

DESSERT

Berry Chess Pie

- 1 ½ cups sugar
- 1 Tbsp. all-purpose flour
- 1 Tbsp. cornmeal
- 2 Tbsp. unsalted butter, melted
- 1 ½ cups fresh or frozen berries
- 4 eggs
- ½ cup of milk
- Juice of one lemon
- 1 unbaked pie shell

Preheat oven to 350: For batter, blend sugar, flour, cornmeal and butter until mixed. Add eggs, one at a time, milk and lemon juice to batter. Using unbaked pie shell, put 1 ½ cup (the more the merrier!) berries in bottom. Pour batter over berries. Bake 1 hour, or until pick comes out clean. This is a basic chess pie recipe, so any fruit can be substituted.

By Sally Bullard, Main Street Market Café, mainstreetmarketcafe.com



SALAD

Blueberry Orange Almond Salad

- ¼ cup sliced almonds
- 1 ½ Tbsp sugar
- ½ head leaf lettuce, torn
- ½ head Romaine lettuce, torn
- ½ cup chopped celery
- ½ cup chopped red onion
- 1 can (11 oz.) mandarin oranges, drained
- 1 cup blueberries
- 1 cup sliced strawberries

Cook and stir almonds and sugar in skillet over low heat until sugar is melted and nuts coated and browned. Cool and set aside. Combine both lettuces, celery and onions. Cover and refrigerate. When ready to serve, pour Blueberry Vinaigrette Dressing over lettuce mixture and add oranges, blueberries and strawberries. Sprinkle nuts over top just before serving. Yield: 6 servings.

Visit thesipmag.com for Blueberry Vinaigrette Dressing recipe. Salad recipe adapted from Le Bonté Women's Club's Elegant But Easy cookbook.

DRINK

The Blues Cat

- 3 oz. Cathead Vodka
- 10-15 blueberries
- 1 oz. fresh lemon juice
- 1 oz. simple syrup
- 5 basil leaves

Muddle all ingredients and strain in to a lowball glass over rocks. Garnish with blueberry spear, basil leaf and lemon wedge.

By Cathead Vodka, catheadvodka.com

