

BLUE COOL DRINK MIXER

BLUE Cool Drink Mixer is the perfect lighter twist to any occasion from weddings to New Year's celebrations.

BLUE COOL AND CHAMPAGNE

Pour a teaspoon of BLUE Cool Drink Mixer into a glass, add Champagne or sparkling wine and top with a mint leaf. Watch as the bubbles mix the two to create a beautiful pink drink!

Alternatively try BLUE Cool Drink Mixer in lemonade, vodka, lagers, ciders or just dilute it with some ice cold water.



BLUE FESTIVE DRINK MIXER

A superbly subtle instant mulled wine concentrate, packed with blueberries, herbs and festive spices. So refreshingly more-ish it will have your guests clamouring for a refill!!

BLUE FESTIVE MULLED WINE

Gently heat one bottle of red wine with 1/3rd of a bottle of BLUE Festive Drink Mixer and a couple of slices of fresh orange. Serve and watch the festive glow consume your guests from within!

Alternatively pour about a teaspoon of BLUE Festive in to a glass, stir and pop in the microwave to warm should you want breather from the hectic festivities.



BLUE SUMMER DRINK MIXER

The refreshing drink for a long hot summer's evening with a bunch of friends, a barbeque and some good music. This is a blueberry-based punch maker which is both tasty and refreshing. Ideal for an introductory drink at any event.

BLUE SUMMER PUNCH

In to a large punch bowl pour 3 litres of chilled red wine and a bottle of BLUE Summer Drink Mixer, add a selection of seasonal fruit and stir thoroughly. Ladle into glasses as your guests arrive, making sure not to forget yourself!

Alternatively pour about a teaspoon of BLUE Summer in to a glass of red wine and stir for a refreshing drink and a peaceful moment in the garden...!



VISIT OUR WEBSITE FOR FUTURE SHOWS,
RECIPE IDEAS AND BLUE LOCATIONS NEAR YOU.



BLUE SAUCES, SYRUPS, DRESSINGS
& DRINKS MIXERS CONTAIN
HOME-GROWN FRUITS AND HERBS.

NO ARTIFICIAL PRESERVATIVES
NO ARTIFICIAL COLOURINGS
NO ARTIFICIAL FLAVOURINGS
NO ARTIFICIAL SWEETENERS

ALL OUR FRUIT AND HERBS ARE
GROWN SUSTAINABLY WITHOUT
THE USE OF INSECTICIDES

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THE BLUE STORY

Wood Cottage Berry Farm is a small family run fruit farm on the English-Welsh border, where blueberries and other fruits are farmed using sustainable ecological methods, without the use of insecticides. We grow all of the fruit and herbs that are used in our products here on our farm. Everything that we cannot grow we source as locally as possible reducing the food miles of our products. We employ students from the University of Bangor to help with hand weeding, cooking, picking and planting, at the same time we teach them about sustainable food production. Whilst they are here the students live with us as a family, with many returning at regular intervals throughout their degree courses. One of our longest serving student workers has taken up his first full-time job with us after graduating this year.

BLUE CHOCOLATE

A ridiculously indulgent fusion of blueberries, Belgian dark chocolate, garden herbs and spices.

BLUE CHOCOLATE MILK SHAKE

Into a glass pour a table spoon of BLUE Chocolate, add chilled milk and stir.

BLUE CHOCOLATE GOT THE MUNCHIES...

Toast a couple of crumpets, spread them with butter then pour BLUE Chocolate over the top. Warning... filling up all the holes in the crumpet may cause BLUE Chocolate to dribble down your chin....approach with care!!!



BLUE SWEET SYRUP

The original BLUE! BLUE Sweet Syrup is a refreshing, simply delicious, mildly spiced syrup with whole blueberries. Ideal with pancakes, waffles, ice cream, yoghurt or porridge.

BLUE SWEET SYRUP ON PANCAKES & CLOTTED CREAM

Onto freshly made pancakes, dollop a good spoonful of clotted cream, a selection of seasonal fruit and pour BLUE Sweet Syrup liberally over. Delightful!

BLUE SWEET SYRUP YOGHURT & GRANOLA

In to a bowl pour a couple of tablespoons of granola, add a selection of sliced seasonal fruit, then spoon a good amount of natural yoghurt over the lot. Pour BLUE Sweet Syrup over and enjoy a scrumptious healthy breakfast.



BLUE SPICY SAUCE

A zingy blueberry sauce uniquely infused with Asian spices and European herbs. This is a superb stir-fry sauce and barbeque marinade with whole British blueberries.

BLUE SPICY POTATO WEDGES

Toss potato wedges in a greased, oven-proof dish and place in a hot oven. Put your feet up and sip a glass of your favourite wine until the potatoes are almost tender. Next, simply pour BLUE Spicy Sauce over the wedges, toss and put back in the oven until sticky. Serve and enjoy.

BLUE SPICY MARINADE

Into a glass bowl place beef steaks and pour BLUE Spicy Sauce over, mix thoroughly making sure to coat the beef completely. Cover and place in the refrigerator overnight. Heat barbeque up and cook to taste. Enjoy with BLUE Summer Punch and friends...!



BLUE SAVOURY SAUCE

Made with savoury garden herbs, this sauce retains a slight sweetness from the whole blueberries that compliments a wide range of meats such as game, pork and lamb either in a gravy, cooked over the meat, or as a table sauce.

BLUE SAVOURY GRAVY

Pour the juices left over from cooking the joint of meat (or water from boiling the vegetables) into a pan, add 1/3rd of a bottle of BLUE Savoury Sauce, a good dash of dark soy sauce and bring to the boil.

In a small bowl add 2 teaspoons on corn flour and mix with cold water in to a paste.

Whilst the gravy is boiling stir vigorously and add the corn flour slowly until thick. Serve over Sunday lunch.

BLUE SAVOURY SAUCE ROAST VEGETABLES

Toss chunks of parsnip, swede, beetroot, pumpkin, onion or any other combination of seasonal vegetables in a greased oven-proof dish. Pour over BLUE Savoury Sauce and stir vegetables every 10 minutes. When tender serve with a garnish of fresh garden herbs.

BLUE SAVOURY CARAMELISED SAUSAGES

Lay sausages in an oven proof dish and pour BLUE Savoury Sauce over them and mix well.

Cover dish and place in hot oven, turning the sausages now and then. When cooked take out and serve. This also works especially well with chipolatas as a party snack.



BLUE THUNDER DRESSING

An exciting dressing with blueberries, Great Ness rapeseed oil and a vibrant combination of herbs and spices. This wonderfully zingy salad dressing is great for both red and green salads.

BLUE THUNDER SALAD

In a bowl place mixed salad leaves, finely sliced spring onions, roasted pine nuts and slivers of parmesan cheese.

Pour BLUE Thunder Dressing over and toss. Add pepper to taste.

BLUE THUNDER GOURMET BAKED SALMON

Place salmon fillets on a bed of sliced fennel and tomatoes. Pour BLUE Thunder Dressing over the top, cover and bake in a hot oven until the fish is flaky and tender. Garnish with ground pepper and fresh herbs from the garden.



BLUE CLOUD DRESSING

As fresh as a British summer, but with no sugar and a great flavour from toasted sesame seeds. BLUE Cloud is the mildest of the BLUE dressings but is still packed full of Asian spices.

BLUE CLOUD HOT CHICKEN SALAD

Place a selection of mixed salad leaves into a bowl and add sliced red onion.

Add BLUE Cloud Dressing into a frying pan and heat; add finely sliced chicken breast and fry until golden brown.

Pour contents of pan over salad leaves and serve immediately.



BLUE LIGHTNING DRESSING

Turn up the heat with this scorcher of a salad dressing; it may be completely sugar free, but it certainly packs a punch...!

BLUE LIGHTNING TOMATO SALAD

Into a flat dish slice a selection of cherry and plum tomatoes, add finely sliced red onion and garlic, freshly ground black pepper and salt and pour over BLUE Lightning Dressing.

For best results let this sit for a few hours before serving.

BLUE LIGHTNING FRIED RICE

Pour BLUE Lightning Dressing in to a frying pan, add last night's leftover steamed rice, stir through and heat thoroughly. Garnish with sliced spring onions and serve with iced water...!

