

Chilled Blueberry Soup

1 cup fresh or frozen unthawed blueberries
1/2 cup water
1/4 cup sugar
1/2 cup lemon juice
1 teaspoon ground coriander
1/4 teaspoon cinnamon
1/2 cup plain yogurt
1/2 cup sour cream
1/2 cup dry red wine

Puree blueberries in blender until smooth. In medium saucepan, combine pureed blueberries, water, sugar, lemon juice, and spices. Cover and simmer over low heat for 10 minutes. Whisk in remaining ingredients, blending until smooth. Chill for several hours before serving. Makes about 6 servings, 1/2 cup each.

Hasbro Children's Hospital Cookbook

Best of the Best from New England Cookbook (Quail Ridge Press)

Blueberry Sour Cream Pie

1 cup sour cream
3/4 cup sugar
1/4 teaspoon salt
5 tablespoons all-purpose flour, divided
1 teaspoon vanilla extract
1 egg, beaten
2 1/2 cups fresh blueberries
1 (9-inch) pie crust, unbaked
2 tablespoons butter, softened
3 tablespoons pecans, chopped

Preheat oven to 400 degrees. Combine sour cream, sugar, salt, 2 tablespoons flour, vanilla, and egg. Beat 5 minutes at medium speed or until smooth. Fold in blueberries. Pour filling into pastry shell. Bake for 25 minutes. Combine remaining ingredients, stirring well. Sprinkle over top of pie. Bake 10 additional minutes. Chill before serving. Serves 8.

Recipe by Nelson's Blueberry Farm (Parkdale)

The Fruit Loop Cookbook

Best of the Best from Oregon Cookbook (Quail Ridge Press)