



**JOHNSON BLUEBERRY FARM**  
*Suqualena Community*  
 11624 Suqualena Road - Meridian, MS 39305  
 Telephone: (601) 626-8166



**To Select And Freeze Berries:**

Select plump, full berries with a light gray blue color. Any hint of red indicates the berry is not fully ripe and has not reached its full flavor potential. Do not wash fresh berries until ready to use. Freeze without washing. Washing blueberries before freezing will toughen the skins. Unwashed berries will freeze individually and can be easily poured from containers in desired amounts. Rinse frozen berries in cold water just before using.

**BLUEBERRY MUFFINS**

1 egg	2 cups flour	1/3-1/2 cup sugar
3/4 cup milk	3 tsp bkg powder	1 cup blueberries
1/2 cup oil	1 tsp salt	

Preheat oven to 400°. Grease the bottoms of a 12-cup muffin pan. Beat egg, milk, and oil. Mix flour, baking powder, and salt in a mixing bowl. Add liquid ingredients to dry ingredients and stir until just moistened. Fold in blueberries and put in muffin pan. Bake 20 minutes or until brown.

**BLUEBERRY BREAD PUDDING**

2 T butter or marg.	3/4 cup sugar	2 cups blueberries
4 eggs beaten	2 T lemon juice	1 tsp grated lemon rind
2 1/2 cups milk	8 cups bread (1/2" cubes)	custard sauce

Melt butter in a 13x9x2" baking dish, set aside. Combine eggs, milk, sugar, and lemon juice in a large bowl; beat well. Add bread cubes, and let stand 5 minutes. Fold in blueberries and lemon rind; spoon into prepared dish. Bake at 350 for 35 minutes or until lightly browned and puffed. Serve warm with custard sauce.

**CUSTARD SAUCE:**

2 eggs	1 cup milk, scalded
2 T sugar	1/2 tsp vanilla
dash of salt	1/2 tsp grated lemon rind

Combine eggs, sugar and salt in top of double boiler. Beat well. Gradually stir in 1/2 cup milk into egg mixture; add remaining milk, stirring constantly. Bring water in the bottom of double boiler to a boil. Reduce heat to low; cook custard over hot water about 15 minutes stirring occasionally until mixture thickens. Cool slightly, add vanilla and lemon rind.

**BLUEBERRY SAUCE**

1/2 cup sugar	2 cups blueberries
2 T cornstarch	1 tsp lemon juice
1/2 cup water	

In a medium saucepan combine sugar and cornstarch. Add water and blueberries. Cook and stir over medium heat until thickened and bubbly. Cook and stir 2 minutes more. Stir in lemon juice. Cool slightly. Yields: 2 cups sauce  
 Serve over pancakes, icecream, waffles, etc.



### BLUEBERRY COBLER

1/3-1/2 cup sugar  
 1 T cornstarch  
 3 cups blueberries  
 4 tsp lemon juice  
 1 tsp lemon peel  
 1 tsp cinnamon  
 1/8 tsp salt  
 Cobbler topping

Combine sugar and cornstarch in saucepan; add blueberries, lemon juice, lemon peel, cinnamon and salt. Cook and stir over medium heat 4 to 6 minutes or until thickened. Place in 4-cup baking dish; spoon Cobbler topping over fruit mixture. Bake at 375 F. 15 to 20 minutes or until golden brown. Serve warm with ice cream or whipped cream.

#### Cobbler topping:

Stir together 1 cup flour, 3 T sugar, 1 1/2 tsp baking powder, and 1/4 tsp each cinnamon and salt. Combine 1 beaten egg and 1/3 cup milk; stir into dry ingredients just until moistened.

### BLUEBERRY COFFEECAKE

2 cups flour  
 1/2 cup sugar  
 1 T bkg powder  
 1 tsp cinnamon  
 1/2 tsp salt  
 1/2 cup butter (softened)  
 1 cup milk  
 1 egg  
 2 c blueberries  
 Nut Topping

Combine all ingredients except blueberries and Nut Topping. Using an electric mixer, beat 30 seconds on low speed; scrape bowl. Beat 2 minutes on medium speed; scrape bowl frequently. Spread half of batter in greased 2-quart glass dish. Spread half of blueberries on batter; sprinkle with half of Nut Topping. Repeat layers with remaining batter, blueberries and Nut Topping. Bake at 375 F. 45 to 50 minutes.

#### Nut Topping:

Combine 3 T butter, 1/3 cup each packed brown sugar and flour and 1 tsp cinnamon. Add 1/3 cup chopped pecans; mix well.

### BLUEBERRY CHEESE TART

1 1/2 cups vanilla cookie crumbs  
 6 T butter or marg., melted  
 1/8 tsp nutmeg  
 1 pkg (8 oz.) cream cheese, softened  
 1/2 cup sugar  
 2 eggs  
 1/2 tsp vanilla  
 1/2 tsp lemon peel  
 Blueberry Topping

Combine cookie crumbs, butter and nutmeg. Press into 9-inch tart pan with removable bottom. Beat cream cheese, sugar, eggs, vanilla and lemon peel with electric mixer until smooth. Spoon into cookie crust. Bake at 375 F. 15 minutes or until firm. Cool. Spread Blueberry Topping over cheesecake. Refrigerate several hours.

#### Blueberry Topping:

Combine 2 cups blueberries, 1/4 cup each sugar and water, 2 T cornstarch and a dash of salt in saucepan. Cook and stir about 4 minutes or until thickened. Stir in 1 T lemon juice. Cool to lukewarm.

### ADDITIONAL INFORMATION:

Blueberries are High in Vitamin A and Niacin. They are a good source of Vitamin C. They are high in dietary fiber. They are low in calories (1/2 cup = 42 cal.)

Blueberry picking season is usually June 1- July 30.

We are approximately 10 miles from Meridian--out Hwy 19 N.--Take a left on Hwy 494 to Suqualena, and go left 1 mile on Suqualena Road to our farm. Look for signs. Call ahead for already picked orders!