



## Berry Recipes on Across the Fence – June 2025

### Strawberry Lemonade Recipe

1 pint ripe strawberries, hulled and quartered  
¼ cup fresh mint leaves  
1 cup sugar or ⅔ c honey  
6 cups water, divided or 1 Liter club soda  
1.5 c lemon juice

Combine the strawberries, mint, sugar, and 2 cups of water in a blender. Blend until very smooth, 30-45 seconds. Nest a strainer over a pitcher or a 2-cup measuring cup. Strain the solids. Transfer the strained puree to a pitcher if needed. Add the lemon juice and the remaining 4 cups of water. Mix until well combined, and then serve over ice. Garnish with fresh strawberries slices if desired. The riper the strawberries, the sweeter and more intense the flavor will be!

### Grilled Chicken Salad with Blueberry Vinaigrette

2 boneless skinless chicken breast halves (6 ounces each)  
1 Tbsp. olive oil  
1 garlic clove, minced  
¼ tsp. salt  
¼ tsp. pepper

#### **VINAIGRETTE:**

¼ cup olive oil  
¼ cup blueberry preserves  
2 Tbsp. balsamic vinegar  
2 Tbsp. Vermont maple syrup  
¼ tsp. mustard  
⅛ tsp. salt  
Dash pepper

#### **SALAD:**

1 package (10 ounces) ready-to-serve salad greens  
1 cup fresh blueberries  
½ cup canned mandarin oranges  
1 cup crumbled goat cheese

Toss chicken with oil, garlic, salt and pepper; refrigerate, covered, 30 minutes. In a small bowl, whisk together vinaigrette ingredients; refrigerate, covered, until serving. Grill chicken, covered, over medium heat until a thermometer reads 165°, 5-7 minutes per side. Let stand 5 minutes before slicing. Place greens on a serving plate; top with chicken, blueberries and mandarin oranges. Whisk vinaigrette again; drizzle over salad. Top with cheese.

## **Strawberry Rhubarb Custard Pie**

1 (9-inch) pie  
1 (9 inch) unbaked pie crust  
3 cups rhubarb, sliced 1/4-inch thick  
1 cup fresh strawberries, quartered  
3 large eggs  
1 cup sugar  
3 Tbsp. milk  
3 Tbsp. all-purpose flour  
¼ tsp. nutmeg  
1 Tbsp. butter, diced  
2 Tbsp. strawberry jam  
¼ tsp. water

Preheat the oven to 350 degrees F (175 degrees C). Place rolled-out pie crust in a 9-inch pie plate and set on a baking sheet lined with parchment paper or a silicone baking mat. Combine rhubarb and strawberries in a bowl; transfer to the pie crust, distributing evenly. Whisk eggs, sugar, milk, flour, and nutmeg together in a medium bowl. Slowly pour filling over rhubarb mixture until it just reaches the top edge of the crust. Scatter diced butter evenly over the top of the filling. Lightly tap and shake the baking sheet to remove any air bubbles. Transfer pie to the preheated oven and bake, turning halfway through, until rhubarb is tender and custard is set, about 1 hour. Mix strawberry jam and water in a small bowl; heat in the microwave until warm, about 15 seconds. Glaze the top of the pie with the jam mixture and let cool. Refrigerate until ready to serve.

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