

## HOT BLUEBERRY SAUCE

2 cups fresh or frozen blueberries                      1 Tablespoon lemon juice  
1/3 cup sugar    1 teaspoon cornstarch

In a saucepan, heat blueberries with sugar, lemon juice, and  $\frac{1}{4}$ -  $\frac{1}{2}$  cup of water. Bring to a boil and boil 2 minutes. Taste for sugar and lemon- this depends on the tartness of the berries. Dissolve cornstarch in small amt of cold water, add to berries and let boil another minute.

Serve hot over pancakes, desserts, etc or preserve in small jars in a simmer water bath for 20 minutes. This quantity fills two half pint canning jars; recipe works well when doubled or tripled.

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GREEN GARLIC SALSA VERDE

Combine:  $\frac{1}{4}$  cup chopped parsley

3 Tablespoons chopped mint

2 tablespoons finely chopped garlic chives or regular chives

2 tablespoons finely chopped green garlic\*

1 tablespoon lemon juice

1 teaspoon kosher salt

$\frac{1}{8}$  teaspoon chili flakes

Stir in  $\frac{1}{2}$  cup extra virgin olive oil

Delicious with grilled meats, good bread, and probably more.....

\*green garlic is harvested young before the papery skin forms

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Continued

## UNCOOKED RELISH

1 PECK \*tomatoes – peeled and chopped fine

4 green sweet peppers – chopped fine

4 large onions – chopped fine

2 cups salt – not iodized

Mix well and put in a cloth bag to drain 24 hours – hang over a sink or basin

Empty into a large bowl and add

5 pints of good vinegar (I use cider vinegar)

3 cups of sugar

1 tablespoon celery salt

1 tablespoon mustard seed

Few grains of black pepper

Mix well and put into hot jars and tighten lids\*\*. No need to process. Store in a dark, cool place. Flavors develop after sealed. Keeps well for years.

Yield: approx 19 half pints.

Comments: a peck\* of tomatoes is said to be 8 quarts or about 17 if 3 cubic inch size (baseball size) each

Jars: can use any clean glass jar with well fitting lid.\*\* Do not fill too high as vinegar will corrode the lining of the lid. Small peanut butter or wide jelly jars work well.

Uses: we especially love it with pinto beans or meatloaf.