp cheddar, shredded
- 1 cup Blueberry Barbacoa
(See recipe on next page)
- ¼ cup pickled jalapeños
- 4 tablespoons Blueberry BBQ Sauce
(See recipe on page 41)

INSTRUCTIONS

1. Roll Blueberry Deep Dish Dough into a 12" circle. Gently lay the dough over the 10" springform pan and allow it to fall into the corners. Allow excess dough to hang over the springform pan.
2. Add Poblano Cream Sauce to the bottom of the pizza dough. Spread it out to create an even layer of sauce. Top with cheddar cheese.
3. Place chunks of Blueberry Barbacoa on top of the cheddar cheese. If any chunks are large, break them into more bite-size pieces.
4. Add the pickled jalapeños to the pizza, filling in any spots that were missed by the other toppings.
5. Trim the excess Blueberry Deep Dish Dough to the height of the springform pan; it should be a minimal amount. Fold the excess dough down towards the pizza creating a high crust border.
6. Place pizza in a preheated 425°F convection oven for around 30 minutes, or until cooked through and golden brown. Rotate halfway through the cook time.
7. Remove from oven, allow to cool for 5 minutes, drizzle with Blueberry BBQ Sauce, and serve immediately.

Blueberry Deep Dish Dough

Yield: 1-10" crust (8 servings)

Active Prep/Cook Time: 15 minutes • Passive Time: 30 minutes

INGREDIENTS

- 3⅓ cups all-purpose flour
- ½ cup yellow cornmeal
- 1/4 cup kosher salt
- 1 tablespoon granulated sugar
- 2¼ teaspoons instant yeast
- 1¼ cups water, warm
- ½ cup unsalted butter, melted
- ½ cup unsalted butter, room temperature
- ¾ cup canned blueberries in juice, drained and patted dry
- olive oil as needed

INSTRUCTIONS

1. In the bowl of a stand mixer, combine the flour, cornmeal, salt, sugar, and yeast. Place on the stand mixer fitted with the hook attachment and gently mix to combine the dry ingredients.
2. Add the warm water and melted butter to the bowl of the mixer. Mix the ingredients on low speed for ~5-10 minutes or until the dough is fully hydrated, gluten has developed, and it is pulling away from the bowl. If the mixture is too dry, add water. If the mixture is too wet, add a touch of flour.
3. Remove the dough from the mixing bowl and form it into a homogenous dough ball. Lightly grease a large mixing bowl with some olive oil and place the dough in the bowl. Cover the bowl with a towel or plastic wrap and place in a warm area. Allow dough to rise for 1-2 hours or until it is doubled in size.
4. Once doubled in size, remove the dough from the bowl and place on a lightly floured work surface. Roll the dough into an 18" x 18" square. Spread the dough with a thin layer of the room-temperature butter. Sprinkle the dough with the drained and dried canned blueberries. Roll up into a log and then coil into a swirled circle shape.
5. Place dough back into the greased bowl from before and cover with plastic wrap. Place in the refrigerator and rest for 1 hour.
6. Once the hour in the refrigerator is up, use the dough as directed in the main recipe.

Southern Blueberry Cornbread Deep Dish Pizza continued**Poblano Cream Sauce**

Yield: 8 servings

Active Prep/Cook Time: 10 minutes • Passive Time: 0 minutes

INGREDIENTS

- 1 tablespoon unsalted butter
- 1 teaspoon garlic, minced
- 1/4 cup cream cheese
- ½ cup milk
- ½ cup poblanos, diced (green chilis or jalapeños can be used as substitute)
- ¼ teaspoon kosher salt
- ½ teaspoon black pepper, ground

INSTRUCTIONS

1. In a small saucepan, melt butter over a medium-low burner.
2. Add garlic and cook until fragrant and translucent.
3. Add cream cheese, milk, poblanos, salt, and pepper to the saucepan. Increase the burner to medium heat.
4. Whisk the mixture consistently until it becomes a homogenous and smooth sauce (approximately 5 minutes).
5. Remove from heat and use as directed in the main recipe or store in an airtight container under refrigeration for up to 7 days.

Blueberry Barbacoa

Yield: 8 servings

Active Prep/Cook Time: 35 minutes • Passive Time: 5 minutes

INGREDIENTS

- 2 cups beef barbacoa, meat and juice
- ¾ cup canned blueberries in juice

INSTRUCTIONS

1. Combine beef barbacoa, canned blueberries, and juice in a saucepan. Place on a burner set to medium-low heat.
2. Simmer for 20-30 minutes or until liquid has reduced and the sauce has thickened.
3. Remove from heat and use as directed in the main recipe or store in an airtight container under refrigeration for up to 7 days.





blueberries
U.S. Highbush Blueberry Council



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