

DUROCHER FARM

Recipes

BLUEBERRY COBLER

Filling:

2 cups (1 Pt) blueberries ½ cup chopped
½ cup sugar walnuts

Grease 10 inch deep dish pie pan. Wash and dry blueberries. Place in pie pan. Sprinkle with nuts and sugar.

Batter:

1 cup sugar 1 cup flour
2 eggs (beaten) ¾ cup melted butter
1 tsp. vanilla

Mix batter ingredients together and spoon over berries. Bake at 325° for 35 – 40 minutes.

BLUEBERRY LEMON BREAD

6 Tbl butter ½ cup of milk
1 cup of sugar Grated rind of either 1 whole lemon and as little as 1-2 Tbl
2 eggs 1 cup of blueberries
1½ cups of flour
1 tsp baking powder Liquid topping:
Pinch of salt Juice of 1 whole lemon combined with ½ cup of sugar

1. Pre heat oven to 350 degrees.
2. Cream together sugar and butter. Add eggs, one at a time, beating well after each addition.
3. Sift together flour, baking powder, and salt.
4. Add the flour mixture alternately with ½ cup of milk to the creamed mixture.
5. Add grated lemon rind then carefully fold in blueberries.
6. Pour into greased loaf pan and bake for 1 hour at 350 degrees.
7. Cool for 5 – 10 minutes.
8. Mix ½ cup of sugar and juice of 1 lemon then pour over warm bread in pan.

RASPBERRY CORDIAL

1 quart Durocher Farm raspberries
2 cups sugar
A fifth of 100 proof Vodka

Layer raspberries, sugar and vodka in large jar. DO NOT STIR! Allow to sit for 5 months. Strain through cheesecloth or fine strainer. Use raspberries over French Vanilla ice cream. Sip the cordial. Pour 1/4 cup into champagne flute, top with champagne. Enjoy!

Durocher Farm

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