

# JOHNSON BLUEBERRY FARM (Suqualena Community)

626-8166

11624 Suqualena Road  
Meridian, Ms 39305



*Blueberries*  
CULTIVATED

## PIES AND COBLERS:

### FROZEN BLUEBERRY PIE

2 cups BLUEBERRIES  
1 can sweetened condensed milk  
¼ cup lemon juice  
1 – 8 ounce whipped topping  
½ cup chopped nuts  
2 – 8" graham cracker or cookie crumb pie shells

Mix whipped topping, condensed milk, and lemon juice. Fold in BLUEBERRIES, spread into pie shells and top with chopped nuts. Freeze. Remove 15-20 min before serving.

### BAKED BLUEBERRY PIE

4 cups BLUEBERRIES	1 tsp cinnamon
¾ cup sugar	2 tsp butter
1/3 cup flour	pie crust (top and bottom)
1 T lemon juice	

Mix BLUEBERRIES, sugar, flour, lemon juice, cinnamon and place this in an unbaked pie shell. Dot with butter. Cover with top crust or make a lattice top. Bake at 425 degrees for about 40 minutes. (Shield crust edges with aluminum foil after 15 min to prevent over-browning.) Juices should be bubbling out vent holes in top crust.

### BLUEBERRY CREAM PLATE PIE

2 cups BLUEBERRY pie filling  
1 pkg Dreamwhip or 2 cups whipped topping  
1- 8 oz pkg cream cheese (softened)  
1 cup powdered sugar (more if you want it sweeter)  
1 tsp vanilla  
1 pie shell (baked if pastry-or use graham cracker)

BLUEBERRY pie filling:  
2 cups BLUEBERRIES  
¼ cup water  
½ cup sugar  
1 T lemon juice  
2 T cornstarch

Mix cream cheese and powdered sugar with electric mixer. Blend in prepared whipped topping and vanilla. Spread in pie crust. Cover with cooled BLUEBERRY pie filling and chill till set. BLUEBERRY pie filling: Add all ingredients in a sauce pan and cook over medium heat until thickened. Cool.

## BLUEBERRY PEACH PIE

Shell:

1 ¼ cup flour  
1 tsp sugar  
½ tsp salt

½ cup slivered almonds  
1/3 cup veg. oil  
3-4 T water

Combine all ingredients. Add water until all moistened. Press into 9" pie plate. Bake at 375 for 20 min. then cool.

Filling:

1 cup sugar  
3 T cornstarch  
1 cup water

3-1/2 cup sliced peaches  
1-1/2 cup BLUEBERRIES  
¼ cup lemon flavored gelatin

Combine sugar, cornstarch, and water in a saucepan. Bring to a boil over medium heat. Cook one minute, then add gelatin, stirring until gelatin dissolves, then cool. Combine peaches and BLUEBERRIES in a large bowl. Add gelatin mixture and toss gently. Spoon into the prepared pie shell. Cover and chill 1 hour or until set. Serve with whipped cream.

## EASY BLUEBERRY COBLER

1 cup flour  
½ cup plus 2/3 cup sugar, divided  
1 T baking powder  
½ tsp salt

1 egg, beaten  
1 cup milk  
4 cups BLUEBERRIES  
¾ stick of butter or margarine

Heat oven to 350. Melt butter in a 9x13" baking dish. Heat BLUEBERRIES with ½ cup sugar in saucepan until boiling. Mix flour, 2/3 cup sugar, baking powder and salt in a bowl. Add milk and egg to make batter. Pour BLUEBERRIES over butter in the baking dish, then pour batter over this. Bake for 30-35 minutes.

## A DIFFERENT TYPE OF COBLER!

2 ½ cups BLUEBERRIES  
4 slices of bread  
1 cup sugar (or less)  
2 T flour  
1 stick of butter (or less)  
1 egg

Spread BLUEBERRIES in a baking dish. Cut bread into strips and lay it on top of berries. Mix sugar, flour, melted butter, and one egg. Pour over the bread and bake 350 for 30 minutes.

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MONDAY THRU SATURDAY

7:00am-7:30pm

Most of June and July