

Home on the Range

Blueberry Picking Time

July belongs to blueberries. Although shipped-n blueberries are available in larger supermarkets most of the year, it is now that consumers can count on those gorgeous blues in abundance.

While the blueberry season is too short for blueberry lovers, the good news is that blueberries are easy to freeze and can. Most recipes are interchangeable by using fresh or frozen blueberries.

BLUEBERRY JELL-O SALAD

2 3-ounce packages grape Jell-O
2 cups boiling water
20-ounce can crushed pineapple
1 can blueberry pie filling
Topping:
8-ounces cream cheese, softened
½ cup dairy sour cream
½ cup sugar
1 teaspoon vanilla
½ cup chopped nuts
Dissolve gelatin in boiling water. Chill until syrupy. Add pineapple and pie filling. Pour into 12x8x2-inch dish. Chill until set. Topping: Heat ingredients except nuts. Stir until smooth and cream. Spread topping evenly over salad. Sprinkle with nuts.

Alice Rhoad
Grantville

WILD BLUEBERRY PIE

The lemon and spices in this pie bring out a different taste. Very excellent.

½ cup sugar
3½ tablespoons quick-cooking tapioca
¼ teaspoon salt
¼ teaspoon ground cloves
¼ teaspoon ground cinnamon
1 tablespoon lemon juice
4 cups fresh blueberries or frozen, thawed
1 tablespoon butter
2 tablespoons butter, melted
2 tablespoons sugar

Combine sugar, tapioca, and spice. Mix with lemon juice and blueberries. Turn into a 9-inch unbaked pie shell. Dot with 1 tablespoon butter. Top with lattice crust. Brush with melted butter and sprinkle with sugar. Cover edges with foil to prevent browning and bake at 425 degrees for 30 minutes. Remove foil. Bake 10 minutes more.

Sarah Clark
Breezewood

EASY BLUEBERRY COBBLER

3 cups fresh blueberries
Vegetable cooking spray
1 tablespoon lemon juice
1 egg, well beaten
1 cup all-purpose flour
Sugar substitute to equal 1½ cups granulated sugar
¼ cup plus 2 tablespoons reduced calorie margarine, melted
Place blueberries in the bottom of 10x6x2-inch baking dish sprayed with cooking spray. Sprinkle with lemon juice.

Combine flour and sugar substitute. Stir in beaten egg until crumbs resemble coarse meal. Sprinkle over blueberries.

Drizzle melted margarine over top. Bake at 375 degrees for 30 minutes. Serve warm.

Betty Light
Lebanon

BLUEBERRY LOAF

1 cup all-purpose flour
¼ cup whole wheat flour
½ cup shredded wheat bran cereal
Brown sugar substitute to equal ½ cup brown sugar
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
¼ cup unsweetened orange juice

1 egg
1 tablespoon vegetable oil
1 cup fresh blueberries
Vegetable cooking spray
Combine flours, cereal, brown sugar substitute, baking powder, baking soda, and salt in a medium bowl. Stir until well combined. Set aside.

Combine orange juice, egg, and oil in a large bowl. Beat at medium speed with electric mixer until well blended. Gradually add flour mixture, stirring just until moistened. Gently fold in blueberries.

Spoon batter into loaf pan, coated with cooking spray.

Bake at 350 degrees for 50 minutes or until a wooden pick inserted in center comes out clean. Cool in pan for 10 minutes. Remove from pan and cool on wire rack.

B. Light
Lebanon



White Chocolate Cheesecake is the perfect backdrop to decorate with fresh berries.

WHITE CHOCOLATE CHEESECAKE

2 8-ounce packages cream cheese, softened
½ cup sugar
½ teaspoon vanilla
2 eggs
6-ounces white chocolate, chopped, melted
1 ready-to-use chocolate flavor crumb crust
2 cups blueberries
2 cups raspberries
2 cups sliced strawberries
Mix cream cheese, sugar, and vanilla with electric mixer on medium speed until well blended. Add eggs; mix until blended. Blend in melted chocolate.

Pour into crust. Bake at 350 degrees for 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Top with fruit and drizzle with 2 tablespoons strawberry jelly, melted, if desired.

BLUEBERRY SALAD

1 large package blackberry or grape Jell-O
2 cups boiling water
1 can blueberry pie filling
1 can crushed pineapple, drained

Topping:
½ cup sugar
1 cup pineapple juice
3 tablespoons flour
1 egg, beaten
2 tablespoons butter
1 package Dream Whip
Dissolve Jell-O in boiling water. Add pie filling and pineapple. Pour into 9x13-inch dish. Refrigerate to set.

Combine sugar, flour, juice, and egg. Cook until thickened. Add butter and cool. Make Dream Whip according to package directions. Fold into topping. Pour over gelatin. Chill overnight.

Sarah Clark
Breezewood
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FRUIT PIZZA

1½ cups butter
1 cup confectioner's sugar
3 cups flour
8-ounces cream cheese, softened
½ cup sugar
1 teaspoon vanilla
1 teaspoon lemon juice
1 cup pineapple juice or other fruit juice
2 tablespoons cornstarch
¼ cup sugar
3 cups desired fruit: blueberries, sliced pineapples, oranges, kiwi, peaches, apples, bananas, halved strawberries, seedless grapes

Step 1: In a large mixing bowl, beat butter on medium speed of an electric mixer until softened. Beat in confectioner's sugar. Slowly beat in the flour until well combined.

Step 2: Spread or pat the dough into the bottom of a 12-inch pizza pan. Bake in a 325 degree oven for 30 minutes or until edges are lightly browned. Cool.

Step 3: In a small mixing bowl, beat together cream cheese, 1½ cups sugar, vanilla, and lemon juice until creamy. Spread over cooled crust.

Step 4: In a small saucepan, combine juice, cornstarch, and the remaining ¼ cup sugar. Cook and stir over medium heat until thickened and bubbly. Cook and stir one minute more. Remove from heat and cool slightly.

Step 5: Top pizza with desired fruit. Spoon glaze over fruit. Refrigerate until well chilled. Makes 12 to 16 servings.

Erin Williams
Lebanon

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

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- 22- Summer Vegetables
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- 5- Pickles & Pickling Ideas

Featured Recipe

Most people think that pickled eggs are red, but yellow ones make a delightful addition to covered-dish meals or to your everyday dinners. To make sure that the hard-cooked eggs are easy to peel, use eggs that are at least 7-10 days old. Follow these easy directions from the American Egg Board.

PICKLED EGGS

2 cups distilled or white wine vinegar
1 medium onion, sliced and separated into rings
2 tablespoon sugar
2 teaspoons whole mixed pickling spice
1 teaspoon salt, optional
2 teaspoons curry powder
12 hard-cooked eggs

In medium saucepan, combine all ingredients except eggs. Bring to boiling. Reduce heat to simmering. Cook, uncovered, over low heat until onion is tender.

Arrange 6 eggs each in two 1-quart jars with tight fitting lids. Pour one cup hot vinegar mixture into each jar. Cover and refrigerate several hours or overnight to blend flavors.