

SO MUCH MORE THAN

*Dessert!*



## Berry Recipes

Just like our berries, this collection of delicious recipes has been handpicked for your enjoyment.

# Strawberries

### Storage and Preparation Tips

- \* Look for firm, dry strawberries that are fully ripened with bright color, natural shine, and fresh-looking green caps
- \* Refrigerate unwashed strawberries in a sealed container lined with paper towel to help preserve freshness
- \* Remove strawberries from refrigerator an hour ahead to promote natural sweet flavor
- \* Wash before serving with green caps still attached



### Strawberry Basil Bruschetta

- 12 slices whole wheat baguette, sliced 1/2 inch thick
- 2 tsp olive oil
- 1 C California Giant strawberries, diced small
- 1/4 C basil leaves, thinly sliced
- 1 shallot, minced
- Salt
- Freshly ground black pepper
- 1/2 C balsamic vinegar
- 1/4 C goat cheese, crumbled (optional)



Serves 4-6

Preheat oven to 425° F. Place bread slices on a baking sheet and brush tops with 1 1/2 tsp of the olive oil. Bake 1-2 minutes or until golden brown. In a bowl, combine the strawberries, basil, shallot, and remaining olive oil. Season with salt and pepper and set aside. Place the vinegar in a small saucepan over medium-high heat. Simmer the vinegar until reduced by 2/3. Top the toasted bread slices with the strawberry mixture and goat cheese crumbles, if using, then drizzle with balsamic reduction.

**Tip:** Extra balsamic reduction can be refrigerated and used as a salad dressing, a sandwich condiment, or even a frozen yogurt topping.

### Classic Strawberry Shortcake

- 2 C flour
- 1/4 C sugar
- 4 tsp baking powder
- 1/4 tsp salt
- Dash nutmeg
- 1/2 C butter or margarine
- 1/2 C milk
- 2 eggs, separated
- Additional sugar (to taste)
- 2 pints California Giant strawberries, stemmed and sliced
- 1 C whipping cream, whipped and sweetened



Sift flour, sugar, baking powder, salt, and nutmeg into large bowl. Cut in butter to resemble coarse meal. In a separate bowl, blend milk and egg yolks with fork. Stir into flour mixture to make a soft dough.

Divide dough into 6 portions; form into balls. Pat balls into 3-inch circles on greased baking sheet, moistening fingers with egg whites. Brush cakes with egg whites and sprinkle with sugar.

Bake 10-12 minutes in preheated 450° F oven until golden brown. Cool on rack. Sweeten strawberries to taste. Halve cakes horizontally. On plates, fill and garnish with strawberries and whipped cream  
*Recipe and photo courtesy of calstrawberry.com*

### Skinny Strawberry Sandwich

- 8 oz Neufchatel or low-fat cream cheese, softened
- 1 T honey
- 1 tsp lemon zest
- 4 English muffins, split and toasted
- 2 C (about 10 oz) sliced, stemmed California Giant strawberries

Mix cheese, honey, and zest in a food processor or in bowl with wooden spoon until well blended. Spread 1 T cheese mixture on outside of each muffin half; top with 1/4 C strawberries.

Serves 4

**Tip:** Make cheese mixture ahead and store in refrigerator.

### Strawberry Salsa

- 1 C California Giant strawberries, chopped
- 1/4 red onion, chopped
- 1 jalapeno pepper, seeded and chopped
- 1 T cilantro, finely chopped
- 1 T orange juice
- 1 1/2 T lemon juice
- 1 T extra virgin olive oil
- Salt, to taste
- Black pepper powder, to taste



Mix all the ingredients together. Serve with chips.

**Tip:** Also makes a delicious topping for grilled chicken or fish.

# Blackberries

### Storage and Preparation Tips

- \* Select firm, plump fully ripe and evenly colored blackberries
- \* Store unwashed blackberries for 1-3 days in your refrigerator
- \* Rinse gently with cool water and air dry on an absorbent towel



### Blackberry Sorbet

- 9 C California Giant blackberries
- 2 1/2 C simple sugar\*
- Dash salt
- 1 T lemon juice

Rinse the blackberries. Puree all ingredients in a blender. Pour through a sieve or cheesecloth to remove the seeds. Churn in ice cream maker according to manufacturer's directions.

\*To make your own simple sugar, bring 2 C sugar and 1 C water to a boil until sugar dissolves, then cool.





# Blueberries

## Storage and Preparation Tips

- \* Look for blueberries that are plump, dry and feature a uniform silvery bloom coating
- \* Store unwashed blueberries in the refrigerator for up to two weeks
- \* No preparation required. Simply rinse and enjoy!



## Blueberry Focaccia

- 2 C water
- 2 tsp dry active yeast
- 1 tsp honey
- 1 tsp salt
- 2 T olive oil
- 6 C flour
- 2 pints California Giant blueberries
- Sea salt or coarse sugar

Place warm water, yeast, and honey in a bowl. Let stand until bubbles appear. Place the flour and salt in a mixer. Slowly pour the water mixture into the mixer until a moist ball forms. Let rise one hour in mixer bowl covered with a damp cloth.

Pour focaccia onto floured baking sheet and form to fit pan. Top with blueberries and sea salt or coarse sugar and let rise 1 1/2 hours in a warm spot. Bake at 400° F for 20 minutes.

*Recipe courtesy of Chef Julia Myall*

## “Cool as a Cucumber” Blueberry Smoothie

- 1/2 C California Giant blueberries
- 1/2 cucumber (scoop seeds out first)
- 2 T vanilla yogurt
- 1 tsp honey, if desired

Blend until smooth and garnish with mint sprig.

*Recipe submitted by Brad B.*



## Blueberry Corn Fritters

- 1/4 C all-purpose flour
  - 1/2 tsp baking powder
  - 1/2 tsp chili powder
  - 2 eggs
  - 1 C California Giant blueberries
  - 1/2 C frozen corn kernels, thawed
  - 1/2 C red bell pepper, chopped
  - 1 green onion, minced
  - 2 T toasted, slivered almonds
  - 1 jalapeno pepper, seeded and minced
  - 1/3 C Cotija cheese, crumbled
  - 2 T vegetable oil
- Garnish - snipped fresh basil and a bowl of sour cream for dipping



GRAND PRIZE WINNER

Combine flour, baking powder, and chili powder in a bowl. Mix in eggs until just moistened. Gently add the remaining ingredients, except oil, and mix until well combined. Heat the oil in a large nonstick skillet over medium heat. Drop the batter by 1/4 cupfuls into the skillet. Press lightly to flatten. Cook 1 1/2 minutes on each side. Serve with garnish.

*Original recipe submitted by Roxanne C., Albany, CA*

# Mixed Berries

## Double Berry Rice

- 1 C uncooked brown rice (or whole wheat orzo, bulgur, quinoa, or other small whole grain)
- 1/3 C slivered almonds
- 1/4 C orange juice
- 1/2 tsp salt
- 2 T olive oil
- 2 T mint, finely minced
- 2 T flat-leaf Italian parsley, finely minced
- 1 C California Giant raspberries, rinsed
- 1 C California Giant blackberries, rinsed



Serves 4

Prepare rice according to package directions. While cooking, toast slivered almonds in a small skillet over medium low heat, about 3 minutes. Set aside. Put cooked rice in serving dish. Measure orange juice into a small bowl. Add salt. Whisk in olive oil. Pour orange juice mixture over rice and stir to blend. Add nuts and herbs to rice mixture. Gently mix in raspberries and blackberries. Serve immediately, or to serve cold, cover and refrigerate.

## Fire and Ice Delight – Berry, Nut, and Blue Cheese Salad

Serves 6

- 3 T extra virgin olive oil
- 1/2 small red onion, chopped
- 3 T red wine vinegar
- 1 1/2 T honey
- 1-2 tsp Tabasco or other hot sauce
- 8 C assorted greens, cleaned and chilled
- 1/3 C reduced-fat blue cheese (or goat cheese) crumbles
- 1 C California Giant raspberries, blueberries, and blackberries, cleaned and chilled
- 1/3 C slivered almonds (or pecans or walnuts), roasted



Puree the oil, onion, vinegar, honey, and hot sauce in a blender. (Note: the dressing can be made a day or two ahead, but bring it to room temperature before serving.) Prior to serving, preheat oven to 400° F. Roast the almonds for approximately 4 minutes on a cookie sheet.

While nuts are roasting, combine the assorted greens in a large bowl. Toss with the room temperature dressing. Add the blue cheese and berries. Toss gently, then top with almonds. Serve immediately.

**Tip:** To make this into an entrée salad, add 6-8 oz. of diced smoked turkey or chicken when tossing the greens.

## Mixed Berry Cobbler

- 1 C California Giant blueberries
- 1 C California Giant blackberries
- 1 C California Giant strawberries, sliced
- 1 C sugar; 3 T sugar
- Dash salt
- 1 C flour
- 1/2 tsp cinnamon
- 2 tsp baking powder
- 1 C milk
- 1/2 C (1 stick) butter
- 1/4 tsp lemon zest

Preheat oven to 350° F. Wash and slice berries. Add 3 T sugar, 1/4 C water, 1/2 C blueberries and 1/2 C raspberries to saucepan and cook over medium-high heat until berries release juice and mixture begins to thicken, about 10-12 minutes. Pour into a bowl and allow to cool.

In a separate bowl, stir together sugar, salt, flour, cinnamon and baking powder. Pour milk into dry ingredients and mix until smooth. Melt butter and pour into 9 x 13 baking dish. Pour batter over top of melted butter.

Gently stir together cooked berries, uncooked berries and lemon zest and pour over top of batter. Do NOT stir or try to spread over batter. Bake for 35-40 minutes until golden brown.

*Recipe adapted from willowbirdbaking.com*



# Raspberries

## Storage and Preparation Tips

- \* Select firm, dry, evenly colored raspberries with a soft, hazy “gloss”
- \* Refrigerate this highly perishable berry unwashed in a single layer for 1-2 days
- \* Rinse gently with cool water and air dry on a dry paper towel



## Fresh Raspberry Tiramisu

- 1 C seedless raspberry jam
- 6 T orange juice or orange liqueur
- 2 tsp orange zest
- 1 lb mascarpone cheese, room temp
- 1 1/2 C heavy cream
- 1/4 C sugar
- 1 1/2 tsp vanilla
- 28 soft ladyfingers
- 3 pints California Giant raspberries
- Powdered sugar
- Mint sprigs

In a small bowl, whisk together raspberry jam, 4 T orange juice, and zest; set aside. In a large bowl, combine mascarpone and remaining 2 T orange juice; mix well. In another large bowl, combine the heavy cream, sugar, and vanilla; beat until soft peaks form. Stir approximately 1/4 of the whipped cream into the mascarpone mixture. Then gently fold in the remaining whipped cream.

Line the bottom of a 9 x 13 glass baking dish with 14 ladyfingers. Spread half the raspberry jam mixture over the ladyfingers. Top the jam layer with half the mascarpone mixture. Sprinkle with half the raspberries. Repeat for second layer. Cover with plastic wrap and refrigerate for several hours or overnight to allow the flavors to meld.

To serve: Place slices of the tiramisu on dessert plates, dust with powdered sugar, and garnish with extra raspberries and mint sprigs. Enjoy!

*Original recipe submitted by Nadine Mesch, Mount Healthy, OH*

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