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## Blueberry Recipes

Karen Glaetzer

Glaetzer's Blueberry Hill

### Spiced Blueberries

*Courtesy of: "Fruit for the home and garden", Leslie Johns and Violet Stevenson*

#### Ingredients

8 cups steamed, washed and drained Glaetzer's Organic blueberries  
1 cup red wine  
¼ teaspoon powdered cinnamon  
5 cloves  
2 cups sugar

#### Method

Mix well in a heavy-based saucepan. Bring to the boil and cook for about 30 minutes, skimming when necessary. Lift out the berries with a perforated spoon and allow the juice to continue to simmer until it becomes a thick syrup. Return the berries to the syrup and stir them in well. Allow to cool and put into jars. Cover well. Keep cool.

### Brandied Blueberries

*Courtesy of: "Fruit for the home and garden", Leslie Johns and Violet Stevenson*

#### Ingredients

6 cups Glaetzer's Organic blueberries  
1½ cups sugar  
¼ teaspoon ground ginger  
brandy

#### Method

Use a glass or earthenware jar with a lid. First mash the berries thoroughly. (You can use the blender, but it is best not to make a fine puree). Mix with sugar and ginger and top up with brandy. Keep covered and in the dark for two months, stirring the mixture each week. Then let it rest without stirring for another month. Strain and filter into a bottle. There is no need to waste the brandy-soaked fruit. Serve it as a brandied blueberry sauce with ice-cream or bake it as a mince pie. The puree can be saved and frozen if washed.



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## Blueberry Cheesecake

Serves 10

### Ingredients

250g biscuits, crumbled  
1 tsp cinnamon  
150g butter

#### Filling

1 pk lemon jelly crystals  
¾ cup boiling water  
Grated rind of 1 lemon  
1/3 cup lemon juice  
410g can evaporated milk, well chilled  
250g cream cheese  
1 cup sugar  
1 tsp vanilla

#### Topping

2 cups Glaetzer's Organic blueberries  
1 tbsp gelatine

### Method

Combine the biscuit crumbs, cinnamon and butter, mix well. Place into a 23cm spring form pan, pressing firmly over base and sides, chill while preparing the filling. Dissolve the jelly crystals in boiling water, add lemon rind and juice, stirring until the jelly has melted, cool slightly. Beat the cream cheese and sugar together until soft. Whip the evaporated milk until thick and then combine with the cheese and the lemon jelly mixtures. Pour into the crumb crust. Chill until set. Prepare a topping by cooking the blueberries with a little water for 1-2 minutes, add the gelatine and dissolve. Allow to cool until beginning to set. Spoon onto the cheese cake and serve well chilled.

Decorate with whipped cream as desired.

## Blueberries in Kahlua Cream

### Ingredients

2 cups Glaetzer's Organic blueberries  
¼ cup Kahlua  
½ cup fruit yoghurt

Divide blueberries between 4 glass serving dishes. Blend the Kahlua into the yoghurt and spoon over the blueberries.

Serves 4.