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.¹

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 LSNIC Patron Study, 2021
³ Blueberry Customer Driven Segmentation Study, April 2019
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
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!

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
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.

Purée
Moderately napa 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.

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.

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

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.

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.

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.
PUT BLUEBERRIES AT THE CENTER OF YOUR FLAVOR UNIVERSE

Cinnamon
- Garam Masala, Ras el Hanout, 5-Spice
- Cardamom, Allspice, Szechuan Pepper, Cayenne
- Turmeric, Anise, Ginger, Coriander, Cloves

Sour
- Sumac, Citrus, Rhubarb, Tamarind, Lime, Lemon
- Za’atar, Kimchi

Grains
- Wheat Berries, Bulgur, Barley, Farro, Fenis, Millet, Oats, Brown Rice, Quinoa

Herbs
- Parsley, Mint, Oregano, Thyme, Rosemary, Basil, Dill, Cilantro, Tarragon, Lemongrass, Sage, Marjoram
- Zhug, Chimichurri, Pesto, Chimichurri

Sweet
- Honey, Caramel, Maple Syrup, Brown Sugar, Vanilla, Nutmeg

Dairy
- Ice Cream, Custards, Smoothies, Whipped Cream

Cheese
- Yogurt, Goat Cheese, Feta, Parmesan, Blue Cheese, Swiss, Gouda, Cheddar, Sour Cream

Breads
- Croissants, Muffins, Pancakes, Waffles, Crepes, Biscuits, French Toast, Doughnuts

Proteins
- Pork, Chicken, Beef, Fish, Tofu, Tempeh, Smoked Fish, Charcuterie

Sauces
- Gochujang, BBQ, Sriracha, Coconut Milk, Curry, Tahini, Mole, Miso, Vinegars, Demi-Glace, Hollandaise

Vegetables
- Butternut, Sweet Potato, Ube, Toro, Fennel, Avocado, Sweet Corn, Beets, Arugula, Kale, Spinach

Pulses
- Garbanzo, Edamame, Scarlet Runners, Black-Eyed Peas, Lentils, Mung Beans, Arugula Beans, Cannellini Beans, Red Beans, Pinto Beans, Black Beans

Nuts/Seeds
- Sesame, Flax, Chia, Sunflower, Pumpkin Seed, Pine Nut, Hazelnut, Macadamia, Almond, Walnut, Cashew, Pistachio

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

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.
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. 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!”

1. USHBC Patron Study 2021

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 Cream Cheese
Blueberry Pesto
Blueberry Ketchup
Blueberry Ranch Dressing
Blueberry Hot Honey
Blueberry Vinegar-Based Hot Sauce
Blueberry BBQ Sauce
Blueberry Bourbon Caramel
Blueberry Chimichurri
Blueberry Whole Grain Mustard
Blueberry Chili Crisp
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!

**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.

**DID YOU KNOW?**
54% of patrons would like to see more cocktails featuring blueberries.

1. USHBC Patron Study, 2021
**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 Tajín-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 Tajín-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 citrus 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 Mostarda
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 mostarda, 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 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 puree. 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 crave-worthy, 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 agal 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 blueberries 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
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-rite**

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 griddled 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: 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. Add that to juicy, crispy chicken, 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

¹ USHBC Patron Study, 2021

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

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**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.
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.

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 barbacoa, zesty pickled jalapeños, and a drizzle of Blueberry BBQ Sauce.

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.
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.

**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.

**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.
Blueberry Hot Honey
Yield: 1 quart or as needed

INGREDIENTS
4 cups blueberry syrup
(from canned blueberries 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.

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 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 stove and allow to cool to room temperature.
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 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 yet maintains visible blueberry pieces if desired.
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 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 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 Molé**

**Yield:** 1 quart or as needed

**INGREDIENTS**
- 3 cups IQF blueberries
- 1 1/2 cups prepared mole negro sauce
  OR
- 2 parts IQF blueberries
- 1 part 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 Pesto**

**Yield:** 1 quart or as needed

**INGREDIENTS**
- 7 cups IQF blueberries, thawed, drained, and patted dry to yield 3 1/2 cups*  
- 3/4 cup prepared pesto
  OR
- 7 parts IQF blueberries, thawed, drained, and patted dry*  
- 1 part prepared pesto

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

*IQF blueberries, dried time and date in a fine mesh strainer, then pat dry or a sheet tray.
Alternatively, dry into blueberries by 75 cups canned blueberries packed in juice or syrup.

**Blueberry Chimichurri**

**Yield:** 1 quart or as needed

**INGREDIENTS**
- 2 cups fresh blueberries
- 2 cups prepared chimichurri
  OR
- 4 parts fresh blueberries
- 5 parts prepared chimichurri

**INSTRUCTIONS**
1. Place fresh blueberries on a grate and grill 5-7 minutes over medium to low heat or bakes 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 Chimichurri**

**Yield:** 1 quart or as needed

**INGREDIENTS**
- 2 cups fresh blueberries
- 2 cups prepared pico de gallo
  OR
- 1 part fresh blueberries
- 1 part prepared pico de gallo

**INSTRUCTIONS**
1. In a mixing bowl, mix fresh blueberries and prepared pico de gallo 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 Whole Grain Mustard**

**Yield:** 1 quart or as needed

**INGREDIENTS**
- 6 1/2 cups IQF blueberries, thawed, drained, and patted dry to yield 2 3/4 cups*  
- 1 1/2 cups prepared whole grain mustard
  OR
- 2 parts IQF blueberries, thawed, drained, and patted dry*  
- 1 part prepared whole grain mustard

**INSTRUCTIONS**
1. Place blueberries on a grate and grill 5-7 minutes over medium heat or bakes 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 whole grain mustard to combine.
4. Use immediately or transfer to an airtight container, label, date, and store under refrigeration.

*2 parts for 3 cups canned blueberries packed in juice or syrup. **Adjusted to 5 cups canned blueberries packed in juice to yield 2 cups.”
**Blueberry Chili Crisp**

*Yield: 1 part or as needed*

**INGREDIENTS**
- 1¼ cups dried blueberries, rough chopped
- 2 cups prepared chili crisp

**OR**
- 3 parts dried blueberries, rough chopped
- 5 parts prepared chili crisp

**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.

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**Blueberry Aioli**

*Yield: 1 part or as needed*

**INGREDIENTS**
- 3 cups IQF blueberries, thawed, drained, and patted dry to yield 1½ cups* 
- 2½ cups prepared aioli or mayonnaise

**OR**
- 3 parts IQF blueberries, thawed, drained, and patted dry
- 5 parts prepared aioli or mayonnaise

**INSTRUCTIONS**
1. Place blueberries and aioli in a food processor.
2. Pulse mixture on and off for 10-20 seconds or 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.

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**Vermouth-Infused Blueberries**

*Yield: 1¼ cups (3 blueberries each)*

**INGREDIENTS**
- 1 cup dried blueberries
- 1 cup sweet vermouth

**INSTRUCTIONS**
1. In a saucepan on medium-low heat, add dried blueberries and sweet vermouth. Gently warm mixture to approximately 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.

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**Blueberry Manhattan**

*Yield: 1 drink*

**INGREDIENTS**
- 2 ounces rye whiskey
- 1 ounce Blueberry Vermouth
- 2 dashes orange bitters
- 3 Vermouth-Infused Blueberries, skewered on a cocktail pick

**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.

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**Blueberry Paloma**

*Yield: 1 drink*

**INGREDIENTS**
- 1 teaspoon Tajin Rim Mix
- ⅛ cup canned blueberries in juice, lightly drained
- 1 lime wedge
- 6 ounces tequila blanco
- 6 ounces grapefruit soda
- Cubed ice

**INSTRUCTIONS**
1. In a 10 ounce cocktail glass, trace the wedge of lime around the rim and dip into the Tajin Rim Mix.
2. In a cocktail mixing glass, use a muddling stick to gently crush the blueberries and lime wedge for 5-10 seconds.
3. Add tequila to mixing glass and stir well.
4. Pour all contents, including crushed ingredients, in the blueberry Tajin-rimmed glass.
5. Top glass with grapefruit soda and ice.

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**Blueberry Aperol Spritz**

*Yield: 1 drink*

**INGREDIENTS**
- 1 ounce Aperol
- 2 ounces blueberry juice
- 1 ounce prosecco
- 1 ounce club soda
- 3 each Curaçao-Candied Blueberries, skewered on a cocktail pick

**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 Curaçao-Candied Blueberries.

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**Curaçao-Candied Blueberries**

*Yield: 14 servings (2 blueberries each)*

**INGREDIENTS**
- 1¼ cups dried blueberries
- 1 cup dry curaçao

**INSTRUCTIONS**
1. In a saucepan 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 dry curaçao at room temperature for approximately 2 days before using.
**Blue-Eyed Mary**

**Yield:** 1 drink

**INGREDIENTS**
- 1 teaspoon Tajin Mix
- 6 ounces Bloody Mary mix
- 2 ounces vodka
- 1 ounce blueberry juice
- ice cubes
- 1 celery heart, include leaves
- 1 slice Blueberry Millionaire’s Bacon

**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 ⅓ from the top of the rim, Mix to combine.
3. Add the celery heart, bacon, and Pickled Blueberries skewers.
4. Serve immediately.

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**Tajin Rim Mix**

**Yield:** 24 servings

**INGREDIENTS**
- 8 teaspoons Tajín
- 4 teaspoons 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 blueberry powder
- 24 slices (¾ 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.

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**Tajín Rim Mix**

**Yield:** 24 servings

**INGREDIENTS**
- ⅛ cup water
- 2 tablespoons fresh jalapeño, cut into ⅛ rings
- ¼ cup red wine vinegar
- 6 tablespoons granulated sugar
- 2 tablespoons black peppercorns
- 4 bay leaves
- 12 dices, whole
- 2½ cups fresh blueberries

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

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**Blueberry Deviled Eggs**

**Yield:** 32 servings

**Active Prep/Cook Time:** 15 minutes + Passive Time: 0 minutes

**INGREDIENTS**
- 1/2 cup blueberry mayonnaise
- 1/2 cup goat cheese
- 1/2 teaspoon Dijon mustard
- 1/4 teaspoon black pepper, ground
- 24 pieces Blueberry Candied Bacon, ⅛” x ⅛”

**INSTRUCTIONS**
1. Combine the egg yolk, blueberry mayonnaise, goat cheese, and pepper in a bowl. Transfer to a piping bag fitted with a round piping tip.
2. Pipe the egg yolk mixture into the egg white “boats” approximately 1 tablespoon in each.
3. Garnish each deviled egg with a piece of Blueberry Candied Bacon, 1 blueberry, and a light sprinkle of blueberry powder.

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**Blueberry Pickled Eggs**

**Yield:** 24 servings

**Active Prep/Cook Time:** 15 minutes + Passive Time: 24 hours

**INGREDIENTS**
- 1 cup fresh blueberries
- 1/2 cup red wine vinegar
- 1/2 cup red wine
- 1/2 cup water
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper, ground
- 1/2 teaspoon brown sugar
- 1/2 teaspoon mustard powder
- 1/2 teaspoon onion powder

**INSTRUCTIONS**
1. Combine canned blueberries in juice, blueberry vinegar, sugar, and salt in a blender and blend until smooth.
2. Pour over shelled 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.

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**Blueberry Candied Bacon**

**Yield:** 24 servings

**Active Prep/Cook Time:** 5 minutes + Passive Time: 20 minutes

**INGREDIENTS**
- 4 tablespoons light brown sugar
- 1 teaspoon blueberry powder
- 1/2 teaspoon black pepper, ground
- 4 slices bacon

**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.
6. Serve immediately or store in a covered container under refrigeration.
**Blueberry Chimichurri Steak Bowl**

Yield: 4 servings  
Active Prep/Cook Time: 15 minutes + Passive Time: 5 minutes

**INGREDIENTS**
- 1 3/4 cups dried blueberries
- 1/4 cup dried apricots, small diced
- 1/4 cup shallots, peeled and bruised
- 1/4 cup Italian dry white wine
- 1 1/2 teaspoons white wine vinegar
- 1/4 cup water
- 1 tablespoon granulated sugar
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1/4 cup whole grain mustard
- 1/4 tablespoons unsalted butter

**INSTRUCTIONS**
1. 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.
2. Stir in whole grain mustard and unsalted butter. Continue to simmer for approximately 15 minutes or until mixture reaches a jam-like consistency.
3. Remove from heat, transfer to a fanned container, and chill overnight to allow flavors to meld. Serve chilled or at room temperature.

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**Marinated Flirtton Steak**

Yield: 4 servings  
Active Prep/Cook Time: 15 minutes + Passive Time: 5 minutes

**INGREDIENTS**
- 24 portions flank steak, 7 ounce (See recipe on next page)
- 4 cups canola oil
- 4 cups fresh cilantro, chopped
- 1 cup fresh thyme, finely chopped
- 2 cups garlic, minced
- 4 cups frozen blueberries, thawed and blended into purée
- 1/2 cup Worcestershire sauce
- 4 teaspoons red chili flakes

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

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**Lime Basmati Rice**

Yield: 4 servings  
Active Prep/Cook Time: 5 minutes + Passive Time: 15 minutes

**INGREDIENTS**
- 12 cups basmati rice
- 15 cups water
- 3 cups unsalted butter, cut into 1" cubes
- 1/2 cup kosher salt
- 1/2 cup fresh lime juice

**INSTRUCTIONS**
1. Place rice in a container and rinse starches off by running cold water over the rice until the water runs clear.
2. Strain rice through China cap to drain off excess water.
3. 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.
4. Cook for 14-15 minutes or until rice is just cooked and water is fully absorbed.
5. 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.
6. Transfer to hot plates and hold hot for up to 4 hours.
**Blueberry Playa Bowl**

**Yield:** 4 servings  
**Active Prep/Cook Time:** 5 minutes + **Passive Time:** 3 minutes

**INGREDIENTS**  
- 36 cups Playa Bowl Blend  
- 6 cups Almond Pepita Maple Crunch, 1½ pieces  
- 8 bananas, peeled, ½ thick rounds cut on a slight bias  
- 4 cups fresh blueberries  
- 1½ cups toasted coconut  
- 3 teaspoons chia seeds  
- 3 teaspoons hemp seeds  
- for garnish fresh basil leaves, chiffonade

**INSTRUCTIONS**  
1. Transfer Playa Bowl Blend to serving bowls.  
2. Garnish the top of each bowl with ½ cup crunch, 5 banana slices, 11 blueberries, 1 tablespoon coconut,  
   sprinkles of chia seeds, sprinkles of hemp seeds, and basil (in that order).  
3. Serve immediately.

**Playa Bowl Blend**  
**Yield:** 4 servings  
**Active Prep/Cook Time:** 10 minutes + **Passive Time:** 5 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:** 4 servings  
**Active Prep/Cook Time:** 10 minutes + **Passive Time:** 1 hour

**INGREDIENTS**  
- 1 cup pepitas, raw  
- 1 cup almonds, sliced, skin on  
- ⅛ cup maple syrup  
- ⅛ teaspoon kosher salt  
- 3 tablespoons cinnamon, ground  
- ½ cup dried blueberries

**INSTRUCTIONS**  
1. Begin with a swoosh of 1 tablespoon of Blueberry Tahini Dressing on each plate and add pile of grains on top.  
2. Arrange baby kale on plate in a small pile and arrange vegetables and fruit (squash, cauliflower, cucumbers, blueberries) around it in a clockwork fashion.  
3. Add feta and crispy chickpeas, then drizzle 1 tablespoon dressing on top.  
4. Finish with Blueberry Pickled Eggs.

**Blueberry Tahini Cauliflower Grain Bowl**  
**Yield:** 4 servings  
**Active Prep/Cook Time:** 5 minutes + **Passive Time:** 3 minutes

**INGREDIENTS**  
- 1½ cups tahini paste  
- ⅓ cup Greek yogurt, plain  
- ½ cup lemon juice  
- 1 tablespoon garlic, roasted  
- ⅛ cup frozen blueberries  
- 1½ cup mayonnaise  
- ½ teaspoon black pepper, ground  
- 1 teaspoon kasher salt  
- ½ cup water

**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.

**Ras el Hanout Cauliflower**  
**Yield:** 4 servings  
**Active Prep/Cook Time:** 5 minutes + **Passive Time:** 15 minutes

**INGREDIENTS**  
- 16 cups water  
- ¼ 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 the 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.

**Garam Masala Butternut Squash**  
**Yield:** 4 servings  
**Active Prep/Cook Time:** 5 minutes + **Passive Time:** 15 minutes

**INGREDIENTS**  
- 6 cups butternut squash, 1½ dice  
- 1 tablespoon garam masala  
- ¾ cup olive oil

**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 caramelize.  
4. Remove from oven and use in main recipe.

**Tandoori Spiced Chickpeas**  
**Yield:** 4 servings  
**Active Prep/Cook Time:** 5 minutes + **Passive Time:** 10 minutes

**INGREDIENTS**  
- 4 cups canned chickpeas, drained  
- 4 teaspoons tandoori seasoning  
- 2 teaspoons kasher salt

**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.
**Breakfast Blue-rito**

Yield: 34 servings  
Active Prep/Cook Time: 35 minutes  
Passive Time: 10 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 tortillas in a tortilla warmer or flat top.
2. Place warmed tortilla on prep surface.
3. Place 1/4 cup of warm blueberry sausage, 1/4 cup of scrambled eggs, 1/4 cup of chilled pico de gallo, and 1/4 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.

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**Blueberry Cinnamon Toast**

Yield: 34 servings  
Active Prep/Cook Time: 8 minutes  
Passive Time: 10 minutes

**INGREDIENTS**
- 48 slices wheat bread, toasted
- 12 cups Blueberry Honey Cinnamon Cream Cheese  
  (See recipe below)
- 3 cups Blueberry Streusel Magic Dust  
  (See recipe on next page)

**INSTRUCTIONS**
1. Place toasted wheat bread slices on a clean cutting board.
2. For each serving, spread 1/4 cup of cream cheese over each slice of bread, allowing it to stay "fluffy" and not spread completely flat.
3. Sprinkle 1 tablespoon of streusel topping over the entire surface of each slice of bread.
4. Shingle the two slices on a plate.
5. Drizzle maple syrup over the toast pieces.
6. Place in a rack on the side to be used for dipping or as a pour-over.

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**Blueberry Turkey Sausage**

Yield: 34 servings  
Active Prep/Cook Time: 16 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.

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**Blueberry Streusel Magic Dust**

Yield: 34 servings  
Active Prep/Cook Time: 10 minutes  
Passive Time: 15 minutes

**INGREDIENTS**
- 2 cups all-purpose flour
- 1/4 cup light brown sugar
- 1/4 cup white granulated sugar
- 1/4 cup blueberry powder
- 1/4 teaspoon 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.

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**Blueberry Compote**

Yield: 34 servings  
Active Prep/Cook Time: 10 minutes  
Passive Time: 12 minutes

**INGREDIENTS**
- 4 cups IQF blueberries, thawed
- 3 tablespoons lemon juice
- 30 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.
6. Cool in an ice bath.
7. Once cold, cover, label, date, and store in the walk-in cooler.

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**Blueberry Honey Cinnamon Cream Cheese**

Yield: 34 servings  
Active Prep/Cook Time: 10 minutes  
Passive Time: 6 minutes

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

**INSTRUCTIONS**
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.

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**Vanilla-Cinnamon Maple Syrup**

Yield: 34 servings  
Active Prep/Cook Time: 15 minutes  
Passive Time: 15 minutes

**INGREDIENTS**
- 1/2 cups maple syrup
- 1/2 teaspoon vanilla extract
- 1 cinnamon stick

**INSTRUCTIONS**
1. Place ingredients in a small pot and heat over medium high 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 Fried Chicken Biscuit

**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.

**Blueberry Honey Jam**

**Yield:** 24 servings
**Active Prep/Cook Time:** 1 minute + Passive Time: 15 minutes

**INGREDIENTS**
- 2 cups frozen blueberries
- 1/4 cup honey
- 3 tablespoons lemon juice
- 1/2 teaspoon fresh thyme
- 3 tablespoons fruit pectin

**INSTRUCTIONS**
1. Mix blueberries, honey, lemon juice, and fresh thyme. Place in saucepan 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.

**Napa Slaw**

**Yield:** 24 servings
**Active Prep/Cook Time:** 15 minutes + Passive Time: 0 minutes

**INGREDIENTS**
- 3 cups napa cabbage, thinly shaved
- 1/4 cup red onion, julienned
- 1 cup red cabbage, thinly shaved
- 1/2 cup carrots, julienned

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

Blueberry Fried Chicken Waffle Cone

**Yield:** 24 servings
**Active Prep/Cook Time:** 10 minutes + Passive Time: 6 minutes

**INGREDIENTS**
- 24 waffle cones
- 12 cups Napa Slaw (See recipe below)
- 1 1/4 cups Blueberry Basil Vinaigrette (See recipe on next page)
- 10 cups chicken tender pieces, uncooked, 4" x 4" squares
- as needed Seasoned Flour (See recipe on next page)
- as needed Beer Batter (See recipe on next page)
- as needed Blueberry Cornflake Breading (See recipe on next page)
- 6 cups Blueberry Hot Honey (See recipe on page 41)
- 1/2 cups Blueberry Ranch Dressing (See recipe on page 42)
- 2 cups chopped chives, 1" pieces cut on a bias
- 2 2/3 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 3 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.

**Blueberry Basil Vinaigrette**

**Yield:** 24 servings
**Active Prep/Cook Time:** 5 minutes + Passive Time: 3 minutes

**INGREDIENTS**
- 3 tablespoons rice wine vinegar
- 1 1/2 tablespoons red wine vinegar
- 1 1/2 tablespoons honey
- 1/2 cup blueberry juice
- 1 teaspoon Creole mustard
- 1/2 teaspoon red chili flakes
- 3 tablespoons fresh basil, chiffonade
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper, ground
- 1/2 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.

**Blueberry Cornflake Breading**

**Yield:** 24 servings
**Active Prep/Cook Time:** 5 minutes + Passive Time: 3 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.

**Napa Slaw**

**Yield:** 24 servings
**Active Prep/Cook Time:** 15 minutes + Passive Time: 0 minutes

**INGREDIENTS**
- 3 cups napa cabbage, thinly shaved
- 1/4 cup red onion, julienned
- 1 cup red cabbage, thinly shaved
- 1/2 cup carrots, julienned

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

**Beer Batter**

**Yield:** 24 servings
**Active Prep/Cook Time:** 5 minutes + Passive Time: 3 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.
Savory Blueberry Chicken Crepes

Yield: 32 servings
Active Prep/Cook Time: 15 minutes + Passive Time: 5 minutes

INGREDIENTS
- 24 crepes
- 8 cups pulled seasoned chicken, breast and thigh
- 3 cups spinach, lightly sautéed
- 2½ cups Boursin cheese
- 6 cups Boursin Cream (See recipe below)
- 6 cups Savory Blueberry Compote, warmed (See recipe to your right)

24 sprigs fresh thyme

INSTRUCTIONS
1. On a flat top griddle, warm up crepes.
2. Place a small amount of warm chicken in a line across the crepe lengthwise, Add some spinach and between chicken pieces.
3. Crumble Boursin on the chicken.
4. Roll the crepe like an enchilada leaving the ends open.
5. Using a ladle, place a small pod of Boursin Cream on the bottom of the serving plate. Place the chicken and Boursin-stuffed crepe on the sauce.
6. Top crepe with warm Savory Blueberry Compote.
7. Garnish with a spring of fresh thyme.

Boursin Cream

Yield: 16 servings
Active Prep/Cook Time: 5 minutes + Passive Time: 5 minutes

INGREDIENTS
- 1½ cups Boursin cheese
- 5 cups heavy cream

INSTRUCTIONS
1. In a small saucepan, combine the Boursin cheese and heavy cream. Bring to a simmer on medium heat, whisking constantly to prevent scorching.
2. Use immediately or store in an airtight container under refrigeration for up to 7 days.

Savory Blueberry Compote

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

INGREDIENTS
- 9½ tablespoons unsalted butter
- 4 teaspoons garlic, minced
- 1¼ cups Spanish onion, diced
- ½ cup red wine vinegar
- 10 cups frozen blueberries
- 2½ teaspoons kosher salt
- to taste black pepper
- 4 teaspoons fresh rosemary, chopped
- 2½ tablespoons fresh thyme, chopped

INSTRUCTIONS
1. In a saucepan, sauté garlic and onions with the butter on a burner set to high heat.
2. Add red wine vinegar, blueberries, and salt to saucepan. Reduce heat to medium and cook for 8 minutes.
3. Add black pepper to taste.
4. Finish by adding herbs and remove from heat.
5. Use immediately or store in an airtight container under refrigeration for up to 7 days.

Blueberry Neapolitan Pizza

Yield: 1-8" pizza (3 servings)
Active Prep/Cook Time: 5 minutes + Passive Time: 15 minutes

INGREDIENTS
- 1 ball Pizza Dough (See recipe below)
- 1 cup classic pizza sauce
- 6 thick slices fresh mozzarella cheese
- 1 cup Blueberry Ricotta (See recipe to your right)
- ¼ cup fresh blueberries
- ¼ cup fresh basil leaves, whole
- 1 tablespoon Blueberry Balsamic Reduction (See recipe on page 41)

INSTRUCTIONS
1. On a lightly floured workbench, roll Pizza Dough into a 14" circle.
2. Top Pizza Dough with a thin layer of pizza sauce. Add mozzarella slices, 5 in a large circle and 1 in the center.
3. Apply large spoonful of Blueberry Ricotta on the pizza crust in between the mozzarella slices, 6 total spoonfuls.
4. Transfer pizza onto a preheated pizza stone in a 500°F convection oven and bake for 8-10 minutes or until dough is cooked through, golden, and crisp.
5. Remove pizza from oven, top with fresh blueberries and fresh basil leaves, drizzle with Blueberry Balsamic Reduction, and serve immediately.

Blueberry Ricotta

Yield: 8 servings
Active Prep/Cook Time: 5 minutes + Passive Time: 3 minutes

INGREDIENTS
- ½ cup ricotta, whole milk
- ¼ cup canned blueberries in juice, drained

INSTRUCTIONS
1. In a small mixing bowl, combine the ricotta and canned blueberries.
2. Gently fold the mixture together. Avoid overmixing for it will muddle the color and eliminate the marmalade effect.
3. Use immediately or store in an airtight container under refrigeration for up to 2 days.

Pizza Dough

Yield: 8 servings
Active Prep/Cook Time: 3 minutes + Passive Time: 2 hours

INGREDIENTS
- 2 cups bread flour
- ½ teaspoon granulated sugar
- 1½ teaspoons instant dry yeast
- 1 teaspoon kosher salt
- ½ cup water, warm
- 1 tablespoon olive oil, plus more for bowl

INSTRUCTIONS
1. In the bowl of a stand mixer, combine the bread flour, sugar, yeast, and salt. Place on the stand mixer fitted with the hook attachment and gently mix to combine the dry ingredients.
2. While the mixer is running, add the warm water and 1 tablespoon of olive oil to the bowl of the mixer. Mix 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 a touch of water. If the mixture is too wet, add a touch of bread flour.
Southern Blueberry Cornbread Deep Dish Pizza

Yield: 1 1/2 crust (1 serving) | Active Prep/Cook Time: 15 minutes | Passive Time: 30 minutes

INGREDIENTS

- 1 ball Blueberry Deep Dish Dough (See recipe on page 41)
- 1 cup Poblano Cream Sauce (See recipe on next page)
- 1/4 cup sharp cheddar, shredded
- 1 cup Blueberry Barbacoa (See recipe on next page)
- 1/4 cup pickled jalapenos
- 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 jalapenos 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: 1/2 crust (3 servings) | Active Prep/Cook Time: 15 minutes | Passive Time: 2.5 hours

INGREDIENTS

- 3 1/4 cups all-purpose flour
- 1/2 cup yellow cornmeal
- 1 1/4 teaspoons kosher salt
- 1 tablespoon granulated sugar
- 2 1/4 teaspoons instant yeast
- 1 1/4 cups water, warm
- 1/4 cup unsalted butter, melted
- 1/4 cup canned blueberries in juice, drained and patted dry
- as needed olive oil

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 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.

Poblano Cream Sauce

Yield: 8 servings | Active Prep/Cook Time: 10 minutes | Passive Time: 3 minutes

INGREDIENTS

- 1 tablespoon unsalted butter
- 1 teaspoon garlic, minced
- 1/2 cup cream cheese
- 1/2 cup milk
- 1/2 cup poblano, diced (green chilies or jalapeños can be used as substitute)
- 1/4 teaspoon kosher salt
- 1/4 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, poblano, 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
- 1/4 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.
Blueberry Black Pepper and Blue Cheese Flatbread

Yield: 8 servings
Active Prep/Cook Time: 5 minutes + Passive Time: 15 minutes

INGREDIENTS
1 ball Pizza Dough (See recipe on page 58)
1/4 cup Blue Pepper Blueberry Compote (See recipe on your right)
1/4 cup parmesan cheese, shaved
(plus more for garnish)
1/4 cup blue cheese, crumbled
1/4 cup bacon lardons, sautéed in pan until golden and crispy
1/4 cups fresh arugula

INSTRUCTIONS
1. On a lightly floured workbench, roll Pizza Dough into a 12" circle.
2. Top Pizza Dough with a thin layer of the Black Pepper Blueberry Compote.
3. Sprinkle parmesan cheese, blue cheese, and bacon lardons over the Black Pepper Blueberry Compote.
4. Transfer pizza onto a preheated pizza stone in a 450°F convection oven and bake for 10-12 minutes or until dough is cooked through, golden, and crisp.
5. Remove pizza from oven, top with fresh arugula and parmesan, and serve immediately.

Black Pepper Blueberry Compote

Yield: 8 servings
Active Prep/Cook Time: 15 minutes + Passive Time: 15 minutes

INGREDIENTS
1 tablespoon unsalted butter
1/2 teaspoon garlic, minced
1/2 cup Spanish onion, diced
1 tablespoon red wine vinegar
1 cup frozen blueberries
1/2 teaspoon kashmir salt
1/2 teaspoon black pepper, ground
1/2 teaspoon fresh rosemary, chopped
1/2 teaspoon fresh thyme, chopped

INSTRUCTIONS
1. In a saucepan, sauté garlic and onions with the butter on a burner set to high heat.
2. Add red wine vinegar, blueberries, and salt to saucepan. Reduce heat to medium and cook for 8 minutes.
3. Add black pepper.
4. Finish by adding herbs and remove from heat.
5. Use immediately or store in an airtight container under refrigeration for up to 7 days.

Blueberry Bourbon Caramel Bread Pudding

Yield: 8 servings
Active Prep/Cook Time: 15 minutes + Passive Time: 45 minutes

INGREDIENTS
12 eggs
2 tablespoons cinnamon, ground
1/2 teaspoon nutmeg, ground
2 cups granulated sugar
1/2 teaspoon kashmir salt
1 tablespoon vanilla extract
4 cups whole milk
1/2 cup unsalted butter, melted
1 cup dried blueberries
7 quarts brioche bread, cut into 1" cubes
1 cup cinnamon sugar
1 1/4 cups vanilla ice cream
3/4 cups Blueberry Bourbon Caramel (See recipe on page 42)
4 cups fresh blueberries

INSTRUCTIONS
1. In a large mixing bowl, make the custard base by combining eggs, cinnamon, nutmeg, sugar, salt, vanilla extract, whole milk, and melted butter.
2. Mix dried blueberries with cubed bread and evenly distribute into a full-size hotel pan.
3. Pour custard base over the hotel pan of bread evenly.
4. Cover hotel pan with foil. Place in a 350°F oven for 50 minutes.
5. Uncover hotel pan and cook for 20 minutes or until the bread crisps on top.
6. Remove from oven and let cool completely.
7. Cut into 2" square cubes.
8. Deep fry cubes in a 350°F fryer for approximately 3 minutes.
9. Remove from fryer and toss heavily with cinnamon sugar in a bowl.
10. Place cubes in a medium-sized serving bowl. Top with a scoop of vanilla ice cream, drizzle with Blueberry Bourbon Caramel, and garnish with a generous scoop of fresh blueberries.

Blueberry and Baked Brie Flatbread

Yield: 1 - 14" (serves 8-10)
Active Prep/Cook Time: 5 minutes + Passive Time: 10 minutes

INGREDIENTS
1 ball Pizza Dough (See recipe on page 58)
1 cup brie, sliced
1/4 cup blueberry preserves
1/4 cup pecans, lightly toasted
1 tablespoon fresh rosemary
1 tablespoon Blueberry Hot Honey (See recipe on page 41)

INSTRUCTIONS
1. On a lightly floured workbench, roll Pizza Dough into a 14" circle.
2. Top Pizza Dough with slices of brie cheese. Apply small spoonful of blueberry preserves across the pizza crust in between the brie slices.
3. Sprinkle the pecans over the brie and blueberry preserves.
4. Transfer pizza onto a preheated pizza stone in a 500°F convection oven and bake for 8-10 minutes or until dough is cooked through, golden, and crisp.
5. Remove pizza from oven, top with fresh rosemary, drizzle with Blueberry Hot Honey, and serve immediately.
FOR MORE IDEAS AND INSPIRATION, GO TO BLUEBERRY.ORG/FOODSERVICE