



# In the Kitchen

with Barb Agee ~ August 2017

## The Blessing of Blueberries

### Blueberry Cobbler Cheesecake Bars

#### Crust:

½ cup butter, melted  
1½ cups graham cracker crumbs (about 1 package)  
½ cup finely chopped macadamia nuts  
½ cup sweetened flaked coconut  
½ cup all-purpose flour  
¼ cup sugar

#### Streusel topping:

1 cup packed light brown sugar  
¾ cup all-purpose flour  
¼ cup quick cooking oats  
5 tablespoons cold butter, cut into small cubes

#### Cheesecake layer:

16 ounces cream cheese, at room temperature  
¾ cup granulated sugar  
4 eggs  
1 ½ teaspoon vanilla extract  
2 cups fresh blueberries



Preheat oven to 350°F. Line a 9x13-inch pan with foil and coat with cooking spray. In a bowl, mix flour and sugar together. Mix in graham cracker crumbs, chopped macadamia nuts and coconut. Pour melted butter over mixture and toss to combine. Press evenly into bottom of the pan. Bake 8 to 10 minutes until lightly baked.

In a bowl of a stand mixer fitted with paddle, mix cream cheese and sugar on medium speed until smooth. Add eggs, one at a time, mixing until smooth after each addition. Add vanilla. Stir in blueberries carefully; pour over warm crust. Return pan to oven and bake 25 minutes. While cheesecake bakes, make topping. In a food processor, combine sugar, flour, oats and butter. Pulse until mixture is the texture of coarse crumbs.

Remove pan from oven; sprinkle topping evenly over top of cheesecake, gently press in to filling. Return to oven and bake another 5 minutes or until center is set. Cool in pan on a rack for 30 minutes. Cover; refrigerate at least 2 hours to chill completely. Cut when ready to serve. Store in airtight container in refrigerator up to 3 days. *Makes 32*

### Blueberry – Balsamic Glazed Pork Chops

1 cup blueberries	½ teaspoon freshly ground black pepper, divided
½ cup white balsamic vinegar	2 teaspoons Herbs de Provence
1 tablespoon honey	1 teaspoon kosher salt, divided
¼ cup olive oil + more for searing chops	4 pork loin chops
¼ cup sweet onion, finely chopped	4 cups arugula
2 tablespoons orange zest, divided	2 ounces (~ ½ cup) crumbled blue cheese,

Preheat oven to 375°F. In a food processor, pulse blueberries 3 to 4 times to break up slightly. Add in vinegar, honey, olive oil, chopped onion, 1 tablespoon orange zest, ¼ teaspoon pepper and ½ teaspoon salt; pulse 3 to 4 more times to blend. Pour mixture into a medium saucepan. Bring to a boil, turn down to low and simmer 5 minutes. Set aside.

Combine Herbs de Provence, ½ teaspoon salt and ¼ teaspoon pepper in a small bowl. Rub mixture all over both sides of chops. Heat an oven proof skillet over high heat, pour in 1 teaspoon olive oil and swirl. Add pork chops to hot skillet and brown on one side, about 2 minutes; turn over and brown the over side. Place skillet with chops into the oven. Roast for 15 minutes or until meat thermometer reads 140 degrees. Remove from oven and brush the chops with ½ cup of the blueberry glaze. Return the pork chops to the oven for 5 minutes. Remove from the oven and tent with foil for 5 minutes.

Arrange the arugula on four plates. Drizzle with some of the blueberry glaze. Place pork chops on top of arugula. Sprinkle with the cheese and drizzle more glaze over the top. *Makes 4 servings*

## Lemon-Cornmeal Olive Oil Cake with Blueberry Compote

4 large ears of yellow corn, husked and silk removed  
Kosher salt  
8 tablespoons (4 ounces) unsalted butter, softened  
2 ounces olive oil  
1 cup unbleached all-purpose flour  
2 teaspoons baking powder  
¼ teaspoon table salt  
½ cup medium grind stone ground yellow cornmeal

½ cup sour cream, at room temperature  
2 tablespoons lemon zest  
¾ cup granulated sugar + ¾ cup for compote  
3 large eggs, at room temperature and lightly beaten  
3 tablespoons fresh lemon juice  
1½ cups fresh blueberries  
Whipped cream or frozen whipped topping, *optional*

Preheat oven to 350°F. Spray a 9 x 9-inch baking pan with cooking spray. Set aside.

Fill a large pot two-thirds full of water. Bring the water to a boil. Add 1 teaspoon salt and the ears of corn. Cook for 5 minutes. Place corn in a strainer and run cold water over it to cool quickly. Cut the corn off the cobs. Set aside.

Whisk together the flour, baking powder and salt in a medium bowl. Whisk in the cornmeal; set aside.

Puree 1½ cups corn kernels in a food processor until smooth. Strain the puree through a fine sieve, pressing with a rubber spatula to extract the liquid; scrape any puree off the bottom into the liquid and discard the remaining solids. Measure ¼ cup of the strained corn liquid and transfer to a small bowl (discard and excess liquid). Stir in the sour cream.

In a stand mixer fitted with a paddle attachment, beat the butter and sugar on medium-high speed until fluffy, about 2 minutes. On low speed, slowly pour in the beaten eggs, mixing until incorporated. (The mixture will be loose and curdled-looking.)

On low speed, add one-third of the flour mixture and mix until just blended. Add one-third of the sour cream-corn mixture and blend. Alternate adding the flour and sour cream mixtures in two additions each. Do not over mix.

Pour the batter into the prepared cake pan. Bake until the cake is golden brown and springs back when lightly pressed in the center, 30 to 35 minutes. Transfer to a rack to cool.

While the cake is baking, make the compote. Combine the sugar, ¾ cup water and lemon juice in a small saucepan. Bring to a simmer over medium-high heat, stirring frequently until sugar dissolves. Pour the lemon syrup in a medium bowl and cool. Stir in the corn and blueberries.

When ready to serve the cake, cut the cake into 16 pieces and top each serving with about 3 tablespoons of the mixture.  
*Makes 16 servings*

## Three B's Summer Salad

6 small yellow beets, washed, dried and trimmed  
1 tablespoon olive oil + 2 tablespoons  
Kosher salt  
Juice and zest of 1 lemon  
6 cups arugula  
1 cup fresh blueberries + more for garnish  
1 small fennel bulb, trimmed, cored and thinly sliced  
½ small red onion, thinly sliced

3 ounces plain Greek yogurt  
⅓ cup mayonnaise  
1 tablespoon honey  
1 tablespoon sweet Asian chili sauce  
1 tablespoon chopped Italian parsley  
Freshly ground black pepper  
¼ cup fresh basil leaves, finely shredded

Preheat oven to 400°F. In a medium-sized baking dish, place the beets without crowding. Drizzle with 1 tablespoon olive oil and ½ teaspoon salt. Cover with foil and roast for 25 minutes. Remove foil and roast another 5 minutes or until tender. Cool 5 minutes; remove the skins and cut into wedges. Set aside.

In a large bowl combine arugula, fennel, onion, blueberries and lemon juice. In a small bowl, whisk together yogurt, mayonnaise, honey and chili sauce. Whisk in 2 tablespoons olive oil. Stir in chopped parsley. Season with salt and pepper. Drizzle enough dressing to lightly coat arugula mixture.

Place salad on a large serving platter. Arrange beets around the edge. Sprinkle with basil and additional blueberries for garnish. Serve remaining dressing with salad. *Makes 6 servings*



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