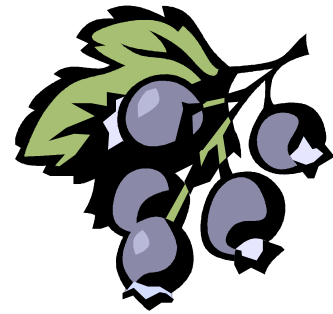


## Blueberry Coleslaw

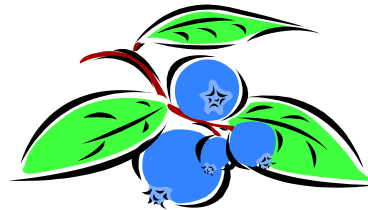
- 1 head cabbage, sliced
- 1 cup onion, sliced
- 1 carrot, julienne
- 1 pint blueberries
- 1 cup mayonnaise
- 2 tablespoons red wine vinegar
- 1 tablespoon honey
- 1 tablespoon kosher salt
- 2 tablespoons freshly chopped cilantro leaves (if you grow it in your garden, even better!)
- 1 tablespoon cumin seed, toasted



When shredding the cabbage and other vegetables, you can use a mandolin on its thinnest setting or a veggie grater. In a large bowl, combine all ingredients. I like to set mine in the fridge so all the flavors have a chance to mingle.

## Blueberry BBQ Sauce

- 2 qt Fresh or frozen blueberries
- 1 1/2 C. Chopped celery
- 1 1/2 C. Chopped onion
- 1 1/2 C. Chopped green pepper
- 1 Garlic clove, minced
- 1 Carrot, minced
- 1 1/2 t. Salt
- 1 1/2 t. Pepper
- 1/2 - 1 cup honey
- 2 T. Molasses
- 1 C. Vinegar
- 1 T. Paprika
- 1 t. Cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon dry mustard
- 1/2 teaspoon ground cloves
- 1/2 teaspoon celery seed
- 1/2 teaspoon ginger
- Cayenne pepper to taste



If your blueberries are frozen, thaw them first, but do not drain. Puree berries in your food processor, but if you like your sauces a little chunkier, then just smash them with a fork or masher. Combine celery, onions, green pepper, garlic and carrots in large saucepan; add honey, molasses, vinegar, salt, pepper and the rest of the spices. Add pureed berries; mix well. Simmer over medium heat, stirring occasionally, until thickened. Refrigerate until needed, serve warm with grilled meats.