



# RECIPES

Try something new with your fresh-picked blueberries!

## Blueberry Chicken Pasta Salad

3 cups spiral pasta  
1 cup of pea pod, cut in half and trim  
2 cups of cooked chicken pieces  
1 cup sliced celery  
1 brimming cup of blueberries  
½ cup of finely chopped red pepper  
¼ cup finely chopped red onion  
¼ cup of red wine vinegar  
2/3 tbsp chopped fresh basil  
1 cup red wine vinegar dressing  
½ cup freshly grated Parmesan cheese

Cook pasta according to directions on the box. Just before the pasta is ready add all the rest of the ingredients except for the Parmesan cheese and the dressing. Take off heat when pasta is cooked and drain. Add the Parmesan and the dressing and mix well. This can be eaten as it is hot or refrigerate and eat later cold.

## Chilled Blueberry Soup

4 quarts fresh blueberries  
1 cup apple juice  
¾ cup (or to taste) honey  
½ cup lemon juice  
1 tablespoon grated lemon peel  
2 teaspoons ground cardamom  
1 cup vanilla yogurt

In a blender or food processor, combine blueberries, apple juice, honey, lemon juice, lemon peel and cardamom; strain through a fine sieve. Chill mixture. Serve soup in chilled large wine glasses or bowls, with a swirl or dollop of yogurt.

## Blueberry Chutney

4 cups blueberries  
1 large yellow onion, finely chopped  
¼ cup white wine vinegar  
¼ cup sugar  
¼ cup raisins  
2 tablespoons minced fresh ginger  
2 tablespoons minced garlic  
2 tablespoons Madras curry powder  
½ teaspoon salt  
3 tablespoons chopped fresh mint

In a medium non-corrosive saucepan, combine all chutney ingredients, except mint, and bring to a low boil over medium heat. Reduce heat and cook gently until onions are tender and chutney has thickened, 25-30 minutes. Stir often to avoid scorching. Remove from heat and allow to cool before adding mint. Also serve as sauce on grilled salmon, poultry, pork or Ahi tuna.

Milton ▪ 10 Bassett St. ▪ 617-696-5274

Hingham ▪ 79 Water St./Rt.3A ▪ 781-749-7332

**FRUIT CENTER**  
*marketplace*