



New Jersey's juiciest uses of blueberries

by [Marla Cimini](#), Special for USA TODAY | *Published on June 29, 2015*

A flavorful fruit known for its antioxidants and health benefits, the blueberry harvest is eagerly anticipated in New Jersey, as it signifies that summer is in full swing. Today, the state grows more than 50 million pounds of this indigo-hued berry annually, with nearly 80% of the crop grown in and around the town of Hammonton, N.J., earning it the title, "Blueberry Capital of the World." From late June to late August, blueberries are frequently found in fruit stands and farmers markets around the state. As New Jersey blueberries burst with flavor every summer, it's no wonder that so many local restaurants get creative with the ingredient this time of year. These are some of the standout dishes, desserts and cocktails putting the Garden State's star staple in the spotlight.



The larger-sized homemade berry tart is filled with locally grown berries.
CHOC-O-PAIN Bakery & Café



CHOC-O-PAIN Bakery & Café in Hoboken and Jersey City, N.J. offers a house baked berry fruity tart in two sizes -- mini and full. CHOC-O-PAIN Bakery & Café