

JOHNSON BLUEBERRY FARM  
11624 Suqualena Rd.  
Meridian, Ms 39305

*Blueberries*

(Suqualena Community)  
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### BLUEBERRY ZUCCHINI NUT BREAD

3 eggs, beaten	3 c flour
1 c oil	1 tsp salt
2 tsp vanilla	1 tsp baking soda
2 c sugar	1 tsp cinnamon
2 c grated zucchini	1/4 tsp bkg powder
1-1/2 c BLUEBERRIES	1 c nuts

Mix eggs, oil, vanilla together in a bowl. Add sugar and zucchini. In a separate bowl add flour, salt, soda, cinnamon, and baking powder. combine wet and dry ingredients and fold in BLUEBERRIES and nuts. Bake in a greased and floured loaf pan. Bake at 325 degrees for 60-70 min.

(note: use zucchini raw , peel and all.)

### ORANGE PINEAPPLE BLUEBERRY RIBBON CAKE

1 Yellow butter cake mix  
1/4 cup oil  
3 eggs  
1 11 oz can undrained Mandarin oranges  
1 1/2 cups of BLUEBERRIES

Blend with mixer for 3 minutes at medium speed.  
Fold in BLUEBERRIES.  
Grease and flour 2-3 9" cake pans.  
Bake at 350 degrees until done (toothpick test)

Icing: Mix 1 8 oz Cool Whip, 1 large instant vanilla pudding (dry),  
1 20 oz can undrained crushed pineapple.

### FROZEN BLUEBERRY PIE

2 cups BLUEBERRIES  
1 can sweetened condensed milk  
1/4 cup lemon juice  
1 8 oz whipped topping  
1/2 cup chopped nuts  
2 8" Graham cracker pie shells

Mix whipped topping, sweetened condensed milk and lemon juice.  
Fold in blueberries.  
Spread in 2 pie shells.  
Top with chopped nuts and freeze.  
Remove 15-30 mins. prior to serving.

## BLUEBERRY PINWHEEL COBBLER



*Blueberries*  
CULTIVATED

1 1/4- 1 1/2 cup sugar  
2 cups water  
1 teaspoon vanilla extract  
1/2 teaspoon lemon juice  
1/2 cup butter-flavored shortening  
1 1/2 cups self-rising flour  
1/3 cup milk  
2 cups fresh blueberries  
1/2 cup butter or shortening.

Combine sugar and water in saucepan; stir well. Cook over medium heat, stirring constantly until sugar dissolves; stir in vanilla and lemon juice. Set aside.

Cut shortening into flour until mixture resembles coarse meal. Add milk, stirring just until dry ingredients are moistened. Turn dough out onto lightly floured surface & knead lightly 4-5 times.

Roll dough to a 12 X 9 inch rectangle. Spread blueberries over dough; roll up up, jelly roll fashion, beginning with long side. Set aside.

Melt butter in 13 X 9 X 2 inch baking dish. Cut dough into 12 1 inch slices. Place the slices, cut side down, in butter. Pour sugar syrup around the slices. bake at 350 degrees for 50-60 minutes or until golden brown.

## BAKED BLUEBERRY PIE

4 cups BLUEBERRIES  
3/4 cup sugar  
1/3 cup flour  
1 Tbs lemon juice  
1 tsp cinnamon (optional)  
2 tsp butter  
Pie crust (top & bottom).

Mix BLUEBERRIES, sugar, flour, lemon juice, cinnamon, and place in unbaked pie crust. Dot with butter.  
Cover with top crust OR make a lattice crust.  
Bake at 425 degrees approx. 40 mins. (Shield crust edges with aluminum foil after 15 mins. to prevent over-browning).  
Juices should be bubbling.

## BLUEBERRY LEMONADE

1/2 gallon prepared lemonade (sweetened)  
1 cup BLUEBERRY juice  
Extra sugar as needed.

To prepare BLUEBERRY juice:  
Place 2 cups of BLUEBERRIES in saucepan with 1/3 cup water, simmer while stirring for approx. 5 mins. until juices have formed.  
Strain the juice through a sieve and add to the lemonade.  
Serve with ice. Makes a beautiful color and great taste!!