

CHILLED MAINE BLUEBERRY CHAMPAGNE BISQUE

Was there ever a berry as delicious as the Wild Maine Blueberry? We think not! These tiny berries grow on sixty thousand acres in Maine's barrens, primarily Downeast. Here at The Cliff House we look for every conceivable way to bring them to the table. This heavenly-tasting bisque can last in your refrigerator for a week. Or add champagne and serve as a poolside drink. Oh, but don't try to replicate this by using the big, fat blueberries from other states — only the Maine Wild Blueberry will do.

SHOPPING LIST

4 pints Maine Wild Blueberries
½ bottle Champagne
2 cups Chardonnay
1 pint fresh strawberries
1 dash ground nutmeg
4 teaspoons honey
2 tablespoons granulated sugar

DIRECTIONS

Combine all ingredients in a medium saucepan and simmer on low heat for 30 minutes. Cool and purée in a blender. Serve ICE COLD on a hot day!

Yield: 2 quarts

