



Across the Fence Fresh Recipes – August 2025

Baby Spinach Blueberry Salad with Honey Balsamic Vinaigrette

Salad:

4 to 5 cups fresh spinach
½ cup pecans, chopped
½ cup dried cranberries
½ cup feta cheese
½ cup fresh blueberries

Dressing:

1 Tbsp. olive oil
1 Tbsp. water
3 Tbsp. honey
2 Tbsp. balsamic vinegar

Toss all salad ingredients together. Make the dressing: Add all dressing ingredients to a Mason jar. Put the lid tightly on the jar and shake well. If making this salad for a potluck-type event where it's all going to get eaten the same day, pour the dressing on right before serving. Don't put the dressing on the salad until you are ready to eat it or it will get soggy. Keep leftover un-dressed salad covered in the fridge and leave dressing in a sealed container at room temp for up to 4 days.

Shrimp Salad Rolls

½ cup mayonnaise, plus more for the buns
2 to 3 celery stalks, finely chopped
1 tsp. dry dill or 2 Tbsp. chopped fresh dill
2 chopped fresh chives
1 Tbsp. fresh lemon juice
½ tsp. kosher salt

1 tsp. paprika
1 lb. cooked medium shrimp, chopped
4 hot dog or "New England" style buns
4 large lettuce leaves

Stir together the mayonnaise, celery, dill, chives, lemon juice, paprika, and salt in a large bowl. Add the shrimp to the bowl and gently stir to combine. Heat a large cast-iron skillet over medium heat. Spread both sides of the buns lightly with mayonnaise. Toast the buns in batches until golden, about 2 minutes per side. Lay the lettuce leaves inside the toasted buns and fill with the shrimp salad. Garnish with more dill and serve with chips.

Lemon Blueberry Bread

1½ cups all-purpose flour (scoop and level to measure)
1½ tsp. baking powder
½ tsp. salt
1¼ cups fresh blueberries
1 cup sugar
1 Tbsp. lemon zest
½ cup unsalted butter, softened

3 large eggs
½ tsp. vanilla extract
½ cup (118 g) sour cream
2 Tbsp. fresh lemon juice
¾ cup (90g) powdered sugar
1½ Tbsp. fresh lemon juice

Preheat oven to 350°F. Grease an 8½ by 4½-inch or 9 by 5-inch loaf pan then dust with flour, shake out excess, and set aside. In a medium mixing bowl whisk together flour, baking powder, and salt. Rinse blueberries and drain very well. Transfer berries to a medium bowl and add 1 Tbsp. of the flour mixture. Toss to coat and set aside. In the bowl of an electric stand mixer fitted with the paddle attachment, whip together sugar, lemon zest, and butter until mixture is pale and fluffy. (A hand mixer can be used instead of the stand mixer.) Mix in eggs one at a time and blend in vanilla. Add ⅓ of the flour mixture and mix until just combined. Next, mix in ½ the sour cream and lemon juice, and mix just until combined. Repeat process – alternating flour mixture and sour cream -- once more. Mix in last ⅓ of the flour mixture then remove bowl from stand mixer and gently fold in blueberries. Pour batter into prepared loaf pan, spread evenly and bake until toothpick inserted into center comes out with a moist crumb or two, about 50 to 60 minutes. Let cool for about 5 minutes, run knife around edges to ensure loaf has loosened then invert onto a wire rack. Cool on rack about 30 minutes then finish cooling in an airtight container. **Make the lemon glaze:** Once loaf is cool, in a small mixing bowl whisk together powdered sugar and lemon juice (if you want it thicker add a little more powdered sugar). Spoon over loaf. Let glaze set then cut into slices. Store in an airtight container.

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