Blueberry Sauce
(For pancakes, waffles, tarts, ice cream and cheesecake!)

2 c. fresh or frozen blueberries
1/3 c. sugar
Pinch salt
1 T. cornstarch
2 T. lemon juice
2 T. water

Rinse fresh berries. Mix together dry ingredients in a saucepan; add liquids and stir until smooth. Add blueberries, bring to a boil and cook for about 2 minutes or until clear and slightly thickened, stirring carefully to avoid crushing the berries. Serve warm or cold.

Blueberry Cream Cheese Pie

1 graham cracker crust or
1 baked pastry shell, cooled
1 8 oz. pkg. cream cheese
1 14 oz. can sweetened condensed milk

1/3 c. fresh or bottled lemon juice
1 t. vanilla
Blueberry sauce (see recipe above)

Let cream cheese soften; whip until fluffy. Gradually add condensed milk while continuing to beat until well blended. Add lemon juice and vanilla; blend well. Pour into prepared crust. Chill an hour or two before covering top of pie with blueberry sauce. Blueberry or cherry pie filling, strawberry or cherry glaze can be substituted for blueberry sauce.

Blueberry-Peach Cobbler

Filling
1/4 c. granulated sugar
1/4 c. brown sugar
1 T. cornstarch
1/2 c. water
1 T. lemon juice
2 c. sliced peaches (about 4 medium or 2 10 1/2 oz. pkg. frozen peaches*)
1 c. fresh or frozen blueberries

Topping
1 c. flour
1/2 c. sugar
1 1/2 t. baking powder
Sprinkle with mixture of 2 T. sugar and 1/4 t. nutmeg
1/2 c. milk
1/4 c. soft margarine or butter
1/2 t. salt

To make filling, mix sugars and cornstarch, stir in water, and cook until thick, stirring constantly. Remove from heat, add lemon juice and fruit. Turn into a greased 2 quart baking dish.

In a mixing bowl, sift together dry ingredients for topping. Add milk and margarine and beat until smooth. Spoon over fruit and sprinkle with sugar-nutmeg mixture. Bake at 375° for about 45 minutes.

*If frozen peaches are used, omit 1/4 c. granulated sugar.
Lucious Blueberry Syrup

3 c. fresh or frozen blueberries   1 1/2 c. water
Crush berries thoroughly, add water and bring to a boil. Cover and simmer
3 or 4 minutes. Drain through colander, pressing berries to extract all
the juice. Strain juice through 3 or 4 thicknesses of damp cheesecloth or
jelly bag. Makes about 2 cups juice.

For syrup:

1 1/4 c. juice
1 1/2 c. sugar plus
1/4 c. white corn syrup, or 1 3/4 c. sugar*
1 T. lemon juice

Mix ingredients in saucepan large enough for mixture to boil freely. Stir
to dissolve sugar. Bring to a full rolling boil that cannot be stirred down. Boil 2 minutes. Remove from heat, skin with a metal spoon and pour
into sterilized jars and seal. Refrigerate, or for long-term storage, process in a boiling water bath canner for 10 minutes. Makes about 2 half-pints.

*Using part corn syrup adds thickness without extra sweetness.

Blueberry Jam

4 c. crushed berries
   (about 1 1/2 qts. whole berries)   1 box powdered pectin
2 T. lemon juice

Wash and thoroughly crush fully ripe blueberries. Measure 4 cups; add lemon juice. Measure sugar and set aside. Place berries in a large flat
bottomed kettle, add pectin and stir until dissolved. Bring to a rolling
boil, add sugar and stir until dissolved. Bring to a full rolling boil that cannot be stirred down. Boil hard 1 minute. Remove from heat, skin with
a metal spoon, and pour into sterilized jars to within 1/4" of top. Seal with
new lids and process in a water bath canner at simmering temperature for 10
minutes. Makes about 7 half-pints.

Spiced Blueberry Jam

2 qts. blueberries          1 t. allspice
4 1/2 c. sugar          2 3 oz. pouches liquid fruit pectin
1 t. cinnamon

Crush berries; add sugar and spices. Bring quickly to a boil in large
kettle, stirring constantly. Boil 2 minutes.

Add pectin, stir well. Skim off foam with a metal spoon. Pour into hot sterilized jelly jars or pint jars. Fill to within 1/4-inch of top. Wipe
edges and seal with new lids prepared according to manufacturer's instruc-
tions. Process 10 minutes in a water bath canner at simmering temperature.
Makes about 3 pints.
Blueberry-Banana Pie
(An elegant dessert!)

Blueberry Pie Filling
1 envelope dry whipped topping mix
1 baked pie crust
1/2 pkg. (8 oz.) cream cheese, softened
1 c. confectioner's sugar (or 1/2 c. 
granulated)
Whipped Cream or prepared whipped topping to garnish, if desired

Prepare blueberry pie filling. Cool. Beat together cream cheese and sugar. Prepare whipped topping according to package directions and fold into cream cheese mixture. Slice bananas into baked pie crust covering bottom. Pour cream cheese mixture over bananas. Chill 15-20 minutes. Top with blueberry pie filling and chill thoroughly. Garnish with a dollop of whipped cream or whipped topping when ready to serve.

Blueberry Crisp

1 recipe Blueberry Pie Filling
(or 1 can blueberry pie filling)
1 stick (1/2 c.) margarine, melted
1/2 c. chopped pecans
1/2 box plain yellow cake mix

Put blueberry pie filling in a greased 9" x 9" baking pan. Sprinkle dry cake mix over top. Drizzle with melted margarine and sprinkle with pecans. Bake at 350 degrees for about 45 minutes or until golden brown. Good warm with ice cream, or cold.

Blueberry Delight

Crust:
1 c. flour
1/2 t. baking powder
Pinch salt

1/4 c. light brown sugar
1 stick (1/2 c.) margarine, soft
1 c. pecans, chopped

Filling:
1 recipe Blueberry pie filling (recipe on p. ) (or 1 can)
1 pkg. (2 envelopes) dry whipped topping mix
1 (8 oz.) pkg. cream cheese
3/4 c. sugar
1 t. vanilla

For crust, mix dry ingredients. Mix in margarine and pecans. Press mixture into a 9" x 13" baking dish or 2 pie pans. Bake 15 minutes at 350 degrees. Cool.

Blueberry Pie

Pastry for double crust pie
4 c. fresh or frozen blueberries
1 T. lemon juice
1 c. sugar
2 1/2 T. cornstarch

1/2 t. grated lemon peel
1/2 t. cinnamon
1/2 t. freshly grated nutmeg
2 T. margarine

Prepare pastry. Add lemon juice to berries. Stir together dry ingredients and lemon rind and mix with berries. Turn into pastry-lined pan; dot with butter. Cover with top crust, seal and flute edges. Cut slits in top and sprinkle with about 2 tablespoons of cinnamon and sugar, if desired. To prevent excessive browning, cover edges with a 2 to 3-inch strip of foil. Remove foil last few minutes of baking. Bake 10 minutes in a 450° oven; reduce heat to 350° and bake about 30 to 40 minutes longer, or until crust is brown and juice bubbles through the slits. Serve warm. Delicious with vanilla ice cream.

Never-fail Pastry

3 c. flour
1 T. sugar
1 t. salt
1 c. solid vegetable shortening
3 T. margarine or butter
1/2 c. and 2 T. ice water (about)

Sift dry ingredients into mixing bowl. With a pastry blender or two knives, cut in shortening and margarine until particles are the size of small peas. Sprinkle in about half the water and toss lightly with a fork. Continue adding water about 1 tablespoon at a time until all flour is moistened and dough begins to leave side of bowl. Gather dough gently into a ball. Divide into 3 or 4 portions and chill. Flatten dough on lightly floured board or cloth and roll from center to outside in all directions with a flour covered rolling pin. Lift dough occasionally to be sure it doesn't stick. Roll to about 1/8" thickness. Lift dough carefully and ease into pan pressing gently with fingers. Trim, leaving 1-inch overhang for fluting or crimping edges.

For a baked shell, prick with fork and bake in a hot oven at 450° for 8 to 10 minutes or until brown.

Do not prick if crusts are to be filled unbaked.

Basic Blueberry Pie Filling

4 c. fresh or frozen blueberries
1/2 c. sugar
1/4 T. cornstarch or 6 T. flour
1/2 t. grated lemon peel

1/2 t. cinnamon
1/2 t. freshly grated nutmeg
1 c. water
2 T. lemon juice - bottled

Mix dry ingredients in a saucepan. Add water gradually, stirring until smooth. Bring to a boil, add blueberries, and cook 3 or 4 minutes until clear and thickened, stirring constantly but carefully to prevent berries from crushing. Remove from heat, add lemon juice. Use in recipes calling for blueberry pie filling.
Red, White and Blueberry Salad

1st Layer: 1 pkg. raspberry gelatin
           2 c. hot water

Stir until gelatin is dissolved. Pour into 9x13-inch pan and chill.

2nd Layer: 1 envelope plain gelatin
           1/2 c. cold water
           1 c. sugar
           1 t. vanilla
           1 (8 oz.) pkg. cream cheese
           1/2 c. chopped nuts

Soften gelatin in cold water. Heat the cream and sugar until hot but not
boiling and add gelatin to hot mixture stirring until dissolved. Place
all ingredients except nuts in a bowl and blend until smooth. Stir in
nuts. Pour over first layer in pan. Chill until firm.

3rd Layer: 1 pkg. raspberry gelatin
           1 c. hot water
           1 can blueberries or 2 c. cooked fresh berries*

Dissolve the gelatin in water. Stir in the blueberries and juice and
pour over cheese layer and chill.

Be sure the ingredients for the 2nd and 3rd layers are cool when poured
over the preceding layers. When serving, cut in squares and turn every
other one upside down giving red, white and blue effect.

*Add 1/2 cup water to 1 1/2 cups berries. Bring to boil and simmer 3 or 4
minutes. Cool. Use berries and juice.

Frozen Blueberry-Peach Salad

1 pkg. (8 oz.) cream cheese, softened
1/2 c. salad dressing
1/4 c. confectioners sugar
2 T. lemon juice
1/2 t. vanilla
2 c. fresh blueberries or 1 pt.
pkg. frozen, thawed and drained

2 c. sliced fresh peaches*, or 1 pt.
pkg. frozen, thawed and drained
1 can (20 oz.) pineapple tidbits,
drained
2 cups miniature marshmallows
2 cups whipping cream
Red food coloring

Combine first 5 ingredients; beat until smooth. Fold in fruits and
marshmallows. Whip cream, add a drop or two of food coloring for a
delicate pink tint. Fold cream into fruit mixture. Pour into oblong
pan (13" x 9") or lightly oiled muffin tins. Freeze. Cut into serving
pieces. Wrap in plastic freezer film individually or in meal size portions,
separating layers with freezer wrap. Store in freezer bag or freezer
container at 0°F. until ready for use. 15 servings.

*Mix 1 T. lemon juice with fresh peaches to prevent browning.
Blueberry Muffins
(Makes any meal a feast!)

2 c. sifted flour
4 t. baking powder
1/2 t. salt
1/2 c. sugar
1 c. fresh or frozen blueberries
1 egg, beaten
1/4 c. melted shortening
1 c. milk


Sweet Blueberry Muffins

2/3 c. shortening
1 c. sugar
3 eggs
3 c. flour
4 t. baking powder
1 t. salt
1 c. milk
1 to 1 1/2 c. blueberries, fresh or frozen

Cream shortening and sugar until fluffy. Add eggs, one at a time, beating well after each addition.

Sift together dry ingredients; add alternately with milk. When well blended, fold in blueberries. Bake in greased muffin tins at 375 degrees F. for 15-20 minutes, or until golden brown. Mixture keeps well in the refrigerator.

Blueberry Pancakes

2 eggs
2 c. buttermilk
2 c. sifted flour
1 T. sugar
1 t. soda
1 t. salt
6 T. melted margarine
1 c. fresh or frozen blueberries

Preheat griddle. Beat eggs until light and fluffy; add milk. Sift together dry ingredients. Add to egg-milk mixture; beat until smooth. Stir in margarine and fold in blueberries. Yield: 4-5 servings. Try with blueberry syrup!