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THE DINER

Enjoy a taste of the Smokies at home with this delicious recipe for **THE DINER'S Black & Blue Southern Style Cobbler**.

Serves 18 to 20

INGREDIENTS

- 10 cups blueberries
- 10 cups blackberries
- 1 1/2 cups sugar
- 1/4 cup Hillside Winery's Black and Blue Wine
- 3/4 cup water
- 2 sticks butter

Crust:

- 2 cups sugar
- 2 cups self-rising flour
- 2 cups whole milk

PREPARATION

1. Preheat oven to 350°
2. In a large pot, combine fruit, sugar, wine and water. Bring to a low boil, stirring often to keep the fruit from sticking.
3. Meanwhile, mix sugar and flour in a bowl. Add milk, stirring as you add until batter is well mixed. Set aside.
4. Once the fruit mixture is hot, melt 2 sticks of butter in an 18x24 inch pan in oven. Once butter is melted, pour fruit into the pan and stir to mix together.
5. Pour batter/crust evenly over fruit and return to oven. Bake at 350° until crust is golden brown. About 1 1/2 hours.



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