

Fresh Glazed Strawberry Pie

Place 2 C sliced strawberries in cooked pie shell or cookie crust.

GLAZE INGREDIENTS:

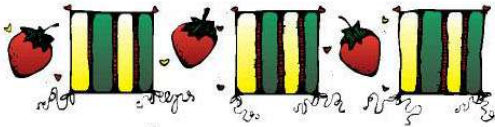
1 C. sliced strawberries
2/3 C. sugar

GLAZE DIRECTIONS:

Combine & dissolve:
3 Tbl. cornstarch
1/2 C water

DIRECTIONS:

Boil until thick. Pour over berries in crust & chill. Serve with whip cream.
Makes 1 pie



Strawberry Syrup

Makes 2 1/4 Cups

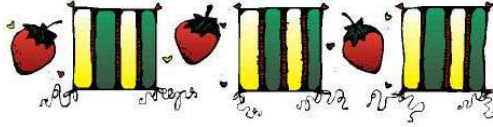
INGREDIENTS:

1 Pint (2 C.) fresh strawberries*
2 C. sugar
1/4 tsp lemon juice

DIRECTIONS:

Process strawberries in a food processor until smooth. Pour strawberry puree through a wire-mesh strainer into a saucepan, discarding seeds. Stir in sugar and juice; cook over low heat, stirring until sugar dissolves. Bring to a boil over medium-high heat; reduce heat and simmer 5 minutes. Remove from heat; cool.

PREP: 10 minutes. **COOK:** 5 minutes
*2 cups frozen strawberries, thawed, may be substituted.



Strawberry Cobbler

INGREDIENTS:

4 C sliced strawberries
1 Tbl lemon juice
3/4 C + 3 Tbl sugar
1 Tbl cornstarch
2 C buttermilk biscuit mix
3 Tbl butter or margarine melted
1/2 C milk
1 tsp vanilla

1/2 Tbl sugar
1/8 tsp ground Cardamon

OVEN TEMP: 400

DIRECTIONS:

Combine strawberries, lemon juice, sugar and cornstarch in saucepan. Heat and stir until boiling and thickened. Pour into an 8" square baking dish. Combine next 5 ingredients for dumpling batter and drop by tablespoons onto strawberry mixture. Combine sugar and Cardamon and sprinkle over top. Bake at 400 about 25 minutes or until dumplings are done.
Serves 6

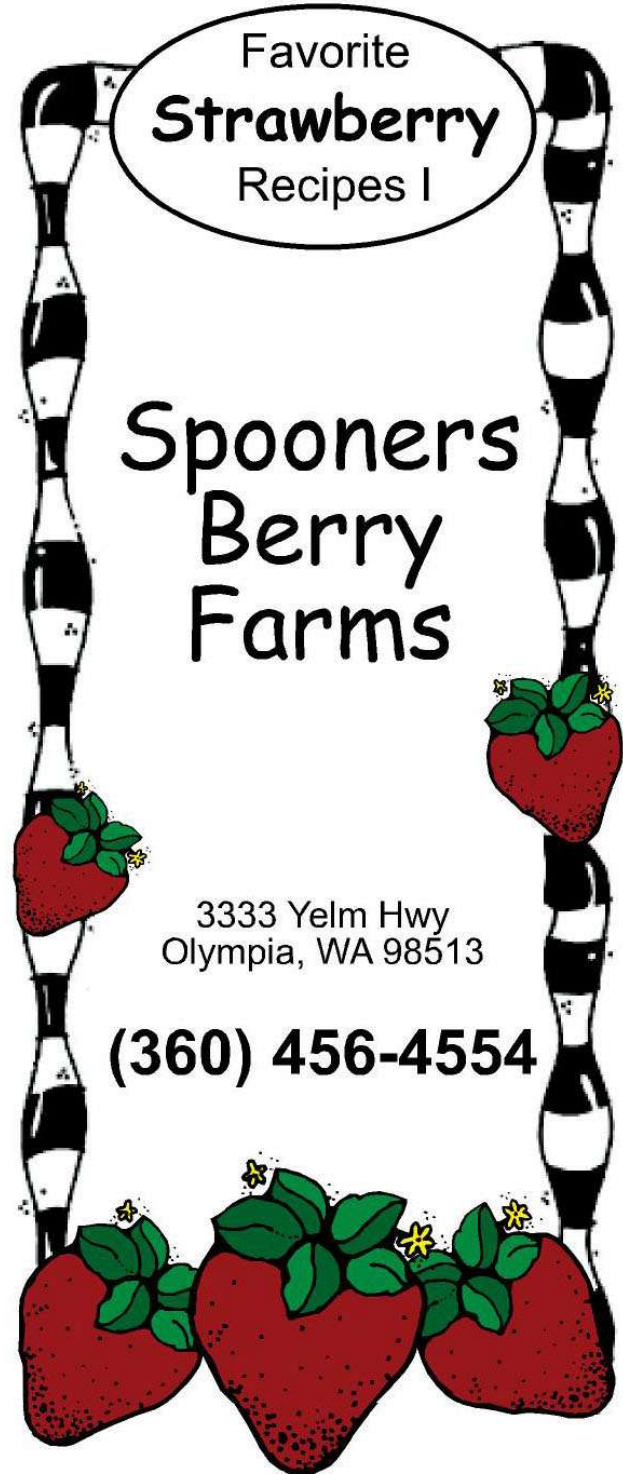


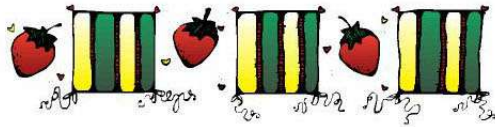
Favorite
Strawberry
Recipes I

Spooners Berry Farms

3333 Yelm Hwy
Olympia, WA 98513

(360) 456-4554





Summer Surprise Dessert

INGREDIENTS:

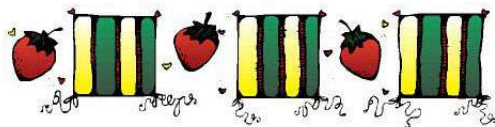
- 1 C fresh seedless grapes (halved)
- 1 C fresh blueberries
- 1 C fresh strawberries (halved)
- 1 C fresh peaches (cut in bite-size pieces)
- 1 C firmly packed brown sugar
- 2 C dairy sour cream

DIRECTIONS:

In shallow 9 x 12 inch glass dish. Combine all fruit and mix well. Sprinkle brown sugar over the fruit. Top with sour cream. Cover with plastic wrap; refrigerate 3 to 4 hours or overnight. The sour cream will seep through the brown sugar to the fruit. To serve, gently stir the fruit, spoon into sherbet glasses.

TIP:

Any combination of fruits may be used; FRESH plums, kiwi, raspberries, pitted bing cherries, etc. However, FRESH peaches, FRESH grapes and FRESH blueberries are a necessity. Frozen or canned fruits are NOT recommended.



Strawberry Wonder

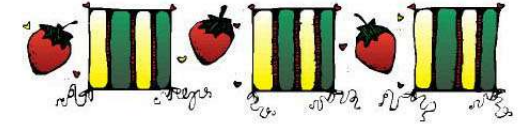
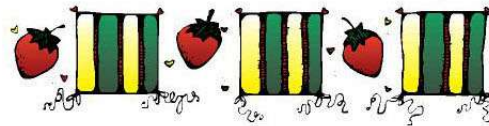
If you are going to sin, try this!

INGREDIENTS:

- 1 box vanilla wafers, crushed
- 1/2 C butter (no substitute)
- 1 lb powdered sugar
- 2 eggs
- 1 pt whipping cream
- 2 qts fresh strawberries

DIRECTIONS:

Sprinkle half of crumbs in a 13 x 9 pan (preferably glass). Cream softened butter and sugar; beat in eggs one at a time and continue beating until very creamy. Spread mixture carefully over crumbs. Wash and hull berries; layer berries over butter mixture. Whip cream until quite stiff and spread over berries. Top with remaining crumbs. Cover and refrigerate 8 hours or overnight. Top each serving with an unstemmed berry.



Special Strawberry Spinach Salad

INGREDIENTS:

- 9 C torn fresh spinach
- 1 pint fresh strawberries (halved)
- 1/2 C slivered almonds (toasted)

DRESSING:

- 1/4 C vegetable oil
- 2 Tbl sugar
- 2 Tbl cider vinegar
- 1 Tbl chopped onion
- 1 tsp poppy seeds
- 1 tsp sesame seeds
- 1/4 tsp paprika
- 1/8 tsp Worcestershire Sauce

DIRECTIONS:

In a large bowl, combine the spinach, strawberries and almonds. Place dressing ingredients in a blender; cover and process until combined. Pour over salad and toss to coat. Serve immediately. Serves 6-8

