

Strawberry Cheesecake

CRUST

1 1/2 c Graham crackers
2 tb Sugar
3 tb Butter or margarine; melted

GLAZE

1 c Mashed strawberries
1 c Sugar
3 tb Cornstarch
1/3 c Water

FILLING

19 oz Cream cheese; softened
1 c Sugar
2 ts Lemon peel; grated
1/4 ts Vanilla
3 ea Eggs

Pre-heat oven to 350f.

CRUST: Stir together graham cracker crumbs and sugar. Mix in butter thoroughly and press into a 9" spring form pan. Bake 10 minutes. Cool. Reduce oven temperature to 300f.

FILLING: Beat cream cheese in a large mixing bowl. Gradually add sugar, beating until fluffy. Add lemon peel and vanilla. Beat in eggs one at a time. Pour into shell. Bake 1 hour or until center is firm. Cool to room temperature and then spread with the strawberry glaze. Chill 3 hours.

GLAZE: Blend sugar and cornstarch together in a small saucepan. Stir in water and strawberries. Cook, stirring constantly, until the mixture thickens and boils. Boil and stir for 1 minute. Cool thoroughly before spreading over cheesecake.

Bayerische Erdbeercreme (Strawberry Barvarian)

Yield: 6 servings

1 qt Strawberries; Fresh
3/4 c Sugar
1 tb Gelatin; Unflavored,(1 env.)
1/2 c ;Water, Cold
2 ts Lemon Juice
1 c Cream; Heavy, Whipped

Slice strawberries and mix with the sugar. Let stand until sugar dissolves. Sprinkle gelatin over cold water. Set stand 5 minutes, then heat gently until gelatin dissolves completely. Add gelatin and lemon juice to sliced berries. Fold in whipped cream. Pour into a 1-quart mold or serving dish. Chill until set. Carefully unmold and serve.

Sliced Kiwi and Banana with Strawberry Puree

Yield: 6 servings

1 pt Strawberries, hulled

1 ea Juice of 1/2 lemon
1 x Water
1/2 c Granulated sugar
1 tb Cornstarch
6 ea Kiwis
3 ea Bananas

Place strawberries in blender with lemon juice and 1/4 cup water. (Thawed unsweetened strawberries could be substituted). Blend until smooth. Press through fine strainer into medium-sized saucepan. (Sauce foams as it cooks, so you will need the extra space). Add sugar to mixture; bring to a boil. Lower heat; simmer 5 minutes. Mix cornstarch with 1 tablespoon water; stir into mixture 1 to 2 minutes or until thickened. Remove from heat. Cool and chill. Just before serving, peel kiwis and bananas. Place several tablespoons for strawberry mixture in corner of each dessert plate. Slice 1 kiwi and half a banana into overlapping semicircles around each pool of sauce. (If you have any strawberry mixture left over, it's delicious on ice cream)

Strawberry Mousse Cake

Yield: 10 servings

SPONGE CAKE:

3 ea Eggs, separated
1 x Pinch cream tartar
1/2 c Granulated sugar
1/4 ts Grated lemon rind
1 ts Vanilla
1/2 c All purpose flour
1 x Pinch salt

STRAWBERRY YOGURT MOUSSE;

1 1/2 ea Env unflavoured gelatin
1/4 c Cold water
2 c Whole strawberries
1/3 c Granulated sugar
2 tb Lemon juice
1/2 c Plain yogurt
1/2 c Whipping cream

SYRUP:

3 tb Water
3 tb Granulated sugar
2 tb Strawberry or kirsch liqueur

CREAM FROSTING AND GARNISH:

2 c Strawberries
1 1/2 c Whipping cream
2 tb Granulated sugar

CAKE: Butter and flour the bottom and sides of a 9 inch spring form pan; set aside. In a large bowl beat whites and cream of tartar to soft peaks. Gradually beat in 1/4 cup of the sugar, continuing to beat to stiff peaks. In a separate bowl beat the yolks with remaining sugar until light yellow and thickened. Scrape yolks over whites, add lemon rind and vanilla and fold together. Sift flour and salt over batter, folding in gently but thoroughly. Transfer to prepared pan. Bake at 350 degrees F for 25 minutes or until the top springs back when lightly touched. Let cool in pan on wire rack.

If making ahead, remove from pan and wrap well for storage at cool room temperature for one to two days or in the freezer for up to 2 months.

MOUSSE: In a very small saucepan sprinkle gelatin over water; set aside. Rinse, hull and puree berries. In a small saucepan combine puree, sugar and lemon juice and heat gently just long enough to dissolve sugar. Remove from heat. Warm softened gelatin over low heat until clear and syrupy. Stir into strawberry mixture. Transfer to a large bowl and chill to consistency of raw egg white. Whisk in the yogurt. Whip cream until firm; fold into mousse and return to fridge.

SYRUP: In a small saucepan bring water and sugar to a boil. Remove from heat, cool and stir in liqueur.

ASSEMBLY: Using a long serrated knife, cut cake into 2 thin layers. Place top half, but side up, in the bottom of a clean 9 inch spring form pan. Drizzle half the syrup evenly over the cut side of each of the 2 halves. Spoon strawberry mousse over cake in pan; don't worry if mousse extends over the sides. Set remaining layer, cut side over mousse, pressing gently. Cover and chill thoroughly, overnight if possible. Release sides of pan, and using a wide lifter, transfer cake to service plate, doily-lined if you've thought that for ahead.

CREAM FROSTING AND GARNISH: Rinse and hull berries. Slice thinly. Whip cream until it's stiff and firm. Sweeten with sugar and spread evenly over top and sides of cake. Arrange berry slices in circle around the top and bottom edges of the cake. Refrigerate until serving time, which should be within the following hour or two.

Rhubarb-Strawberry Cobbler

Yield: 8 servings

FILLING

1 1/4 c Sugar
3 tb Flour, all purpose
1 1/2 ts Cinnamon
1 1/2 ts Orange Rind
6 c Rhubarb, coarsely chopped
3 c Strawberries, sliced

Topping:

1 1/2 c Flour, all purpose
3 tb Sugar
1 1/2 ts Baking Powder
1/2 ts Baking Soda
1/4 ts Salt
3 tb Margarine, chilled
1 c Buttermilk

FILLING: In large bowl, combine sugar, flour, cinnamon and orange rind. Add rhubarb and strawberries; toss well. Spread mixture in 13 x 9 in. (3.5 L) baking dish. Bake in 400F(200C) oven 10 minutes.

TOPPING: In large bowl, combine flour, sugar, baking powder, baking soda and salt. Using fingers or two knives, cut in margarine until mixture resembles small peas. With fork, stir in buttermilk just until soft dough forms. Drop by tablespoonfuls in 12 mounds on top of hot fruit filling. Bake in 400F(200C) oven 25 minutes or until topping is golden brown and has risen.

Meringue Tarts with Strawberries

Yield: 8 servings

1 c Sugar
1/2 ts Baking powder
1/8 ts Salt
3 ea Egg whites
1 ts Vanilla
1 ts Vinegar
1 ts Water
1 ea Fresh sliced strawberries

Sift the sugar with the baking powder and salt. Combine the liquids. Add the sugar, 1/2 t at time, to the egg whites, alternating with a few drops of the liquid, beating constantly. When all combined, continue to beat for several minutes. Place large spoonfuls on baking sheet and shape into shallow cups. Bake at 225F for 45 min. to 1 hr. Remove the meringues form the sheet quickly and cool them on rack. Fill with strawberries.

Strawberry Jello Salad

Yield: 8 servings

1 pk Strawberry Jello
2 c Boiling water
3 ea Bananas, mashed
1 cn (1g) crushed pineapple
30 oz Frozen strawberries, undrain
1 pk Sour cream, large

Mix Jello and 2 cups boiling water and let cool. Add mashed bananas, pineapple, and undrained frozen strawberries. Put half the mixture into 13" X 9" X 2" pan and chill 30-45 minutes. Spread sour cream on top. Add remaining fruit & Jello mixture, chill, and cut into squares.

Strawberry Grand Marnier Cheesecake Dip

Yield: 6 servings

1/2 c Strawberries; Crushed
1/4 c Walnuts; Finely Chopped
1/4 c Dark Brown Sugar
1/3 c Grand Marnier Liqueur
1 c Cream Cheese; Softened
1 c Sour Cream

Reserve 1 tablespoon each of the strawberries and walnuts for the garnish. In a small bowl, mix the strawberries, brown sugar and liqueur. Set aside. Blend the cream cheese and sour cream until smooth. Add the strawberry mixture, blending well. Fold in the walnuts. Mound the reserved strawberries in the center and ring with the reserved walnuts. Cover and chill. Makes about 3 1/2 cups of dip. SUGGESTED DIPPERS: Chocolate Wafers Or Crackers, Graham Crackers, Chocolate Chunks, Ladyfingers, Bananas

Fresh Strawberry Pie

Yield: 6 servings

1 ea Baked 9-inch Pie Shell
1 1/4 c Sugar
1 tb Cornstarch
3 tb Lemon Juice
3 oz (1 Pk) Strawberry Gelatin
1 qt Fresh Strawberries
1 1/2 c Water

Clean and hull strawberries.

In medium saucepan, combine sugar and cornstarch; add water and lemon juice. Over high heat, bring to a boil. Reduce heat; cook and stir until slightly thickened and clear, 4 to 5 minutes. Add gelatin, stir until dissolved. Cool to room temperature. Stir in strawberries; turn into prepared pastry shell. Chill 4 to 6 hours or until set. Serve with whipped cream if desired. Refrigerate leftovers.

Strawberry Cream Pie

Yield: 6 servings

1 ea 9-inch baked pie crust
1/2 c Slivered, blanched almonds
1 ea Recipe Cream Filling
2 1/2 c Fresh strawberries
1/2 c Water
1/4 c Sugar
2 ts Cornstarch
1 x Few drops red food coloring

CREAM FILLING:

1/2 c Sugar
3 tb Cornstarch
3 tb Enriched flour
1/2 ts Salt
2 c Milk
1 ea Egg, slightly beaten
1/2 c Heavy cream, whipped
1 ts Vanilla

Directions for Cream Filling: Mix first 4 ingredients. Gradually stir in milk. Stirring constantly, bring to a boil; reduce heat and cook and stir till thick. Stir a little of hot mixture into egg; return to remaining hot mixture. Bring just to boiling, stirring constantly. Cool, then chill. Beat well; fold in whipped cream and vanilla. Directions for pie: Toast almonds until lightly browned, then sprinkle over the bottom of the cooled pie crust. Fill crust with chilled Cream Filling. Halve 2 cups of the strawberries. Pile atop filling. Glaze: Crush remaining 1/2 cup berries; add water; cook 2 minutes; sieve. Mix sugar and cornstarch; gradually stir in berry juice. Cook, and stir till thick and clear. Tint to desired color with food coloring. Cool slightly; pour over halved strawberries. Keep refrigerated till serving time. Pass whipped cream, if desired.

Strawberry-Rhubarb Pie

Yield: 6 servings

3 ea Eggs, beaten
1 1/4 c Sugar
1/4 c Enriched flour
1/4 ts Salt
1/2 ts Nutmeg
2 1/2 c Rhubarb, red, 1 inch slices
1 1/2 c Strawberries, fresh, sliced
1 ea Pastry for 9" lattice crust
1 tb Butter or margarine

Combine eggs, sugar, flour, salt, and nutmeg; mix well. Combine rhubarb and strawberries. Line 9" pie plate with pastry; fill with fruits. Pour egg mixture over. Dot with butter. Top with lattice crust, crimping edge high. Bake at 400 degrees about 40 minutes. Fill openings in lattice crust with whole strawberries. Serve warm- plain, or topped with vanilla ice cream..

Glazed Fresh Strawberry Pie

Yield: 6 servings

3 pt Strawberries; Fresh, Hulled
1 c Sugar
3 1/2 tb Cornstarch
1/2 c Water
1 x Red Food Coloring; A Few Dr
1 ea Baked 9" Pie Shell
1 x Sweetened Whipped Cream

Mash 1 pt of the strawberries, using a fork, and set aside. Combine the sugar and cornstarch in a 3 quart sauce pan. Stir in the water and mashed berries. Cook over medium heat, stirring constantly, until the mixture comes to a boil, then cook 2 minutes longer. Remove from the heat and stir in the food coloring. Cool to room temperature. Fold in the remaining 2 pts of strawberries and turn into the baked pie shell. Chill in the refrigerator at least 2 hours. To serve, top with puffs of sweetened whipped cream

Strawberry Lemonade

Yield: 4 servings

1 qt Fresh Strawberries, Hulled
3 c Cold Water
3/4 c Lemon Juice
3/4 c Sugar *
2 c Club Soda, Chilled
1 x Ice
1 x Garnishes **

* Up to 1 cup sugar may be used to sweeten lemonade.

** Garnishes could be more strawberries and/or mint leaves.

In blender container, puree strawberries. In pitcher, combine pureed strawberries, water, lemon juice, and sugar; stir until sugar dissolves. Add club soda. Serve over ice and garnish with strawberries and/or mint leaves.

Fresh Strawberry Cupcakes

Yield: 24 servings

1 3/4 c All-purpose Flour
1 ts Baking Soda
1 c Sugar
1/2 c Chopped Walnuts
2 x Eggs
1/2 c Vegetable Oil
1/2 ts Almond or vanilla extract
10 oz Pkg frzn sweet Strawberries*

* or 1 cup crushed fresh strawberries mixed with 3 T sugar Mix together flour, baking soda, sugar and nuts in a bowl. In another bowl, beat together eggs, flavoring and oil until well blended. Add strawberries and beat at slow speed of mixer until berries are partially broken. Beat in flour mixture slowly until smooth, but pieces of berries are still visible. Pour batter into greased muffin tins, filling to half. Bake at 350 deg F for 30 minutes, or until they test done. Or, bake in greased 9x5x3" loaf pan for at 350 deg F for 1 hour or until done. Sprinkle with powdered sugar if desired

Simple Strawberry Cobbler

Yield: 6 servings

4 c Sliced fresh Strawberries
1 c All purpose Flour
1/2 ts Baking Powder
1 c Sugar
1 x Egg, beaten
1/4 c Butter or margarine
Whipped topping, or vanilla ice cream

Spread strawberries over bottom of greased 8 or 9" square baking pan. Stir together flour, baking powder, and sugar in a bowl. Add egg, mix with fork until crumbly. Spread over berries. Dot with small pieces of butter or margarine. Bake at 375 deg F for 45-50 minutes. Serve warm with whipped cream, topping, or ice cream. NOTE: 4 cups frozen unsweetened berry slices may be used instead of fresh.

Strawberry Crisp

Yield: 6 servings

1 c Uncooked Oatmeal
1 c All purpose Flour
1 c Brown Sugar
1/4 c Chopped Walnuts
1/2 c Butter or margarine
1/2 c Sugar

3 c Sliced fresh/frzn Strawberry

Mix together oatmeal, flour and brown sugar. Add nuts. Cut in butter or margarine until crumbly. In another bowl, mix strawberries and white sugar together. Grease an 8" square pan. Spread half the crumb mixture on bottom. Cover with strawberries. Spread remaining crumb mixture over top.

Bake at 350 deg F oven for 45 minutes.

Serve warm or cold with whipped cream or topping

Strawberry Rice-Cream

Yield: 6 servings

1 c Uncooked Rice

3 c Milk

1/2 c Sugar

2 x Beaten Eggs

1 ts Vanilla

1/2 c Heavy cream, whipped *

1 1/2 c Sliced fresh/frzn Strawberry

* whip heavy cream with additional 1/4 t vanilla

Place rice and milk in top of double boiler or in pan over boiling water. Cook for 1 hour, or until tender, stirring occasionally. Stir in sugar. Add a little hot rice to beaten eggs, then add eggs to remaining rice mixture. Stir in vanilla.

Mix well and continue cooking over hot water for 1 minute. Cool.

Whip cream, fold in strawberries, then fold mixture into rice.

Chill until serving.

Strawberry Nut Drops

Yield: 40 servings

1 c Sugar

1/2 c Butter or margarine

1 ts Almond extract

1 x Egg

2 c All purpose Flour

1 ts Baking Powder

1/2 ts Baking Soda

1 c Sweet Strawberries, mashed *

1/2 c Chopped Walnuts

3/4 c Confectioner's Sugar

or 10 oz pkg sweetened strawberries, mashed

Remove 2 T of the crushed strawberries with juice and set aside. Cream sugar, butter, and almond extract until creamy. Beat in egg. Mix flour with baking powder and soda and add to creamed mixture alternately with crushed strawberries.

Stir in walnuts. Drop by Tablespoons onto lightly greased, or Teflon coated cookie sheets, 2" apart.

Bake in 375 deg F oven for 12-14 minutes. Mix reserved berries with about 3/4 c confectioners sugar to make a thin glaze and spread over warm or cold cookies.

Strawberry Patch Pie

Yield: 8 servings

MERINGUE CRACKER CRUST:

3 x Egg Whites

1 c Sugar

1/8 ts Mace

1 ts Vanilla

12 x Soda crackers, crushed

1 ts Baking Powder

3/4 c Chopped Walnuts

Strawberry Filling

1 1/2 c Fresh Strawberries, crushed

1/4 c Sugar

1 ts Lemon peel

1 x Envelope unflavored Gelatin

1/4 c Cold water

30 x Whole, fresh Strawberries

MERINGUE CRACKER CRUST:

Beat egg whites until stiff. Combine sugar and mace; add 1 T at a time to egg whites, beating well after each addition. Add vanilla. Combine crushed crackers, baking powder and nuts. Fold into egg white mixture. Spoon into buttered 10" pie plate, pushing mixture to conform to shape of pie plate.. Bake at 350 deg F for 30 minutes. Cool. (This crust is excellent for chiffon or ice cream pie.)

STRAWBERRY FILLING:

Combine crushed strawberries, sugar and lemon peel. Soften gelatin in cold water in pan. Heat gently to melt the gelatin. Add to crushed berry mixture. Chill until mixture begins to thicken. Spread half the mixture over the bottom of cooled crust. Add enough whole berries, stem end down and close together, to fill pie. Carefully spoon remaining crushed berry mixture around whole berries. Chill until firm. Serve with whipped cream, if desired.

Strawberry-Cream Crepes

Yield: 6 servings

4 c Sliced fresh Strawberries

2 tb Sugar

14 oz Can Sweetened Condensed Milk

1/4 c Lemon Juice

1/2 c Heavy cream, whipped

12 x Dessert Crepes

12 x Whole Strawberries to garnis

Sprinkle sliced strawberries with sugar; set aside. Beat milk with lemon juice until thick. Fold in strawberries and whipped cream. Divide among crepes; fold. Garnish with additional whipped cream and a strawberry centered on the cream..

Lemon Tea Snow with Strawberry Sauce

Yield: 8 servings

Snow:

1 x Envelope Unflavored Gelatin

3/4 c Sugar

1/4 ts Salt
1 c Boiling water
3 tb Instant Tea, lemon flavored
1/3 c Lemon Juice
1 ts Grated Lemon rind
2 x Egg Whites

Strawberry Sauce:

1 1/2 c Halved Strawberries
1/3 c Sugar
1/2 c Currant Jelly(or lemon jelly)
2 ts Cornstarch
1 tb Cold water

SNOW:

In a medium bowl, mix gelatin with sugar and salt. Add boiling water and stir until gelatin is completely dissolved. Mix in tea, lemon juice and rind. Chill, stir occasionally until thickened and mixture mounds when dropped from a spoon. Add egg whites to thickened gelatin. Beat at high speed until mixture begins to hold its shape, about 10 minutes. If kitchen is very warm, beat over ice water. Turn into a 6-cup crystal bowl. Chill until firm.

STRAWBERRY SAUCE:

In a saucepan, combine strawberries, sugar and jelly; bring to a boil. Mix cornstarch with cold water. Add to strawberries and cook, stirring constantly until clear. Chill, serve over snow. Pair this delectable dessert with a pitcher of iced tea, garnished with a lemon slice or sprig of hot tea.

Strawberry Frozen Yogurt

Yield: 4 servings

2 ts Gelatin
3 tb Milk
1 c Plain Yogurt
2 tb Sugar
1/8 ts Salt
1/8 c Sieved frozen Strawberries
1 1/2 tb Lemon Juice
1/2 c Whipping cream, whipped

Soak gelatin in milk, in custard cup. Set cup in boiling water; stir until gelatin is completely dissolved. Combine yogurt, sugar, and salt. Stir in gelatin mixture. Stir in berries and lemon juice. Chill until slightly thickened; beat until foamy. Fold in whipped cream. Pour mixture in metal ice-cube tray. Cover with foil; freeze. NOTE: I have also made this with approx 1/2 of 1 pint of fresh strawberries, well crushed. I then froze it in a Donvier ice cream maker.

Ultimate Strawberry Cheesecake

Yield: 12 servings

1 1/4 c Graham Cracker crumbs (fine)
1 lb Cottage Cheese, small curd
16 oz Softened Cream Cheese
1 1/2 c Sugar
4 x Eggs
1/2 c Cornstarch
2 tb Lemon juice

1/2 c Margarine or butter
1 pt Dairy Sour cream

Strawberry Glaze:

1 tb Cornstarch
1/4 c Water
1/3 c Light Corn Syrup
1/4 c Crushed Strawberries
1 ts Lemon juice
1 ds Red food coloring(if desired)

Grease 9" springform pan; sprinkle with graham cracker crumbs, tilting pan to coat the sides.

Into a large bowl, mash cottage cheese through sieve; add cream cheese. Beat on high setting with electric mixer until well blended.

Beat in sugar, then 2 eggs.

Reduce speed to slow. Beat in cornstarch, lemon juice and vanilla, then margarine or butter and sour cream until smooth.

Pour into prepared pan. Bake in 325 deg F oven for 70 minutes or until firm around the edge. Turn oven off. Let cake stand in oven for 2 hours. Take out and chill. Remove side of pan. If desired, cover with Strawberry glaze. Freezes well.

STRAWBERRY GLAZE

Mix cornstarch, water and light corn syrup until smooth. Add strawberries. Bring to a boil for 1 minute. Strain. Stir in lemon juice and, if desired, a drop of red food coloring. Cool slightly, then cover top with glaze.

Rhubarb-Strawberry Dessert Sauce

Yield: 8 servings

3 c 1" pieces fresh Rhubarb
1 c Sugar
1 c Halved fresh Strawberries
1 tb Cornstarch
2 tb Water

Combine rhubarb, sugar, and 1/3 cup water in saucepan; bring to a boil. Reduce heat; cover. Simmer 5 minutes. Add strawberries; cook until strawberries are tender, 2-3 minutes. Blend together cornstarch and 2 T water; add to rhubarb mixture. Cook, stirring constantly, until mixture thickens and boils. Remove from heat. Chill in refrigerator until serving time. Yield 3 cups.

Strawberry Shortcake

Yield: 6 servings

3/4 c Whole Wheat Flour
3/4 c Unbleached White Flour
1 1/2 ts Baking Powder
1/2 ts Salt
1/3 c Plus 3T Brown Sugar (packed)
2 tb Butter, melted
3/4 c Low-fat Milk
1 pt Strawberries *

* Sweet, ripe strawberries, hulled and crushed
Heavy Cream (optional)

Preheat oven to 400 deg F.

In a mixing bowl, sift together the flours, baking powder, and salt. In another bowl, combine 1/3 cup of the sugar with the melted butter until it dissolves. Stir in the milk, then combine the wet with the dry ingredients and work together to form a soft dough. Turn the dough out onto a well-floured board and knead for a minute or so. Divide the dough into 2 equal parts, form into smooth balls, and roll out to fit the bottom of a pie pan. Place the rounds of dough in 2 lightly oiled pie pans. Bake for 12-15 minutes, or until dough is golden brown.

In the meantime, combine the crushed strawberries with the remaining 3 T sugar in a small bowl. Cover until ready to use. Allow the baked dough to cool until it is just warm to the touch. Place 1 round on a serving plate, spread it with the berries, and top with the other round of dough. Cut into wedges to serve; this is best served fresh and warm. Top each serving with a bit of cold, stiffly beaten heavy cream if you'd like.

Strawberry Mousse

Yield: 8 servings

1 qt Strawberries, washed, hulled
3/4 c Sugar
1/2 c White Wine
1/2 c Cold water
1/2 c Boiling water
2 c Heavy cream, whipped
2 x Envelopes unflavored Gelatin

Reserve several berries for garnish. Press remaining berries through a fine sieve [I used a blender]. Add sugar and wine; stir well; chill. Soften gelatin in cold water. Add boiling water; stir to dissolve; cool. Combine gelatin and strawberry mixture; beat until fluffy and slightly thickened. Fold in whipped cream. Pour into non-stick 2 qt mold (or very lightly oil one.) Chill at least 3 hours.

Strawberries Yogurt San Remo

Yield: 4 servings

1 pt Fresh Strawberries *
3 tb Sugar

Yogurt Topping:

3 x Egg yolks
1/3 c Sugar
1 ts Vanilla
1 ds Nutmeg
1 tb Brandy
2 c Plain Yogurt

Garnish:

2 tb Sliced Almonds
1/4 c Chocolate shavings/sprinkles

* hulled, cleaned, and halved

Combine strawberries and sugar. Cover; let stand 15 minutes. Prepare topping. Beat together yolks, 1/3 cup sugar, vanilla, nutmeg, and brandy until smooth. Fold in yogurt. Spoon strawberries into 4 sherbet dishes. Cover with topping; garnish with almonds and chocolate. Yield 4 servings.

Strawberry Lime Pie

Yield: 8 servings

1 x Baked 9" Pie Shell
2 x Envelopes unflavored Gelatin
6 oz Can frzn Limeade concentrate
1/3 c Sugar
1 ts Grated Lime rind
1 c Diced Strawberries
1 c Whipping cream, whipped
1 ds Green food coloring

Bake pie shell.

Soften gelatin in 1/2 cup cold water.

Combine limeade concentrate, sugar, and 3/4 cold water in small saucepan; cook over low heat, stirring constantly, until concentrates melts and sugar dissolves. Add gelatin; stir until dissolved. Chill until syrupy. Stir in lime rind and strawberries. Fold in whipped cream until blended; tint pale green with food coloring. Chill until mixture mounds when dropped from a spoon. place in pie shell; chill 2-3 hours until firm.

Garnish with additional sliced strawberries.

Strawberry Glaze Pie

Yield: 8 servings

1 x 9" Baked Pie Shell
6 c Fresh Strawberries (1 1/2 qt)
1 c Sugar
3 tb Cornstarch
1/2 c Water
3 oz Cream cheese, softened

Bake pie shell.

Mash enough berries to measure 1 cup. Stir together sugar and cornstarch. Gradually stir in water and crushed strawberries. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Cool.

Beat cream cheese until smooth; spread on bottom of cooked pie shell. Fill shell with remaining sliced berries; pour cooked berry mixture over top. Chill at least 3 hours or until set.

VARIATIONS:

Peaches Glace Pie: Substitute 5 cups sliced fresh peaches (7 med) for the strawberries. To prevent peaches from darkening, use lemon juice or ascorbic acid mixture.

Raspberry Glace Pie: Substitute 6 cups fresh raspberries for the strawberries.

Strawberry Sorbet

Yield: 6 servings

1 pt Strawberries, fresh *
3/4 c Orange juice
1/2 c Milk
1/4 c Honey
2 x Egg whites
1 tb Honey

* or fresh raspberries (heaven forbid!) (about 2 cups)

Remove hulls from berries. In a blender container, place berries, orange juice, milk, and 1/4 c honey. Cover; blend 1 minute or till smooth. (If desired, strain raspberry mixture to remove seeds.) Pour mixture into 9x9x2-inch pan. Cover; freeze 2 to 3 hours or till almost firm. In a mixer bowl beat egg whites with electric mixer on medium speed till soft peaks form. Gradually add 1 T honey, beating on high speed till stiff peaks form. Break frozen mixture into chunks; transfer frozen mixture to chilled large mixer bowl. Beat with electric mixer till smooth. Fold in egg whites. Return to pan. Cover; freeze 6 to 8 hours or till firm. To serve, scrape across frozen mixture with spoon and mound in dessert dishes.

Ribbon Strawberry Pie

Yield: 6 servings

1 ea Deep dish pie crust shell
1 qt Fresh strawberries, hulled
1 c Sugar
1/4 c Cornstarch
1 c Water
1 x Few drops red food coloring
1 pk Whipped topping, any size

Preheat oven to 400 degrees.

Bake pie shell according to directions for empty baked crust. Cool.

Chop one cup of strawberries.

Combine sugar and cornstarch in a 2 qt. saucepan.

Stir in water gradually until smooth.

Add chopped strawberries. Cook, stirring constantly, until mixture thickens and boils.

Remove from heat. Stir in food coloring.

Cool in refrigerator 1/2 hour Pour 3/4 of the syrup into prepared pie crust.

Stand up remaining strawberries in pie crust, reserving 1/4 cup (about 3 large strawberries) for garnish. Pour remaining syrup over strawberries Chill until firm, about 3 hours. To serve, top each slice with Whipped Topping and a slice of reserved strawberry.

Fluffy Strawberry Pie

Yield: 6 servings

1 pk 4 serving strawberry gelatin
3/4 c Cold milk
3/4 c Boiling water
3 1/2 c Cool whip whipped topping
1/2 c Ice cubes
1 pt Strawberries, hulled & sliced
1 pk Vanilla instant pudding
1 ea Baked 9" pie shell, cooled

Completely dissolve gelatin in boiling water. Add ice cubes and stir until melted.

Prepare pie filling mix with 3/4 cup milk as directed on package for about 2 minutes.

Blend in gelatin. - Chill, if necessary, until thickened.

Fold in 2 cups of the whipped topping and strawberries.

Pour into crust. Freeze 1 hour or chill in refrigerator 3 hours before serving.
Garnish with remaining whipped topping and additional strawberries, if desired

Strawberry Bavarian

Yield: 6 servings

1 qt Strawberries; fresh
3/4 c Sugar
1 tb Gelatin; unflavored,(1 env.)
1/2 c ;water, cold
2 ts Lemon juice
1 c Cream; heavy, whipped

Slice strawberries and mix with the sugar. Let stand until sugar dissolves. Sprinkle gelatin over cold water. Set stand 5 minutes, then heat gently until gelatin dissolves completely. Add gelatin and lemon juice to sliced berries. Fold in whipped cream. Pour into a 1-quart mold or serving dish. Chill until set. Carefully unmold and serve.

Strawberry Soup

Yield: 4 servings

1 c Plain Yogurt
1 c Sliced fresh Strawberries
2 tb Orange juice
1 tb Honey

GARNISH:

fresh strawberry slices, mint sprigs, or kiwi slices In food processor fitted with steel blade, blend ingredients. Serve chilled. Add garnish to each serving.

VARIATIONS: -

substitute white or red grape juice for orange juice - substitute apple juice for orange juice - serve in hollowed-out cantaloupe shells

Strawberry Shake

Categories: Fruits, Beverages

Yield: 2 servings

1/2 c Strawberries (or more)
2 tb Honey
1 c Cold Milk
1 c Plain Yogurt
2 x Whole Strawberries

Puree 1/2 cup strawberries and honey in blender or food processor.
Add milk and yogurt; blend until smooth. Pour into glasses; garnish each with a whole strawberry.

Yogurt-Topped Strawberry Pancakes

Yield: 12 servings

2 c Buttermilk complete
Pancake mix
2 tb Sugar
1/4 ts Cinnamon
1 1/2 c Water
1 c Thinly sliced strawberries
1 8-oz carton strawberry
Or vanilla lowfat yogurt

Heat griddle or skillet to 375 F. Grease lightly with oil. In medium bowl, combine pancake mix, sugar, cinnamon and water; stir just until large lumps disappear. Fold in strawberries. For each pancake, pour 1/4 cup batter onto hot griddle. Cook 1-1 1/2 minutes, turning when edges look cooked and bubbles begin to break on surface. Continue to cook 1-1 1/2 minutes or until golden brown. Spoon yogurt over each serving. If desired, garnish with additional strawberries. 6 servings (12 pancakes).

Strawberry Bread

Yield: 1 servings

1 10-oz. package frozen
- strawberries, in syrup,
- thawed, undrained
2 Eggs
3/4 c Oil
1 1/2 c All-purpose flour
1 c Sugar
1 ts Cinnamon
1/2 ts Baking soda

Preheat oven to 325-degrees F.

Puree strawberries in blender or processor. Combine eggs and oil in small bowl and whisk thoroughly. Sift remaining ingredients into large bowl. Make well in center. Pour in eggs and puree and blend well using wooden spoon. Pour into 9x5-inch loaf pan. Bake until tester inserted in center comes out clean. About 1 hour and 10 minutes. Cool.

Strawberry Angel Mousse

Yield: 4 servings

3 c Unsweetened strawberries
1 c Water
1 tb Unflavored gelatin (1 packet)
1 tb Cornstarch
1 Egg, separated
14 ts Artificial sweetener *
1 ts Vanilla
1/2 ts Almond extract (optional)
1/4 c Instant skim milk powder
1/4 c Ice water

* equivalent of 14 tsp sugar, may use crushed tablets or liquid sweetener according to package directions.

Slice strawberries. Pour water over strawberries, let stand 1 hour at room temperature. (frozen ones may take longer) Drain water from strawberries into a saucepan; reserve strawberries. Sprinkle gelatin over 2 tbsp of liquid drained from strawberries. Whisk cornstarch and egg yolk into remaining water. Cook and stir over medium heat until mixture boils and thickens slightly. Remove from heat. Add softened gelatin, sweetener, vanilla and almond extract, stirring until gelatin and sweetener dissolve. Stir in strawberries. Chill about 30 min or until mixture is partially set. Beat egg white, skim milk powder and ice water in a chilled bowl. Fold into thickened strawberry mixture.

Strawberry Tropical Soup

Yield: 1 servings

3 c Strawberries
1 c Frozen cherries
4 c Frozen strawberry juice
Diluted
2 tb Clover honey
1/2 c Fresh lime juice
1/2 c Sweet white wine
1/2 c Light cream
2 tb Cornstarch
2 tb Cold water
1/2 c Sour cream

Mix cornstarch in 2 Tb cold water. Simmer strawberry juice, honey, lime juice and white wine until mixture thickens. Stir occasionally as it is cooling. Put strawberries and cream with chilled mixture and blend until smooth. Strain through a strainer. Mix in thawed cherries. Add a dollop of sour cream to each serving.

Strawberry Spread

Yield: 1 servings

1 ts Unflavored Gelatin
1/4 c Orange Juice
1 c Mashed OR Pureed Fresh
Strawberries
6 Packets Equal
1 tb Orange Peel Slivers
1/4 ts Coriander

in Small Saucepan, Sprinkle Gelatin Over Orange Juice. Let Stand 1 Min. Heat Over Low Heat Until Gelatin Is Dissolved & Mixture Comes To A Boil. Remove From Heat And Stir Into Strawberries. Add Remaining Ingredients And Stir To Blend. Refrigerate Until Firm, 3 To 4 Hours. Best When Used Within 1 Week. (Makes 1 Cup OR 16 Servings, 1 T. Each.)

Strawberry Meringue Cups

Yield: 8 servings

2 pt Strawberries Sliced
2 ts Vanilla Extract

- 7 Packets Equal
- 1 Packet Low Calorie Whipped Topping Mix
- 1/2 c Skim Milk
- 2 Egg Whites
- 8 Strawberry Halves
- 8 Mint Sprigs

Marinate Berries in Vanilla Extract & 4 Packets Equal. Refrigerate For 30 Min. Prepare Whipped Topping According To Package, Substituting Milk For Water. Beat Egg Whites Until Soft Peaks Form. Add 3 Packets Equal. Continue Beating Until Stiff, But Not Dry, Peaks Form. Fold Egg Whites Into Whipped Topping. Serve 1/2 C. Berries With 1/2 C. Topping. Garnish Each With Strawberry Half & Mint Sprigs.

Rhubarb, Rose, & Strawberry Jam Yield:

1 servings

- 2 lb Rhubarb, trimmed weight
- 1 lb Small strawberries
- slightly under-ripe
- 1/2 lb Highly scented rose petals
- 1 1/2 lb Sugar
- 4 sm Juicy lemons

Rhubarb is an unreliable setter so the inclusion of lemon juice in this recipe is essential and I like to play it safe by cooking the lemon pips with the fruit in order to extract their pectin. Slice the rhubarb and layer it in a large bowl with the whole hulled strawberries and the sugar. Pour on the lemon juice, cover and leave overnight.

Tip the contents of the bowl into a preserving pan. Add the lemon pips tied in a muslin bag and bring gently to a boil. Boil for 2 minutes then tip the contents of the pan back into the bowl. Cover and leave in a cool place over night once more.

Put the rhubarb and strawberry mixture back into the pan. Pinch out the white tips from the bases of the rose petals and add the petals to the pan, pushing them well down among the fruit. Bring to the boil and fast boil until setting point is reached, then pot in warm sterilized jars in the usual way. Makes enough to fill 6 or 7 jars.

Glazed Strawberry Lemon Streusel Muffins

Yield: 12 servings

Muffins:

- 1 1/2 c Flour
- 1/2 c Sugar
- 2 ts Baking Powder
- 1 ts Cinnamon
- 1/4 ts Salt
- 1/2 c Milk
- 1/2 c Melted Butter Or Margarine
- 1 Egg
- 1 1/2 c Quartered Fresh Strawberries
- 1 ts Grated Lemon Peel

Lemon Streusel Topping:

1/2 c Chopped Pecans
1/2 c Brown Sugar
1/4 c Flour
1 ts Cinnamon
1 ts Grated Lemon Peel
2 tb Melted Butter Or Margarine

Lemmon Glaze:

1/2 c Confectioners' Sugar
1 tb Fresh Lemon Juice

Preheat oven to 375°F, prepare pans. Prepare Lemon Streusel Topping and set aside. In a bowl combine flour, sugar, baking powder, cinnamon and salt. In another bowl combine milk, butter and eggs Stir dry mix into wet mix until just combined. Fold in strawberries and lemon peel. Spoon into pans. Sprinkle with Lemon Streusel Topping and bake for 20 to 25 minutes or until done. Remove from pans, prepare Lemon Glaze and drizzle over warm muffins.

LEMON STREUSEL TOPPING:

In a medium bowl, combine chopped pecans, brown sugar, flour, cinnamon, grated lemon peel and melted butter or margarine. Stir this mixture until crumbly. LEMON GLAZE: In a small bowl, combine Confectioners' sugar and lemon juice, stir until smooth

Gourmet Chocolate Dipped Strawberries

Yield: 12 servings

1 pt Large strawberries with
-stems
8 oz Sweet Chocolate

DIRECTIONS: Carefully rinse strawberries. Using paper towels, dry berries thoroughly. Break chocolate into sections. Finely chop 5 of the sections and reserve. Break remaining sections into double boiler over 1" simmering water. Stir constantly until melted and smooth. (Do not overheat.) Remove pan of chocolate. Add reserved finely chopped chocolate, stirring until smooth. Melted chocolate should be thick enough to hold a shape when stirred. Hold each strawberry by stem or a fork. Tilt the pan and use a spoon to coat each berry with chocolate. Hold each berry upside down to catch drips. Place in fluted foil cupcake liners or on pan covered with plastic wrap. Chill until firm or freeze a few minutes to serve immediately.

Heavenly Strawberry Trifle

Yield: 12 servings

1 Angel food cake (store
-bought, homemade, mix,
-whatever)
1 Envelope whipped topping mix
2 oz To 6 oz cartons non-fat
-strawberry yogurt
1 pt Sliced strawberries
3 Kiwi fruit, sliced
1/4 c Toasted slivered almonds

Heavenly Strawberry Trifle

Cut cake vertically into halves. Freeze 1/2 of cake for future use (such as dipping in hot chocolate fudge sauce), tear other half into 3/4" pieces. Prepare topping mix as directed on package using skim milk. Layer half the cake pieces,

yogurt, whipped topping, strawberries, and kiwi in a 2 qt serving bowl. Repeat layers and sprinkle with almonds. Garnish with whole strawberries if desired. Refrigerate at least two hours.

Heavenly Strawberries Romanoff

Yield: 8 servings

2 c Fresh strawberries
2 tb Sugar
2 pk (85gr) jell-o strawberry
-jelly powder
2 c Boiling water
2 tb Brandy *
1 tb Orange liqueur *
1 Envelope Dream Whip dessert
-topping (prepared)

* or use 1/2 tsp brandy extract and 3 tbsp orange juice

Set aside a few berries for garnish. Slice remaining berries; add sugar and let stand 30 minutes. Drain berries, measuring juice; add water to make 1 cup. Dissolve Jell-o jelly powder in boiling water. Measure 3/4 cup of the jelly; add brandy, liqueur and 1/2 cup berry sugar liquid. Chill until slightly thickened. Fol into Dream Whip dessert topping. Pour into a 6 cup glass serving bowl. Chill until set, but not firm. Add remaining 1/2 cup berry liquid to remaining jelly. Stir in berries. Spoon gently over set layer in bowl. Chill until firm, about 4 hours. Garnish with reserved berries and extra whipped topping. Makes 8 servings. Recipe can be doubled.

Home-Made Strawberry Ice Cream

Yield: 2 servings

14 oz Sweetened condensed milk
1 qt Fresh strawberries, mashed
-or pureed
4 Eggs, beaten
1 ts Vanilla

In a large bowl, combine all the ingredients and mix well. Pour into ice cream freezer and prepare as normal. Makes 2 quarts.

Marbled Strawberry Mousse

Yield: 12 servings

3 pt Strawberries, hulled
3 Envelopes unflavored gelatin
3/4 c Sugar
1/8 ts Salt
3/4 c Water
2 tb Lemon juice
1 ts Vanilla extract
4 Egg whites, at room
-temperature
2 c Heavy or whipping cream

Marbled Strawberry Mousse

Early in day or day ahead:

Prepare collar for 1 1/2 quart soufflé dish: tear off 20-inch strip of waxed paper; fold lengthwise to make a 20-inch by 6-inch strip. Wrap strip around outside of dish so collar stand 2 inches above rim.

In food processor or blender, puree strawberries. Pour 1 cup puree into a small bowl, remaining puree into a large bowl.

In 1 quart saucepan, mix gelatin, sugar and salt. Add water; cook over low heat until gelatin is completely dissolved, stirring often. Into puree in small bowl, stir 2 tablespoons of gelatin mixture. Into puree in large bowl, stir lemon juice, vanilla, and remaining gelatin mixture. Refrigerate mixtures, stirring often, until mixtures mound when dropped from spoon (about 45 minutes).

In small bowl, with mixer at high speed, beat egg whites until stiff peaks form. In large bowl, with mixer at medium speed, beat cream until stiff peaks form. Using a spatula, gently fold egg whites and cream into strawberry mixture in the large bowl.

Alternately spoon strawberry mixtures from large and small bowls into prepared soufflé dish. Cut through mixtures with knife to make marbled design, then cover and refrigerate until mousse is set (about 3 hours).

Carefully remove waxed paper collar before serving.

Old Fashioned Strawberry Shortcake

Yield: 8 servings

1 qt Strawberries
1/3 c Sugar
1 tb Lemon juice
1 1/2 c Heavy cream
Buttermilk Biscuit Dough
2 tb Buttermilk
2 tb Sugar
2 tb Soft butter

Buttermilk Biscuit Dough:

1 1/2 c All-purpose flour
1/2 c Cake flour
1/2 ts Salt
2 ts Baking powder
1/2 c Cold unsalted butter
3/4 c Buttermilk or heavy cream
- (or more)

PLACE BERRIES in a colander and quickly rinse under running cold water. Pour on a tray lined with several thicknesses of paper towel to drain for 5 minutes. Hull the strawberries with the point of a stainless-steel paring knife, then slice into a bowl. Sprinkle with sugar and lemon juice, then set aside, covered, at room temperature for an hour or two. Whip the cream (add a couple tablespoons of sugar, if you like) until it holds a soft peak. Cover and refrigerate. Preheat the oven to 450F; set rack in middle level.

Prepare biscuit dough. For a large shortcake, pat the dough into a 9-inch disk on a parchment-lined cookie sheet. For individual shortcakes, pat dough into a 6-by-12-inch rectangle and cut into eight 3-inch biscuits with a sharp, floured knife. Transfer to a parchment-lined cookie sheet. Paint tops with buttermilk. Sprinkle with sugar. Bake for 10 to 15

minutes, until well risen and golden. Check the center of the large shortcake with a toothpick to make sure it is baked through: If the pick emerges with dough still clinging to it, lower temperature to 350F and bake another 5 minutes. Slide the large shortcake onto a platter immediately after it is baked. Use a sharp, serrated knife to slice through the middle, making two layers. Slide the edge of a cookie sheet between the two layers and lift the top layer off. Butter the bottom layer and pour all but 1/2 cup of the sweetened berries on. Slide the top back on and pour the remaining berries over the top. Split the small shortcakes in the same way and place the bottoms on individual dessert plates. Butter them and top with about 1/3 cup of the berry mixture. Replace tops and pour a tablespoon or so of the remaining berries over the top. Serve immediately. Pass the cream in a bowl for the guests to help themselves.

BUTTERMILK BISCUIT DOUGH: COMBINE THE FLOURS, salt and baking powder in a mixing bowl and stir well to mix. Rub in the butter by hand or with a pastry blender until the mixture is mealy. Stir in 3/4 cup of the buttermilk with a fork and continue stirring gently until the dough begins to hold together. (If the dough is dry, add more buttermilk, 1 tablespoon at a time.) Sprinkle the work surface generously with flour and scrape the dough onto it. Fold the dough over on itself two or three times. Use the dough immediately for shortcakes, following the instructions above. Use this recipe to make a large shortcake or eight small ones. This same dough is used as the topping in cobbler recipes.

Old Fashioned Strawberry Ice Cream

Yield: 6 servings

1 pt Strawberries
1 c Sugar
1 Egg
1 c Half and half
1 ts Vanilla
3 c Heavy cream

Hull the berries and cut the larger ones in half. Place the berries in a double boiler and add 1/2 cup sugar. Heat for 10-15 minutes, stirring occasionally, until the fruit is very soft. Puree the fruit in a blender. You can strain the seeds out of the puree, but you don't have to. Transfer puree to a bowl and cool in the refrigerator. Put the egg, half and half, remaining sugar and vanilla extract in the blender and blend on medium speed till mixture is smooth and the sugar is dissolved. Slowly add the cream and continue blending on low speed for 30 seconds. Transfer the mixture to your ice cream freezer and freeze according to manufacturer's instructions. When the ice cream is about half frozen, add the strawberry puree to the mixture. Continue freezing. Makes slightly more than 1 quart.

Open-Faced Strawberry Sandwiches

Yield: 1 servings

1 oz To 8 oz package cream
-cheese, softened
1/2 ts Grated lemon rind
1/2 c Chopped nuts
1 c Strawberries, well drained
-and chopped into small
-pieces
Brown bread or whole wheat
-crackers

1. Combine the cream cheese and lemon rind. Blend in the nuts and berries. 2. Spread the mixture on top of small pieces of bread, cut into rounds or squares, or on crackers. This can also be enjoyed between two pieces of bread with lettuce.

Makes 1 3/4 cups

Pavlova

(Meringue with Whipped Cream and Strawberries)

Yield: 6 servings

3 lg Egg whites at room temperature
1 pn Of cream of tartar
6 tb Sugar
2 ts Cornstarch combined with 6 -Tbsp sugar
1 ts White wine vinegar
1/2 ts Vanilla
Additional cornstarch for dusting baking sheet
1 c Well-chilled heavy cream
1 pt Strawberries, hulled and -halved

passion fruit juice to taste if desired

In a bowl, beat the egg whites with the cream of tartar and a pinch of salt until they hold soft peaks. Beat in the sugar, a little at a time and beat the meringue until it is stiff and glossy. Fold in the cornstarch mixture with the vinegar and the vanilla. Dust a baking sheet lined with buttered foil with the additional cornstarch, mark a 7" circle on it and spread the meringue in the circle. Bake at 250 degrees (preheated oven) for 50 minutes to an hour, or until it is puffed but not colored. Turn off oven and let the meringue cool in the oven for 3 hours. Invert the meringue onto a serving plate. In a chilled bowl, beat the cream until it holds stiff peaks and spread it over the meringue. Arrange the strawberries on top and sprinkle with the passion fruit juice.

Peachy-Strawberry Toast Topper

Yield: 40 servings

1 1/2 c Fresh peaches, prepared
1/2 c Fresh strawberries, prepared
1/2 c Cold water
1 tb Lemon juice
1/4 c Cold water
2 ts Liquid artificial sweetener*
2 ts Unflavoured gelatine

* Most common one is Sugar Twin (uses 1/4 ts = 1 ts sugar).

Prepare peaches: Blanch by plunging into boiling water for up to 1 minute, then into cold water. Remove skin. Cut into small pieces.

Prepare strawberries: Wash, remove hulls, cut into small pieces.

Place fruits in heavy saucepan with 1/2 cup water and lemon juice.

Bring to a boil, simmer gently for about 8 min, stirring often. Meanwhile soften gelatin in 1/4 cup cold water. Remove fruit mixture from heat. Stir in gelatine and artificial sweetener. Pour into jam jars. Refrigerate. Yield 2 1/2 cups 1 tbsp = 1 Extra Source:

Rhubarb and Strawberry Tart

Yield: 8 servings

3/4 c Unsalted butter (1 1/2 -sticks) melted and cooled
1 lb Phyllo pastry sheets
Sugar
1 Egg white, beaten to blend
2 tb Dry breadcrumbs
2 c Fresh (1/2-inch pieces) or
-frozen unsweetened Rhubarb, thawed
2 c Strawberries, sliced
1 c Sugar
1/4 c Quick-cooking tapioca
1 ts Fresh lemon juice
2 tb Unsalted butter (1/4 stick),
-well chilled

Preheat oven to 425 F. Generously butter a 9 x 2-inch fluted tart pan with removable bottom. Stack 12 phyllo pastry sheets on work surface (cover remainder with dry towel and top with damp towel). Fold left half of pastry stack over right half, forming book. Unfold top sheet. Brush very lightly with melted butter and sprinkle lightly with sugar. Repeat until last sheet on left is opened. DO NOT BUTTER. Fold right side of stack over left side. Open top sheet. Butter and sprinkle with sugar. Repeat until pastry sheets are opened flat. Fit stack of pastry into prepared pan, draping excess pastry over rim. Run rolling pin firmly over pan to cut phyllo. Place pan on baking sheet. Brush phyllo with egg white. Bake until light brown, 3 to 5 minutes. Cool completely. Sprinkle crust with breadcrumbs. Combine rhubarb, strawberries, sugar, tapioca, and lemon juice. Spoon into crust. Dot with chilled butter. Butter and sugar 1 remaining phyllo sheet. Cut in half lengthwise. Fold each piece in half lengthwise; butter and sprinkle with sugar. Fold in half 2 more times without buttering and sugaring, and form into 1/2- to 3/4-inch rolls. Repeat with remaining pastry sheets. Place rolls atop filling around edges of pan overlapping ends by 1 inch and spiraling in toward center. For center, hold 1 pastry roll between thumb and index finger. Wrap phyllo around fingers tucking end under. Place in center of tart. Brush tart with some of remaining melted butter and sprinkle with sugar. Place on baking sheet. Bake until rhubarb is tender and crust is golden brown, 35 to 40 minutes, covering loosely with foil if top browns too quickly. Cool completely on wire rack. Loosen tart from pan with knife; remove rim. Serve tart at room temperature.

Rhubarb Pudding with Strawberries (Cancer)

Yield: 6 servings

1 1/2 lb Rhubarb, washed, dried
3/4 c Sugar
5 tb Orange juice, fresh
10 Graham crackers
2 tb Sugar
5 tb Butter, melted
1 tb Gelatin PLUS 2 tsp
1 c Light cream
1 pt Strawberries

Cut rhubarb stalks into 2" pieces, put in saucepan with 3/4 cup sugar and 2 tbs orange juice, simmer over low heat for 15-20 minutes or until tender. While rhubarb is cooking, prepare crumb crush. Crush graham crackers, mix in 2 Tbsp sugar and melted butter. Press into bottom of 9-10" pie pan and chill. When rhubarb is nearly cooked, place remaining orange juice in bowl, sprinkle gelatin over juice. Let soak a few minutes. Turn cooked rhubarb into food processor and puree. Return to saucepan and bring to simmer. Pour rhubarb over gelatin and stir until gelatin is completely dissolved, let cool slightly then mix in cream and turn into crust. Chill for several hours or overnight. Before serving, hull and halve the strawberries and arrange over the top of rhubarb.

Rice Cream with Strawberry Sauce

Yield: 10 servings

1 lb Rice, White - small grain
3 c Water
4 c Milk
1 ts Salt
2 c Cream, Heavy
4 tb Sugar
2 ts Vanilla
2 c Preserves, Strawberry
1 c Water
1 tb Lemon Juice

Cook rice with 3 cups water and salt for 15 minutes, covered. Add milk and cook 30 more minutes or until rice is tender and mixture is thick. Chill rice in refrigerator. Whip cream with sugar and vanilla. Gently fold whipped cream into chilled rice. Place in individual serving dishes, if desired. Also, if desired, you may place fresh, sliced strawberries on each dish. Place preserves, remaining water, and lemon juice in blender or food processor. Mix until blended. Serve over or with rice cream.

Scrumptious Strawberry Soup

Yield: 4 servings

2 c Strawberries
1/2 c Yogurt, plain
1/2 c Sugar, (OR
1/4 c Honey)
1/2 c Dry red wine
1 c Strawberry halves

Blend all ingredients together in a blender, except strawberry halves. Chill overnight. Garnish with strawberry halves. Serve chilled

Strawberries Macerated in Red Wine

Yield: 6 servings

2 qt Ripe strawberries
1/2 Bottle fruity, pinot noir
-red wine
4 tb Balsamic vinegar
1/2 c Granulated sugar (or to
-taste)
4 Sprigs of mint for garnish

Wash the strawberries and pat dry with paper towels. Remove the hulls and stems. Invert on paper toweling to drain for 1/2 hour at room temperature.

Cut the berries in halves or quarters depending on size. Transfer to a glass bowl. Pour the wine and the balsamic vinegar over the strawberries.

Add sugar to balance the flavor of the strawberries. Refrigerate for 2 hours, stirring about every half hour. Spoon the strawberries with a little bit of the juices into a shallow bowl. Garnish with mint. Serve with a fork and dessert spoon.

Strawberries and Molded Devonshire Cream

Yield: 6 servings

1 Envelope (1 Tbsp) unflavored gelatin
3/4 c Cold water
1 c Sour cream, at room
-temperature
1 c Whipping cream
1/2 c Sugar
1 ts Vanilla
2 pt Fresh strawberries, sliced

1. In saucepan, sprinkle gelatin over water; then dissolve over low heat. Stir into sour cream, whisking lightly to smooth out lumps. Set aside.
2. In mixing bowl, beat cream, gradually adding sugar, until soft peaks form. Stir in vanilla and sour-cream-gelatin mixture
3. Pour into 1-quart mold, rinsed first with cold water. Chill until firm. Unmold on serving plate. Surround with sliced berries, sweetened to taste, if needed. Slice mold to serve and top each serving with berries

Strawberries for Remembrance Topping

Yield: 1 servings

1/3 c Strawberry jelly
1 pt Strawberries, fresh
1/2 Chocolate curls, dark/light

Melt strawberry jelly in saucepan over low heat. Use 3 tablespoons to sandwich layers together. Brush 1 tablespoon over top layer. Arrange strawberries on top. Glaze with remaining jelly. Surround with chocolate curls.

Strawberries with Jazzed Up Whipped Cream

Yield: 6 servings

1 Pt. basket Oregon
-strawberries, washed and
-hulled
1/2 Pt. whipping cream.
1 Slosh of Kahlua

1/2" thick slices pound cake

Whip cream, add Kahlua during final stage. Place sliced pound cake on a plate, top with berries and slather on whipped cream.

These recipes are of my own creation and I expect (and deserve) appropriate credit when you add them to your cookbook

Strawberries Romanoff

Yield: 4 servings

6 tb Sugar

1/3 c Orange-flavor liqueur
2 pt Whole fresh strawberries,
-washed and stemmed
1 c Whipping cream, whipped
-stiff and sweetened to taste

In a bowl, combine sugar and liqueur. Reserve 4 berries for garnish; add rest to bowl, tossing gently to coat. Marinate in the refrigerator for 1 to 2 hours. Remove berries from marinade, reserving marinade.

Puree enough marinated berries to make 1 cup; fold into whipped topping. Spoon remaining marinated berries and juice into 4 stemmed glasses. Top with whipped cream; garnish with reserved whole fresh berries.

Strawberries Cardinal

Yield: 6 servings

1 pk (4 serving size) strawberry -flavored Jell-o
1/2 c Boiling water
2 pt Strawberries, washed
1 pk 10 oz frozen raspberries,
-thawed
2 tb Raspberry-flavor liqueur

Dissolve Jell-o in boiling water in a saucepan over low heat; stirring constantly. Chill until slightly thickened, about 20 minutes. Dip strawberries in gelatin to coat, while holding stem. Place on waxed paper-lined baking sheet; chill until gelatin is firm.

Place raspberries and liqueur in a blender or food processor; puree. Spoon about 1/4 cup sauce on 6 dessert plates. Top with strawberries.

Strawberries with Orange Champagne Sabayon

Yield: 4 servings

1/4 c Sugar
1 tb Sugar
4 Egg yolks
1 1/2 ts Orange peel, grated
1/2 c Champagne, dry
1/4 c Whipping cream, chilled
2 tb Whipping cream, chilled
1 1/2 ts Liqueur, Grand Marnier
1 1/2 pt Strawberries, fresh, hulled
-& halved
Mint leaf, fresh

Whisk sugar, egg yolks and orange peel in a medium metal bowl until pale yellow and thick, about 3 minutes. Set bowl over saucepan of simmering water. Add Champagne to yolk mixture and whisk until mixture is doubled in volume and holds shape on spoon, about 5 minutes. Remove bowl from over water. Set over another bowl filled

with ice. Cool completely, whisking occasionally.

Using electric mixer, beat cream with Grand Marnier in small bowl until almost stiff. Fold cream and Grand Marnier into sabayon. (Can be prepared 8 hours ahead. Cover with plastic wrap and refrigerate.)

Preheat broiler. Divide strawberries among 4 shallow broiler proof bowls or gratin dishes. Spoon sabayon over. Broil until light brown, about 2 minutes. Garnish with mint and serve.

Strawberries with Orange Sabayon

Yield: 4 servings

3 Egg Yolks
1/4 c Granulated Sugar
1/3 c Orange Juice
1 1/2 tb Orange Flavoured Liqueur
OR
1 1/2 tb Dark Rum
1/3 c Whipping Cream
3 c Strawberries, halved
1 Mint Sprigs

Servings: 4

In the top of a double-boiler with simmering water in the bottom part, combine egg yolks, sugar and juice. Using an electric mixer, beat mixture until thick and pale, about 4 - 5 minutes. Remove from heat and stir in orange-flavoured liqueur or rum until smooth. Refrigerate sauce until cool, about 30 minutes. Gently fold in whipped cream, cover and refrigerate. To serve, divide strawberries among 4 large balloon glasses or serving dishes. Spoon some of the sauce over and garnish with a mint sprig.

Strawberries in March

Yield: 80 servings

3/4 lb Macaroon (cookie) coconut
1 cn Condensed milk
20 Drops red coloring
3 sm Pkgs. strawberry jello
1 ts Almond flavoring

Knead all ingredients together except for 1 small pkg. jello and refrigerate for 3 hours or overnight. Mold into shape of strawberry. Roll in third package of jello. Make 2 leaves on top using icing in a can with tips or make butter cream icing and use #67 leaf tip. Refrigerate. Makes 80 ~ 90.

Strawberries with Walnut Mascarpone

Categories: Sauces

Yield: 6 servings

1 1/2 pt Strawberries, sliced or
-whole
1/2 c Walnuts
1 ts Sugar
1/2 c Mascarpone (Italian cream cheese)

1 tb Coffee liqueur

Process walnuts with sugar in food processor until mixture becomes a paste. Scrape the work bowl and add mascarpone and coffee liqueur, and process until smooth. Serve as sauce with berries

Strawberry Coulis

Yield: 6 servings

1 pt Fresh Ripe Strawberries
2 ts Fruit Sugar
1 ts Fresh Lemon Juice
Raspberry Liquor

Place fruit, sugar, lemon juice and liquor into blender and puree.
Spoon over mold

Strawberry Sherbet

Yield: 3 servings

6 oz To 10 oz frozen, sweetened
-strawberries, thawed
2 c Milk
1/2 c Orange Juice
1/4 ts Cinnamon

Puree strawberries and strain through a sieve to remove seeds.
Combine them with remainder of ingredients and freeze as directed.
Makes about 3 quarts.

This sherbet has a delightful fresh strawberry flavor. Try a scoopful in a glass of ginger ale for a special treat.

Strawberry Meringue Pudding

Yield: 6 servings

1 tb Butter
1 c Bread Crumbs
1/2 c Sugar
1 c Strawberries
2 Egg yolks
1/4 c Sugar
2 c Milk
2 Egg whites

Cream butter and sugar, add beaten yolks, milk and crumbs. Pour into a buttered dish and bake covered, in a moderately hot oven until firm. Place strawberries over the top of pudding, add one-half cup of sugar and spread with meringue made from stiffly beaten whites and 1/4 cup sugar. Bake in a moderate oven to set meringue. Serve cold with cream. Time in oven, 30 minutes Temperature 375 degrees and 20 minutes 325 degrees.

Strawberry Sauce

Yield: 1 servings

1/2 c Sugar
1 1/2 tb Cornstarch
1 c Orange Juice
1/4 c Grand Marnier Liqueur
6 c Sliced Hulled Strawberries

In a 2 to 3 quart saucepan, stir together 1/2 cup sugar, 1-1/2 tb cornstarch, 1 cup orange juice and Grand Marnier Liqueur until smooth. Bring to a boil over medium high heat, stirring until clear and thickened. Stir in 6 cups of sliced hulled strawberries until well combined. Let cool and serve over vanilla ice cream

Strawberry Ice Cream

Yield: 14 servings

4 Egg yolks
4 c Milk
2 pt Strawberries, hulled, rinsed
2 c Plus 1 T Sugar
1 c Water
1 c Heavy cream

1. Place the yolks in a large saucepan and add 1 cup sugar. Beat with a wire whisk until light and lemon colored. 2. Meanwhile, bring the milk almost, but not quite, to the boil. 3. Gradually add the milk to the mixture, beating constantly. Use a wooden spoon and stir constantly, this way and that, making certain that the spoon touches all over the bottom of the saucepan. If a thermometer is available, cook to 180 degrees and remove from heat. If a thermometer is not available, cook the sauce until it becomes like a very thin custard. This cooking will rid the custard of the raw taste of the yolks. Immediately pour and scrape the sauce into a mixing bowl to prevent further cooking. Let cool. 4. Meanwhile, put the water in a saucepan and add 1 cup sugar. Stir and bring to the boil. Simmer 10 minutes and remove from heat. Let cool. 5. Put the strawberries into the container of a food processor or an electric blender and blend thoroughly. Combine the strawberries with the sugar syrup and the custard. 6. Whip the cream and before it is stiff beat in the remaining 1 tablespoon sugar. Fold the cream into the strawberry mixture. Pour the mixture into the container of an electric or hand-cranked ice-cream freezer and freeze according to the manufacturer's instructions.

Strawberry Granita

Yield: 1 servings

2 pt Strawberries

1 1/2 c Water

3/4 c Sugar

PLACE A NON-REACTIVE roasting pan or gratin dish in the freezer. Rinse and hull the strawberries. Puree in the blender or food processor and measure 2 1/2 cups puree. Bring sugar and water to a boil in a saucepan, stirring occasionally to dissolve sugar. Cool the syrup and combine with the puree. Pour into the prepared pan and return to the freezer. When the mixture starts to freeze, stir every 10 minutes or so, scraping the frozen mixture from the bottom and sides of the pan and mixing it with the as-yet-unfrozen mixture. When there is no longer any unfrozen liquid in the pan, pack the granita into a chilled container and press plastic wrap against the surface. Serve within a few hours for best texture. If the granita freezes to a solid block, pop it out of the container and cut into thick slices with a stainless steel knife. Chop the slices finely, replace in the container and freeze until serving time. Serve the granita in chilled stem glasses.

Makes 1 Quart

Strawberry Lemon Trifle

Yield: 12 servings

-----GENOISE LAYER-----

4 lg Eggs
1 pn Salt
2/3 c Sugar
1/2 c Cake flour
3 tb Cornstarch

-----LEMON FILLING-----

3/4 c Lemon juice
1 c Sugar
1/2 c Butter
6 Egg yolks
1 1/4 c Whipping cream

-----STRAWBERRY SYRUP-----

1/2 c Water
1/2 c Sugar
1 pt Strawberries
2 tb Kirsch
1 c Toasted sliced almonds
2 pt Strawberries
1 c Whipping cream
- for finishing

FOR THE GENOISE: Preheat oven to 350F. Break the eggs into the bowl of an electric mixer and whisk in salt, then sugar. Place the bowl over a pan of simmering water and whisk until just lukewarm. Whip by machine until cold and increased in volume, about 4-to-5 minutes. Mix cake flour and cornstarch. Sift over egg foam in 3 or 4 additions, folding it in with a rubber spatula. Pour the batter into a buttered, paper-lined 10-inch round pan and level it off. Bake the Genoise layer about 30 minutes until it is well risen, golden and beginning to shrink away from sides. Unmold immediately and cool on a rack. Bake and cool the Genoise layer.

FOR THE LEMON FILLING: Combine lemon juice, sugar and butter in a non-reactive saucepan. Bring to a boil over low heat. Whisk yolks in a bowl and whisk in 1/3 mixture. Return remaining lemon mixture to a boil over low heat and whisk in yolk mixture. Continue cooking several minutes, whisking constantly, until thickened and just at a boil. Pour into a bowl, press plastic wrap against surface and chill. Immediately before using, whip cream and fold into lemon curd.

FOR THE STRAWBERRY SYRUP: Combine water and sugar in a saucepan and bring to a boil. Rinse, hull and puree strawberries. Add puree and kirsch to syrup off the heat. Strain and chill. To assemble, rinse remaining berries and reserve six for a decoration. Hull and slice remaining berries. Cut Genoise into thin vertical slices. Place a layer of cake slices in a glass serving bowl. Moisten cake with syrup and strew with 1/4 each of the sliced berries, almonds and jam. Spread with 1/4 of the lemon filling. Repeat with remaining

ingredients, ending with a layer of cake slices and syrup. Whip remaining cream and spread half on the trifle. Decorate border with remaining cream (pipe with a star tube) and reserved strawberries. Chill until serving time.

Strawberry Souffle with Orange Sauce

, Low-cal

Yield: 10 servings

-----SOUFFLE BATTER-----

2 pt Strawberries
1/4 c Water
3/4 c Sugar
6 lg Egg whites
1 pn Salt
Vegetable cooking spray
Sugar; for greasing mold

-----STRAWBERRY-ORANGE SAUCE-----

1 pt Strawberries
2 tb Sugar
3 tb Orange juice
1 tb Orange liqueur
- such as Cointreau

FOR THE SOUFFLE: Rinse, hull and puree the berries. Puree the berries in a blender or food processor. Measure 2 cups puree. (Use any remaining puree for the sauce.) Combine water and sugar in a 2-quart saucepan and bring to a boil over low heat. Cook until the syrup thickens, about 3 minutes. Increase heat and add puree, stirring to dissolve any sugar which may have hardened when the puree was added. Bring to a boil and cool. Thirty minutes before serving the souffle, preheat the oven to 400F and set a rack in the lower part of the oven. Spray a 2 1/2-quart oval gratin dish or rectangular glass baking dish with vegetable cooking spray and sprinkle the inside of the dish with sugar. Whip the egg whites with the salt until they hold a soft peak. Fold in the cooled strawberry puree. Pour the souffle batter into the dish and smooth the top of the batter with a metal spatula. Bake about 15 minutes, until well risen and lightly colored. Serve immediately.

FOR THE STRAWBERRY-ORANGE SAUCE: While the souffle is baking, combine the sauce ingredients in the blender (adding any leftover puree) and puree. Place in saucepan and bring to a boil and reduce for a minute or 2. Serve with the souffle. Vary this souffle with other fruit or berries--use 2 cups of pureed, strained fruit as a substitute for the strawberries.

Strawberry Tart

Yield: 6 servings

2 c Flour

1/4 c Sugar

3/4 c Butter, cut in chunks

2 Egg yolks

Pastry Cream:

3 oz Cream cheese, softened

1 c Whipping cream

1/2 ts Vanilla

1/2 ts Grated lemon peel

1 ts Lemon juice

4 tb Powdered sugar

Strawberries and Glaze:

6 c Strawberries

1 1/2 c Red currant jelly

2 tb Kirsch

Short Pastry: 1. To prepare pastry: Stir together flour and sugar. Mix in butter with fingers until smooth.

2. With a fork, stir in egg yolks until dough holds together. Press dough with hands to make a smooth ball. Press dough into a 12-inch tart pan or flan pan with removable bottom.

3. Bake in a preheated 300-degree oven 30 to 40 minutes or until golden. Let cool in pan.

4. To prepare pastry cream: Beat cream cheese in a bowl with an electric mixer. Gradually blend in whipping cream. Add vanilla, lemon peel and lemon juice. Beat until mixture is like stiffly whipped cream. Add sugar and beat until well-blended. Chill, covered, up to 24 hours.

5. To assemble tart: Wash berries and dry well.

6. Boil jelly and Kirsch liqueur in a small saucepan until jelly "sheets" from a spoon into drops. Paint inside of shell with a thin coating of glaze, allow to set for 5 minutes.

Reserve rest of glaze.

7. Spread pastry cream in bottom of pastry shell. Place berries on cream with largest ones in center being sure to cover entire surface of cream.

8. With a spoon or pastry brush, apply reserved glaze over the berries, warming up the glaze, if necessary, for easy spreading. Refrigerate until ready to serve, but no longer than 2 to 3 hours. Remove from pan to serve and cut into wedges.

Strawberry-Forgotten Torte

Yield: 6 servings

5 Egg whites, room temperature
1/4 ts Salt
1/2 ts Cream of tartar
1 1/2 c Sugar
1 ts Vanilla
1 c Whipping cream, whipped
2 tb Sliced almonds
1 pt Medium strawberries, halved
1 ts Powdered sugar

1. Beat egg whites with salt until frothy. Add cream of tartar and beat until stiff.
2. Add sugar, one Tbsp at a time, beating constantly until thick about 10 minutes. Stir in vanilla.
3. Spread meringue in well-greased 8 inch-square baking dish. Place in preheated 450 F oven; turn off heat and close oven door. Leave meringue in oven at least 5 hours or overnight without opening door. Cool.
4. Two hours before serving, spread whipped cream over top and refrigerate.
5. Sprinkle almonds over whipped cream and arrange berries attractively over top. Gently sieve powdered sugar over berries. Serve immediately.

Strawberry Ricotta Tart

Yield: 6 servings

2 c Part-skim ricotta cheese
1/2 c Powdered sugar
1 ts Vanilla
6 c Strawberry halves

-----OATMEAL CRUST-----

1/3 c Butter or margarine
3 tb Sugar
1 tb Water
3/4 c All-purpose flour
1/3 c Regular rolled oats

1. In a bowl or food processor, beat or whirl cheese, sugar, and vanilla until well blended. If made ahead, cover and chill up to a day; drain off any liquid that accumulates in a bowl.
2. Spread cheese mixture evenly over crust. Remove pan rim. Set tart on a serving plate and arrange 3 cups berries on cheese. Cut tart into wedges; offer remaining berries to add to taste.

*** OATMEAL CRUST ***

1. In a food processor or with a mixer, whirl or beat butter/margarine, sugar, and water until creamy. Whirl or beat in flour and rolled oats.
2. With floured fingers, pat dough over bottom of a lightly oiled and flour-dusted 9" cake pan with removeable rim. Bake in a 325°F. oven until rich golden brown, about 40 minutes. Let cool; if made ahead, wrap airtight and hold up to a day.

Strawberry-Champagne Sherbet

Yield: 1 servings

10 oz Package frozen strawberries,

-thawed

1 c Whipping cream

1/2 c Sugar

1 1/2 c Champagne

2 Egg whites

1/4 ts Cream of tartar

1/4 c Sugar

Mash strawberries; set aside. Combine whipping cream and 1/2 c sugar in a medium saucepan; cook over low heat, stirring constantly, until sugar dissolves. Stir in strawberries and champagne. Pour mixture into a 13 x 9 x 2- inch pan; freeze until mixture is almost firm.

Beat egg whites (at room temperature) and cream of tartar until foamy. Gradually add 1/4 c sugar, 1 Tbsp at a time, beating until stiff peaks form; fold into champagne mixture. Freeze until firm. Makes 1 quart.

//\oo^\\ From the hearth in Sandee's Kitchen...

Strawberry Ginger Parfaits

Yield: 6 servings

- 4 c Whole strawberries (about 1 qt)
- 1/2 c Cold whipping cream
- 1 ts Vanilla
- 2 tb Sugar
- 2 tb Yoghurt
- 4 Gingersnap cookies

1. Slice strawberries, setting aside 4 small whole berries for garnish. The sliced berries will measure about 5 1/2 cups.
2. Using electric mixer, beat whipping cream with vanilla in a medium-sized bowl. Gradually add sugar, then yoghurt. Beat just until soft peaks form when beaters are lifted.
3. Meanwhile, in a food processor, blender, or even using a rolling pin, process or finely crush cookies. You should have about 4 tb of crumbs.
4. To assemble parfaits, layer half the strawberries in four parfait dishes or big wine glasses. (champagne flutes or pilsner glasses work well) Follow with half of the whipped cream and all the cookie crumbs. Repeat layering of strawberries and cream. Garnish with a whole strawberry.

Source: Modern Woman magazine, June 1993 issue Shared by: Sharon Herrington

Strawberry Rhubarb Sauce

, Sauces

Yield: 6 servings

2 c Fresh or frozen sliced
-rhubarb
1/3 c Orange juice
1/4 c Granulated sugar
1/2 ts Cinnamon
1 pn Cloves
1 pn Ground nutmeg
1 ts Vanilla
2 1/2 c Sliced strawberries

1. Put rhubarb, orange juice, and sugar into a medium sized saucepan. Stir together.

2. Bring to a boil over medium-high heat, stirring occasionally. Cover, and reduce temperature to low. Simmer gently for 7 to 12 minutes or until rhubarb is tender but most of the pieces still have some shape.

3. Remove from heat. Stir in cinnamon, cloves, ground nutmeg, and vanilla. Stir in strawberries. Taste and add more sugar if necessary, depending on the sweetness of the berries. Serve warm or cold, as a sauce for ice cream spooned over pound cake or short cake, or stirred into porridge. Sauce can be prepared several days in advance and refrigerated.

Source: Modern Woman magazine, June 1993 issue Shared by: Sharon Herrington

Strawberry-Rhubarb Crisp

Yield: 6 servings

2/3 c Sugar
2 tb Arrowroot
1/8 ts Ground cloves
1 ds Ground cardamom
10 oz Frozen strawberries (1
-package), thawed
3 c Diced rhubarb
Red food color (optional)
1/3 c Butter, softened
2/3 c Brown sugar, packed
1/2 c All-purpose flour
1/2 c Quick-cooking rolled oats
1 1/2 ts Grated lemon peel
1/2 ts Nutmeg
2 tb Cinnamon sugar

Combine sugar, arrowroot, cloves, and cardamom; add strawberries, rhubarb, and a few drops of food color (if desired). (If frozen rhubarb is used, thaw, then drain thoroughly and use only 1/3 cup sugar.) Mix well and pour into a buttered 1 1/2-quart baking dish.

Mix remaining ingredients with pastry blender or fork until crumbly. Sprinkle over strawberries and rhubarb. Bake in a 350 F oven 40 to 35 minutes

Serves 6.

[Spices of the World Cookbook by McCormick; 1979]

Strawberry Tarts

Yield: 6 servings

1 pk (10-oz) frozen puff pastry
-shells
1/2 c Heavy cream
1 tb Sugar
1 Container (3-1/2 oz)
-mascarpone or cream cheese
1 tb Cherry-flavored liquer
1 pt Strawberies, hulled and
-halved
1/2 c Strawberry jelly

Preheat oven to 400. Bake puff pastry shells according to directions. Cool on wire rack. Meanwhile, in medium bowl, with electric mixer on high, beat heavy cream and sugar until stiff peaks form. In medium bowl, combine cheese and liqueur; beat until soft. Fold whipped cream into cheese mixture. Place a few strawberry halves on the bottom of each shell; fill with cream mixture. Top with strawberry halves cut into fan shape. In small saucepan, over medium-low heat, cook jelly with 2 tsp water until melted. Brush jelly over strawberries. Garnish with remaining strawberries.

Strawberry Pizza

, Pizza

Yield: 1 servings

2 c Flour
1 ts Vanilla
1/2 c Powdered sugar
3 Baskets strawberries
1 c Butter
1 c Water
1 c Whipping cream
1 pk Unflavored gelatin
8 oz Cream cheese

Cut together flour and half of the powdered sugar. Add butter and cut together until crumbly. Pat into buttered 10-inch pizza pan. Bake at 400 degrees for 8-10 minutes, or until light brown. Set crust aside to cool.

Whip cream and set aside. Blend cream cheese, remaining sugar, and vanilla. Fold into whipped cream. Spread on cooled crust and chill.

Cut and mash together 1/4 of the strawberries, and mix them with water and gelatin. Spread gelatin mixture over crust and cooled cream center. Place remaining strawberries on top pointing up. Chill at least 1 hour before serving.

Makes 1 pie.

Posted by Fred Peters.

Strawberry Baked Alaska

Yield: 114 servings

2 (1 inch thick) slices
-commercial angel food cake
1/2 c Strawberry sorbet, divided
1 Egg white
1 ds Of cream of tartar
1/4 ts Orange extract
2 ts Sugar

Strawberry Baked Alaska

Cut a 1/4 inch deep well in each cake slice; place slices on a baking sheet. Spoon 1/4 cup sorbet into each well; freeze until firm.

Beat egg white (at room temperature) and cream of tartar in a bowl at low speed of an electric mixer until foamy; add extract, and beat at high speed until soft peaks form. Add sugar, beating until stiff peaks form.

Quickly spread meringue evenly over sorbet and cake, sealing to baking sheet. Freeze at least 2 hours.

Bake at 450 degrees for 4 minutes. Serve immediately. Yield: 2 servings (about 114 calories per serving).

Protein: 3 Fat: 0.6 Carbohydrate: 25.3 Iron: 0.3 Sodium: 57
Calcium: 15 Source: Cooking Light magazine, July/August 1989

Enjoy...Patty

Strawberry Cheese Tart

Yield: 8 servings

1 Prebaked 9-inch pastry

-shell, home made or

-store-bought

1/2 c Ricotta cheese

1/2 c Lowfat strawberry yogurt

4 c Fresh strawberries

1/4 c Fruit jelly

Strawberry Cheese Tart

Mix together cheese and yogurt until smooth. Do not overmix. Pour into cooled baked crust.

Cut off stems from strawberries and place stem ends down into filling. Melt jelly and 1/2 tsp water and brush over strawberries.

Serves 8.

Per serving: 152 calories, 7 g fat, 7 mg cholesterol, 140 mg sodium.

Strawberry Fruit Flan

Yield: 10 servings

1/2 c Plus 2 tbsps unsalted
-margarine
3/4 c Sugar
2 Eggs
2 tb Evaporated milk
1/4 ts Vanilla
1 1/4 c Flour
2 ts Baking powder
1 To 1 1/2 pounds fresh
-strawberries
3 tb Sugar
1 pk Red transparent glaze

Serves 10-12

In small bowl, mix margarine, sugar and eggs until creamy. Add evaporated milk and vanilla.

In another bowl, sift flour and baking powder together. Stir into margarine mixture in small amounts.

Grease a 12 inch fruit flan tin with a fluted rim. Sprinkle with flour. Pour in mixture and spread evenly with a knife.

Bake at 350 degrees for about 15 to 20 minutes, or until golden brown. Let cool for 10 minutes after removing from oven.

Drain strawberries; reserve juice. Turn cake upside down and fill with strawberries. (If strawberries are very large, you may want to slice them in half. Sprinkle with sugar and allow to sit for 1 hour.) Add the strawberry juice to the glaze mix. Prepare glaze, following instructions on back of package. (NOTE: If you have accumulated approximately 1/2 cup of juice from the strawberries, and the glaze mix requires 1 cup of water, use the 1/2 cup of juice plus 1/2 cup of water to make 1 cup of liquid.) Pour glaze over strawberries.

Posted by: Bill McGimpsey

Strawberry Rhubarb Compote

Yield: 6 servings

1/2 c Water

5 c Chopped fresh or frozen
-rhubarb

2 tb To 4 tb Sugar

2 c Fresh strawberries, halved

1/8 ts Ground ginger

In a medium saucepan, bring water to a boil. Add rhubarb and sugar.

Cook 5-10 minutes or until rhubarb is tender, stirring occasionally.

Remove from heat; stir in strawberries and ginger. Serve warm or cold. Yield: 6 servings.

SOURCE: *Faye Bellgardt, Montrose, CO, Country Woman Magazine Mar/Apr
93 POSTED BY: Jim Bodle 6/93

Strawberry Sipper

Yield: 2 servings

- 2 c Strawberry ice cream
- 1 c Milk
- 3 tb Strawberry concentrate
- 1 c Strawberries

Place ingredients in blender and whip until smooth and frothy. Serve immediately. Makes 2 8 oz. servings

Strawberry Trifle

Yield: 6 servings

INGREDIENTS:

10 oz Angel loaf cake
1/3 c Strawberry jam or jelly
1/3 c Cream sherry OR orange juice
3 c Strawberries
Custard sauce (cf. below)
3/4 c Whipping cream
2 tb Powdered sugar
1 ts Vanilla extract
2 tb Sliced almonds, toasted
-(optional)
3 Egg yolks

CUSTARD SAUCE:

Mix 1-1/2 tbsp. cornstarch with 1/2 cup milk. Heat 1-3/4 cups of milk with 1/4 cup of sugar in a heavy saucepan or double boiler, just to the point of boiling. Remove from the heat. Stir in the cornstarch mixture until it's smooth. The cornstarch mixes better and without lumps if the milk is bone-chilling COLD.

Cook, stirring constantly, until it thickens. It will thicken *fast*, so pay attention. Simmer for three minutes and remove from the heat. Beat in 1 tsp. vanilla extract and 3 beaten egg yolks. Cover and chill.

THE TRIFLE:

Split the angel loaf cake into 3 layers. Spread the jam between the layers and reassemble the layers. Cut the cake into 2-inch cubes. Arrange the cubes in a 2-quart serving bowl and sprinkle with the sherry or orange juice. Wash the strawberries and pick out 8 to 12 berries for later garnishing. Remove the hulls from the rest of the berries and slice. Spoon the berries over the cake.

Pour the chilled Custard Sauce over the berries. Cover the mixture and refrigerate for an hour or more. Meanwhile, whip the cream to soft peaks. Add the sugar and vanilla and whip until it forms *stiff* peaks. Spread the cream over the custard.

Garnish the top with whole strawberries (the green hulls against the red and white background is particularly pleasing to the eye). Sprinkle the entire thing with the almonds, if you have them. Chill and serve within a few hours.

Don't try to save this too long. It will get soggy before long and the strawberries will get mushy. So eat it all at once.

(TIP): Make the Custard Sauce first. Cover and refrigerate it until it's ready for use.

Strawberry/peach Baked Dessert

Yield: 8 servings

Fruit Base:

2 c Strawberries, sliced
2 c Peaches, sliced
1/4 c Whole wheat flour
1 tb Lemon juice
3/4 c Sugar
1/2 ts Cinnamon
1/2 ts Nutmeg

Topping:

1 c Whole wheat flour
3/4 c Brown sugar
1/2 c Dry oatmeal
1/2 c Melted butter

Combine and blend all ingredients for fruit base, put into 8" square glass baking dish.

Make crumb mixture of topping ingredients and sprinkle over fruit.

Bake at 375 F for up to 35 minutes. Check at about 25 minutes.

The topping should be light brown on top, do not burn.

Can be served with whipped cream, sour cream or yogurt on top.

From: Natalie Dupre's TV show Posted by: Sheila Exner, July 1992

Strawberry Marlow

Yield: 1 servings

1 pt Strawberries; ripe

24 ea Marshmallows

1/4 ts Salt

1 c Cream; whipping - whipped

Crush washed berries. Heat marshmallows and 2 T. juice from berries in top of double boiler. Stire mixture with folding motion, heating only until marshmallows are partially melted. Remove from firs and continue folding until mixture is smooth. Cool, add berries and salt. Whip cream and fold in. Place in freezing tray and freeze without stirring.

Strawberry Creams

Yield: 6 servings

2 c Strawberries, unsweetened
5 Envelopes unflavored gelatin
1/2 c Powder artificial sweetener
OR 2 tb. liquid SugarTwin
1/2 c Plain yogurt

In food processor or blender, puree strawberries with 1/2 cup water. To strain out seeds, press through fine sieve into large measuring cup. Add water if necessary to make 2 cups.

In small saucepan, sprinkle gelatin over 1 cup of strained strawberry juice, let stand 5 minutes to soften. Heat over low heat, stirring until gelatin dissolves.

Pour remaining strawberry juice into bowl, stir in gelatin mixture. Stir in sweetener and yogurt until well mixed.

Pour into 8 inch square baking dish. Let stand 4 hours at room temperature or until firm. To remove from pan, cut around edges with sharp knife. Place dish in shallow pan of hot water for about 30 seconds just to slightly soften bottom. Loosen one corner, then quickly flip gel out onto clean cutting surface.

With sharp knife, cut evenly in 10 one way and 10 the other way. Place in container, cover and refrigerate. Strawberry Creams stay firm at room temperature but melt in hot sunlight. Always refrigerate any leftovers. Will keep for up to 1 week in refrigerator. Makes 100 squares.

4 squares, 1++ extra, 1 g carbohydrate, 2 g protein, 13 calories

18 squares, 1 milk choice, 6 g carbohydrate, 7 g protein, 1 g fat, 57 cal.

Source: Choice Desserts by Kay Spicer 1986 published in co-operation with Canadian Diabetes Association Shared but not tested by Elizabeth Rodier

Strawberry Parfait

Yield: 8 servings

1 c Sugar

1 1/2 c Crushed strawberries

1 1/2 c Whipping cream

1/2 c Water

2 Egg whites

Few grains salt

Combine sugar, water, and salt. Boil to soft ball stage (238 F). Pour slowly, beating constantly, over stiffly beaten egg whites. Continue beating until cold. Fold in berries. Carefully fold in stiffly whipped cream. Serve with sweetened whipped cream. Garnish with whole berries. Fill mold. Pack in ice and salt. Let stand 4 hours. 8 servings. The Household Searchlight

Strawberry Mold

Yield: 8 servings

2 tb Gelatin

4 tb Cold water

3 c Crushed strawberries

8 Thin slices angel cake

1 c Whipped cream

1 ts Vanilla

1 c Diced marshmallows

1 1/4 c Sugar

Soften gelatin in water. Dissolve over boiling water. Cool. Combine berries, sugar, and gelatin. Fold in cream. Add vanilla. Pour into mold lined with slices of angel cake. Cover with marshmallows. Chill until firm. Unmold. Garnish with whole strawberries. 8 servings.

Grace E. Kelly, Creston, IA.

Tofu-Strawberry Dessert

Yield: 4 servings

24 oz Tofu, chilled & mashed

4 1/2 tb Honey

2 ts Vanilla extract

15 Strawberries, cut vertically

-- into halves

1/4 c Sliced hazelnuts

Combine the tofu, honey & vanilla in a large serving bowl. Mix well with a fork. Dot the surface with strawberries, then sprinkle with nuts. Serve.

Shurtleff & Aoyagi, "The Book of Tofu"

Vanilla & Chocolate Covered Strawberries

Yield: 2 servings

1 2/3 c (10 oz pkg) vanilla milk
-flavored chips
2 tb Shortening (not butter,
-margarine or oil), divided
1 c Semi-sweet chocolate chips
2 Pts fresh
-strawberries, rinsed, patted
-dry and chilled

Cover tray with waxed paper. In medium micro-wave safe bowl, place vanilla milk chips and 1 TBSP shortening. Microwave at high (100%) 1 minute; stir vigorously until chips are melted and mixture is smooth. If necessary, microwave at high and additional 30 seconds at a time, just until smooth when stirred.

Holding by top, dip lower two-thirds of each strawberry into vanilla mixture; shake gently to remove excess. Place on prepared tray; refrigerate until coating is firm, at least 30 minutes. In clean, microwave safe bowl, repeat microwave process with chocolate chips; dip lower third of each berry. Refrigerate until firm. Cover and refrigerate leftovers. Makes about 2 to 3 dozen berries.

Taken from Best Recipes Magazine, May/June 1992

Yogurt Heart with Strawberry Coulis

Yield: 6 servings

1 Envelope Of Gelatin
1/4 c Cold Water
1 1/2 c Skim Milk
1/3 c Granulated Sugar
2 1/4 c Plain Yogurt
1 ts Vanilla Extract
1 Strawberry Coulis Recipe
Fresh Strawberries

Rinse a 1 quart heart shaped mold under cold water, do not dry. Soak the unflavoured gelatin in 1/4 cup cold water. Mix milk and sugar together in a saucepan and heat until sugar dissolves. Remove from heat, add gelatin mixture and stir until gelatin dissolves. Empty gelatin mixture into a large bowl and let cool for 5 minutes. Stir in yogurt and vanilla. Pour into rinsed mold and refrigerate for at least 2 hours or until set. Unmold by placing bottom of mold in warm water for a few seconds, then turning out onto serving plate. Pour strawberry coulis around mold. Decorate with fresh strawberries. Serves 6. From The Gazette, 91/02/06.

Livery Stable Strawberry Bread

Yield: 2 servings

2 c Frozen whole strawberries

- (unsweetened)

Sugar

3 c All-purpose flour; PLUS:

2 tb All-purpose flour

2 c Sugar

1 tb Cinnamon

1 ts Salt

1 ts Baking soda

1 1/4 c Oil

4 Eggs; beaten

1 1/4 c Chopped pecans

Place strawberries in medium bowl. Sprinkle lightly with sugar to taste. Let strawberries stand until thawed, then slice.

Preheat oven to 350°F. Butter and flour two 9x5-inch loaf pans. Combine flour, sugar, cinnamon, salt and baking soda in large bowl and mix well. Blend oil and eggs into strawberries. Add to flour mixture. Stir pecans, blending until dry ingredients are just moistened. Divide batter between pans. Bake loaves until tester inserted in centers comes out clean, about 45 to 50 minutes. Let cool in pans on rack for 10 minutes. Turn loaves out and cool completely.

Makes 2 loaves.

Strawberry Bread Yield: 6 servings

1 1/4 c Vegetable oil
4 Eggs
20 oz Fresh strawberries or
-unsweetened frozen
Strawberries, thawed,
-undrained
3 c All-purpose flour
1 ts Baking soda
1 ts Salt
1 1/2 ts Ground cinnamon
2 c Sugar
1 1/2 c Chopped pecans

Beat oil and eggs until fluffy. Add strawberries and mix well. combine flour, soda, salt, cinnamon and sugar and add to egg mixture, stirring until well blended. Stir in chopped pecans. Pour batter into 2 greased and lightly floured 9x5-inch loaf pans. Bake at 325 F for 1 hour and 15 minutes or until a wooden pick inserted in center comes out clean.

Strawberry Strudel

Yield: 6 servings

3 c Flour
1 ts Baking flour (?)
1 1/2 ts Salt
1/2 c Melted butter
2 Beaten eggs
1 c Of evaporated milk
2 tb Lemon juice
1/4 c Fresh strawberry jelly
2 c Of chopped ripe apples
1/2 c Of nut meats
1/4 c Sugar
2 ts Cinnamon

and separately hot strawberry sauce

Sift the flour with the baking powder and salt. Combine the beaten eggs with melted butter and lemon juice. Add the liquid ingredients to the sifted dry ingredients and mix lightly to a smooth dough. Divide the dough into two portions and roll out on a floured surface. Spread the dough with the strawberry jelly, then the chopped apples and nut meats. Sprinkle over with cinnamon and sugar and roll each section like a jelly roll and cut into two inch slices. Place flat in a baking tin and bake 30 minutes in a hot oven. Serve with warm fresh strawberry sauce.

NOTE: This is not considered a Creole dish but having received a prize, it is included.

Strawberry Almond Breakfast Bread

Yield: 8 servings

10 oz Package frozen sliced

-strawberries

2 Eggs

1/2 c Cooking oil

1 c Sugar

1 1/2 c White flour

1 1/2 ts Cinnamon

1/2 ts Baking soda

1/4 ts Salt

2/3 c Chopped almonds

Makes one 8-inch loaf

Defrost strawberries. Beat eggs in a bowl until fluffy. Add oil, sugar, and strawberries. Sift together flour, cinnamon, soda, and salt into a large mixing bowl. Stir in strawberry mixture, mixing until well blended; stir in almonds.

Scrape dough into a greased and floured 8-inch loaf pan. Bake in a preheated 350 F oven for 1 hour and 10 minutes, or until done. Cool in pan 10 minutes, then turn out onto a rack to cool.

Apple Strawberry Jelly

Yield: 3 servings

1 1/2 c Unsweetened bottled apple

-juice

1 pt Fully ripe strawberries

3 1/2 c Granulated sugar

1 Pouch liquid fruit pectin

Pour apple juice into a preserving kettle or large saucepan. Thoroughly crush the berries, using a potato masher, one layer at a time; measure 1/2 cup prepared berries; add to apple juice; add sugar. Place pan over high heat; bring to boil, stirring continuously; at once, stir in liquid fruit pectin; bring to a full rolling boil; boil hard for 1 minutes, stirring continuously; remove kettle from heat. Skim off foam with a metal spoon; pour quickly into hot sterilized jars, leaving 1/2 inch head space; seal with melted paraffin wax; cover with clean lids. Store in a cool, dark, dry place.

****NOTE**** Bottled Strawberry cocktail can be substituted for the fresh strawberry juice, giving a slightly sweeter product. Makes 3-1/2 cups.

Cooked Strawberry Jam

Yield: 6 servings

3 qt Strawberries
1/4 c Lemon juice
2 oz Powdered pectin
8 1/2 c Sugar
1/4 ts Butter

1. Wash, hull and halve berries. Crush one layer at a time and measure 5 3/4 cup into a 6-quart kettle. Stir in lemon juice. Add pkg of pectin and stir thoroughly to dissolve. This will take several minutes. Stir down sides of pan and crush any remaining lumps of pectin.
2. Place pan on high heat. Bring to a boil, stirring constantly to prevent scorching.
3. Add sugar gradually, then butter, mixing well. Continue stirring and bring to a full rolling boil (a boil that cannot be stirred down). Boil hard exactly 4 minutes, stirring constantly to prevent scorching.
4. Remove jam from heat. Skim foam from top.
5. Pour into hot, sterilized jars, wipe top and threads of jar. Apply hot lid and screw band. Twist screw band down tight. Process in boiling water bath 5 minutes. Start counting time when water comes to a boil.

Freezer Strawberry Jam

Categories: Spreads Yield: 1 servings

1 qt Ripe strawberries
4 c Sugar
2 tb Lemon juice
1/2 Bottle of liquid pectin

Crush berries thoroughly. Place in a large bowl. Add sugar, mix well & let stand. Mix lemon juice & add certo. Stir until all sugar crystals are dissolved. Ladle quickly into jars & leave to set, it may take 24 hours. Store in freezer. Will keep in the fridge for 3 weeks.

"The Settlement Cookbook"

Low-Sugar Refrigerator Strawberry Jam

Yield: 6 servings

4 c Sliced strawberries
1/3 c Sugar
2 tb Lemon juice
1 Envelope unflavored gelatin
1/2 c Water

1. In a medium saucepan, combine strawberries, sugar and lemon juice. Heat 5 minutes, crushing the berries slightly. Bring to a boil; boil rapidly, stirring constantly, 3 minutes.
2. In a small bowl, sprinkle unflavored gelatin over cold water. Let stand 1 minute. Add to strawberry mixture and heat, stirring until gelatin is completely dissolved, about 3 minutes.
3. Let jam stand 5 minutes, skimming off foam with a spoon. Ladle into jars. Cover and cool slightly before storing in the refrigerator for several weeks or in the freezer for longer storage.

If cooked jam does not set 24 hours after processing there are steps that can be taken to solve the problem. The Department of Agriculture Home and Garden Bulletin No. 56 states:

Soft jams made with regular pectin can sometimes be improved by re-cooking according to the following directions. It is best to re-cook only 4 to 6 cup of jelly or jam at one time.

To remake with powdered pectin: Measure the jam to be re-cooked. For each quart of jelly or jam, measure 1/4 cup sugar, 1/4 cup water and 4 tsp powdered pectin. Mix the pectin and water and bring to boiling, stirring constantly to prevent scorching. Add the jam and sugar. Stir thoroughly. Bring to a full rolling boil over high heat, stirring constantly. Boil mixture hard for 1/2 minute. Remove jam from the heat; skim off foam. Ladle into hot sterilized jars. Adjust lids and screw bands and process in a boiling water bath for 5 minutes. Start counting time when water comes to a boil.

To remake with liquid pectin: Measure the jam to be re-cooked. For each quart of jam, measure 3/4 cup sugar, 2 Tbsp lemon juice and 2 Tbsp liquid pectin. Bring jam to boiling over high heat. Quickly add the sugar, lemon juice and pectin and bring to a full rolling boil; stir constantly. Boil mixture hard for 1 minute. Remove jam from the heat; skim off foam. Ladle into hot sterilized jars. Adjust lids and screw bands and process in a boiling water bath for 5 minutes. Start counting time when water comes to a boil. If there are problems with the Sure-Jell One Step (Fruit Pectin-Sugar Mix), call General Foods toll-free number, 1-800-431-1001, from 6 am to 1 pm Seattle time.

Microwave Strawberry Jam
, Microwave Yield: 6 servings

1 c Crushed strawberries
2 ts Lemon juice
3/4 c Sugar
1/4 ts Butter

1. Stir together strawberries, lemon juice, sugar and butter in an 8-cup microwave-safe measuring cup.
2. Microwave on 100 percent power for 4 minutes, then stir and continue to microwave at 100 percent power for 4 minutes. Pour into covered container, cool and refrigerate.

Microwave Apricot-Strawberry Compote

Categories: Toppings Yield: 1 servings

1/4 c Dry white wine
1/4 c Cranberry juice
1 Strip (2x1/2-inch) lemon
-zest, plus additional
-strips for garnish
1 ts Minced crystallized ginger
6 Dried apricots, cut into
-thin strips
1/8 ts Vanilla extract
2 c Fresh strawberries, hulled,
-quartered

Info: posted by Perry Lowell, April 1993 from Good Food magazine,
October 1988

This recipe gets 30% or less of its calories from fat. This is a low
sodium recipe.

Makes 1 serving.

1. Combine wine, cranberry juice, 1 strip zest, and ginger in small
microwave-safe bowl. Microcook uncovered on HIGH power for 2
minutes. Add apricots; microcook 1 minute. Stir in vanilla. Let
cool to room temperature, then refrigerate until cold, at least one
hour.
2. Just before serving, remove lemon zest and stir in strawberries.
Serve cold garnished with fresh lemon zest strips.

Nutrition Information per Tablespoon: 287 calories 4 g protein
66 g carbohydrates 1 g fat (2% of calories) 17 mg sodium 0 mg
cholesterol

Mock Strawberry or Raspberry Jam

Yield: 6 servings

6 c Mashed figs

6 c Sugar

1 c Water

9 oz Strawberry or raspberry

-Jello

Boil hard for 3 minutes. Put in hot, clean jelly jars and seal. Let set 6 weeks and enjoy.

No Cook Blueberry Strawberry Jam

Yield: 7 servings

1 c Strawberries, crushed
2 c Blueberries, fresh or frozen
-crushed
5 c Sugar
2 tb Lemon juice
2 pk Certo Liquid (2 pouches)

Certo July REcipe

Measure prepared fruit into a large bowl. Add sugar to fruit and mix well. Let stand for 10 minutes. Stir in Certo Liquid Fruit Pectin and lemon juice. Continue to stir for 3 minutes until most of the sugar is dissolved. Pour into clean jars or plastic containers and cover tightly with lids. Let stand at room temperature til set, up to 24 hours. Store in freezer or up to 3 weeks in frig. Makes 7 cups.

No Cook Strawberry Kiwi Jam

Categories: Spreads Yield: 6 servings

2 3/4 c Crushed strawberries

1 1/4 c Peeled, chopped kiwi fruit

3 1/4 c Sugar

1 Box fruit pectin crystals

Measure prepared fruits into a large bowl. Measure sugar and set aside. Combine Pectin crystals with 1/4 cup of the measured sugar. Gradually add to fruit, stirring well. Let stand for 30 minutes, stirring occasionally. Stir in remaining sugar and continue to stir for 3 minutes until most of the sugar is dissolved. Pour into clean jars or plastic containers. Cover with tight lids and let stand at room temperature until set (may take up to 24 hours) Store in freezer or for 3 weeks in refrigerator. Makes 6 cups.

Origin: Reader's Digest, Canadian Edition, June 1993. Shared by:
Sharon Stevens

No-Cook Strawberry Jam

Categories: Spreads, Condiments Yield: 3 servings

1 pt Strawberries; (2 Cups)

-Mashed

2 c Sugar

3 oz Liquid Pectin; 1 Pouch

2 tb Lemon Juice

3 dr Red Food Coloring; Up To

-4 Drops May Be Used

Stir the berries and sugar together in a large bowl, blending well, and let stand for 10 minutes, stirring occasionally. Add the pectin, lemon juice and food coloring, blending well, and stir constantly for 3 minutes. Spoon the jam into the jars prepared for freezer jams. Yield:

3 Eight Ounce Jars

Each Tablespoon Contains:

Calories: 35 Protein: 0 Grams Fat: 0 Grams Cholesterol: 0
Milligrams Carbohydrates: 9 Grams Sodium: 1 Milligram

NOTE 1:

This is a freezer jam and cannot be sealed with the cookbook directions.

NOTE 2:

This recipe can be adapted for use with both raspberries and blackberries. Use the same quantity of fruit.

No-Cook Strawberry Freezer Jam

Yield: 6 servings

1 3/4 qt Fully ripe strawberries
1 3/4 c Sugar
1 pk Sure-Jell Light Fruit Pectin
1 c Corn syrup

1. Hull and thoroughly crush strawberries, one layer at a time. Measure into a large bowl. You should have 4 cup.
2. Measure sugar. Combine fruit pectin with 1/4 cup of the sugar. Gradually add pectin mixture to fruit, stirring vigorously.
3. Set aside for 30 minutes, stirring occasionally. Add corn syrup; mix well. Gradually stir in remaining sugar until dissolved. Ladle quickly into scalded containers. Cover at once with tight lids. Let stand overnight, then store in freezer. Small amounts may be covered and stored in refrigerator up to 3 weeks.

Rhubarb-Strawberry-Jam

Yield: 6 servings

1 qt Fresh strawberries
1 lb Rhubarb
1/4 c Water
6 1/2 c Sugar
1 Pouch liquid pectin

1. Remove caps from strawberries. Crush berries, one layer at a time. Trim (do not peel) rhubarb. Thinly slice or chop stalks. Add water. Cover and simmer 2 minutes or until soft. Add to the prepared strawberries.
2. Measure 3 1/2 cup of prepared fruit. If it measures slightly less, add water. Place measured fruit in a 6 or 8- quart saucepan.
3. Measure sugar exactly and set aside. Open liquid pectin and set the pouch upright in a cup.
4. Stir sugar into prepared fruit. The saucepan must be no more than one-third full to allow for a full rolling boil.
5. Bring to a full rolling boil over high heat. Boil hard 1 minute, stirring constantly. Remove from heat.
6. Stir in pectin at once. Quickly skim off foam with a large metal spoon. Immediately ladle into hot jars, leaving 1/4- inch space at top. With a damp cloth, wipe jar rims and threads clean.
7. Immediately cover jars with hot canning lids. Screw bands on firmly.
8. Place jars in a boiling water bath, carefully setting jars on rack in canner of boiling water. Cover canner and return water to a boil; boil 5 minutes.
9. Remove jars from canner and let cool. Check seals and store in a cool, dry place.

Strawberry Jam

Categories: Penn-dutch, Spreads Yield: 1 servings

2 c Sugar

2 c Strawberries

Use large firm berries. Wash and hull the strawberries; then measure. Place a layer of berries in a kettle, then a layer of sugar until all ingredients are used. Let stand over night or until the sugar dissolves. Place on fire, bring to a boil and cook about 10 minutes. Pour into a bowl and let stand until the next day; then fill sterilized jelly glasses and seal. Source: Pennsylvania Dutch Cook Book - Fine Old Recipes, Culinary Arts Press, 1936.

Strawberry & Apple Jam

Categories: Spreads Yield: 1 servings

500 g Strawberries

3 lg Green apples

1/4 c Lemon juice

2 c Water

1 kg Sugar, warmed

Wash, hull & half the strawberries. Peel, core & quarter the apples. Ten cut quarters into thin slices. Put all the ingredients, except the sugar, into a large pot. Cover & bring to a boil. Simmer until the fruit is tender. Add warmed sugar & stir till it has dissolved. Increase heat, stirring frequently & cook till setting point is reached.

Remove from heat & let stand for 5 minutes. Pour into warm sterile jars & seal.

Letts, "Jams, Pickles & Chutneys"

Strawberry Conserve

Categories: Spreads Yield: 1 servings

500 g Strawberries

1 1/2 c Sugar

Wash & drain fruit, then remove stalks. Cover fruit with 1/2 cup of sugar & stand overnight.

Strain liquid from strawberries. Place in pot, add remaining sugar & stir over low heat for 10 minutes. Do not allow to boil. Add fruit & cook till setting point is reached, about 20 to 30 minutes. Ladle into warm sterile jars.

Letts "Jams, Pickles & Chutneys"

Strawberry Relish

Categories: Relishes Yield: 4 servings

2 tb Balsamic vinegar
2 tb Orange juice
1 tb Dijon mustard
1 tb Honey
1/2 ts Grated orange peel
1/2 ts Red pepper flakes
2 c Strawberries, sliced
3 tb Raisins
3 tb Walnuts, chopped

Combine first 6 ingredients and whisk to blend thoroughly. Add remaining ingredients and toss. Serve this chutney-style accompaniment with grilled fish or chicken.

Source: California Strawberry Board, printed in Sun newspaper June 28/93 Shared but not tested by Elizabeth Rodier, Calgary Alberta

Strawberry Butter

Categories: Spreads Yield: 6 servings

2 qt Strawberries

2 c Sugar

2 tb Lemon juice

Wash and hull berries. Press through a sieve or food mill. Measure 5 cups of puree; add sugar and lemon juice. Let stand 2 to 3 hours. Bring to a boil. Reduce heat. Simmer until thick, about 1 hour, stirring occasionally. Pour hot into hot jars, leaving 1/4 inch head space. Adjust caps. Process 10 minutes in boiling water bath. Yield: about 3 half pints.

From: Ball Blue Book Edition 32. Shared By: Pat Stockett

Strawberry-Pineapple Marmalade

Categories: Condiment Yield: 6 servings

2 1/2 c Pineapple, finely chopped,
-cored, pared, fresh
1 ts Grated orange peel
2 1/2 c Chopped orange pulp
7 c Sugar
1 1/2 qt Stemmed strawberries

Combine pineapple, orange peel, pulp and sugar. Bring slowly to boiling, stirring occasionally until sugar dissolves. Cook rapidly 15 minutes. Add strawberries and continue cooking rapidly until thick, about 20 to 30 minutes. As mixture thickens, stir frequently to prevent sticking. Pour hot, into hot jars, leaving 1/4 inch head space (6mm). Adjust caps. Process 10 minutes in boiling water bath. Yield: about 6 half pints (1440 mL)

From: The Ball Blue Book Shared By: Pat Stockett

Strawberry-Kiwi Jam

Categories: Condiment Yield: 1 servings

2 3/4 c Crushed strawberries

1 1/4 c Kiwi fruit, peeled, chopped

3 1/4 c Sugar

1 pk Certo LIGHT Pectin Crystals

Measure prepared fruits into a large bowl. Measure sugar and set aside.

Combine Certo Light Fruit Pectin Crystals (no substitute) with 1/4 cup of the measured sugar. Gradually add to fruit, stirring well.

Let stand 30 min, stirring occasionally. Stir in remaining sugar and continue to stir for 3 minutes until most of the sugar is dissolved.

Pour into clean jars or plastic containers. Cover with tight lids and let stand at room temperature until set (may take up to 24 hours).

Store in freezer or for 3 weeks in refrigerator. Makes 6 cups.

Source: Certo recipe with coupon Shared and tested by Elizabeth Rodier Sept 93

Strawberry Jelly

Categories: Condiment Yield: 6 servings

4 c Strawberry juice

7 1/2 c Sugar

1 Bottle fruit pectin

Wash, and remove stems and hulls from 3 quarts fully ripened strawberries. Crush thoroughly. Drain through jelly bag. Combine juice and sugar. Heat rapidly to boiling. Add fruit pectin. Stir constantly before and while boiling. Heat to full rolling boil. Boil hard 1/2 minute. Remove from fire. Skim. Other berries may be substituted for strawberries. The Household Searchlight

Strawberry Gooseberry Jam

Categories: Condiment Yield: 6 servings

2 qt Stemmed gooseberries

2 qt Hulled strawberries

4 qt Sugar

Wash fruits carefully. Drain. Add sugar. Heat slowly to boiling. Simmer slowly, stirring frequently, until thick. Mrs. Emma Garibaldi, Mendocino, CA.

Easy Freezer Strawberry Sorbet Yield: 6 servings

- 2 pk Unflavored gelatin
- 1 c Sugar
- 3 c Water
- 1 qt Pureed strawberries
-about 3 pints fresh
- 1 c Cranberry juice cocktail
- 1/4 c Fresh squeezed lemon juice

Combine gelatin and sugar in a medium saucepan; stir in water. Let stand 2 minutes. Cook over low heat, stirring constantly until gelatin dissolves. Remove from heat; cool. Stir in strawberry puree and remaining ingredients. Pour into a 13x9 pan. Cover and freeze 8 hours or overnight. Spoon about 1/4 of frozen mixture into the container of a blender or food processor. Top with lid and process until smooth. Return to pan. Repeat until all the mixture has been processed. Return pan to freezer and freeze for 4 hours or until firm. Let stand at room temperature 15-20 minutes before serving. If you have an ice cream freezer, at * pour into container and follow manufacturer's instructions.

Daisy White's Strawberry Ice Cream Yield: 1 servings

3 Eggs; slightly beaten
1/2 c Sugar
1 cn Sweetened condensed milk
2 c Light cream
20 oz Strawberry soda (Big Red)
1 ts Vanilla
2 pk Frozen strawberries; thawed

Beat eggs; add all other ingredients, including strawberries. Pour into ice cream freezer and freeze as usual.

Fresh Strawberry Muffins

Categories: Muffins Yield: 18 servings

2 1/2 c All-purpose flour
2/3 c Sugar
1 ts Baking soda
3/4 ts Ground cinnamon
1/2 ts Salt
1 1/2 c Sliced fresh strawberries
1 c Lowfat buttermilk
1/3 c Fleischmann's margarine,
-melted
1 1/4 ts Vanilla extract
1 Good News Egg, lightly
-beaten
2 Egg whites, lightly beaten
Vegetable cooking spray
1 1/2 tb Sugar

Combine flour and next 4 ingredients in a large bowl, and stir well.
Add fresh sliced strawberries, stir well, and make a well in the
center of mixture.

Combine buttermilk and next 4 ingredients, stirring just until
moistened.

Divide batter evenly among 18 muffin cups with cooking spray;
sprinkle 1 1/2 TBS sugar evenly over muffins. Bake at 350 for 25-30
minutes or until a wooden pick inserted in center comes out clean.
Remove from pans immediately, let cool on a wire rack. Source:
Cooking Light

Jim Barricks loveaa@aol.com

Strawberry Yogurt Ice Cream

Categories: Dessert Yield: 4 servings

225 g 8 oz strawberries

75 g 3 oz sugar.

450 g Or 16 oz low fat natural

Yogurt

1 Egg white (optional).

Puree the strawberries and sugar, then sieve if preferred. Mix with the yogurt. Freeze in an ice cream maker for 20 minutes.

Alternatively, place the mixture in a freezer until just beginning to freeze around the edges. Whisk the egg white and fold into the part frozen mixture. Return the ice cream to the freezer until frozen.

152 calories 636 kj. 6 g protein 32 g carbohydrate of which 32 g sugar. 1 g fat, no saturates. Trace sodium. 1,2 g dietary fibre.

Bread Pudding with Strawberry Sauce

, Puddings, Holiday Yield: 6 servings

-----BREAD PUDDING-----

French bread (preferably day
-old), sliced 1/2-inch thick

1/2 c Currants

2 Eggs, beaten

3/4 c Sugar

1 qt Skim milk

1/2 c Margarine, melted

1 tb Vanilla

1 ts Ground nutmeg

Strawberry Sauce:

1 pt Fresh strawberries or one

- package (16-oz) frozen

- strawberries, thawed

1/4 c Orange juice

3 tb Lemon juice

1/4 c Sugar

2 tb Cornstarch

pudding ~----- Place one layer of sliced French bread in the bottom of a greased 9-inch cake pan. Sprinkle with half of the currants. Place another layer of bread on top and sprinkle with the remaining currants.

Mix together the eggs, sugar, milk, margarine, vanilla, and nutmeg and pour gently over the bread and currants, making sure all the top layer is saturated. Cover and refrigerate at least 8 hours. Bake in a preheated 350 F. oven, uncovered, until the custard is set and the top is lightly browned, about 45 minutes. Cut into servings and top with strawberry sauce.

Strawberry Sauce ~----- Place the strawberries, orange juice, and lemon juice in a saucepan and cook on low until the strawberries are softened. Puree one-third of the strawberry mixture and return to the whole strawberry mixture. Combine the sugar with the cornstarch and add to the strawberries. Cook, stirring, until slightly thickened.

Recipe from: Maplehedger Bed and Breakfast Inn, Charlestown, New Hampshire Source: Yankee Magazine's Christmas in New England, 1995
Typed by J. Matthews, 10/95

Strawberry Icebox Cake

Categories: Cakes Yield: 12 servings

3 pt Fresh strawberries*
1 1/2 c Heavy cream, whipped
3/4 c Very soft butter
2 c Vanilla wafers, crushed
1 Egg, beaten
1 1/2 ts Vanilla
3 c Powdered sugar
Vanilla wafer crumbs
-for top

*Reserve 12 whole and slice & sugar remainder

Cream butter and sugar, add beaten egg and 1 tsp. vanilla; consistency should be pourable but not watery. Put half the wafer crumbs on bottom of 9" spring form pan. Pour half the creamed mixture over the crumb layer. Add half the berries, next; then half the whipped cream. Repeat all the layers. Sprinkle the top with additional crumbs. Put in freezer for 1 hour before serving or if made ahead, keep frozen until about 1 hour before serving. Garnish each serving with a whole berry. Serves 12. If you have no spring form pan you can use a 9" square baking pan. Make sure it has at least 1 hour to freeze. The first piece is difficult to get out.

Laura's Allergic Strawberry Salad
Categories: Salads Yield: 1 servings

1 pk Strawberry jello
3/4 c Boiling water
1 pk Frozen strawberries
-(partially thawed)
1 Mashed banana
8 oz Can crushed pineapple and
-juice (undrained)
8 oz Can sour cream

Dissolve jello in hot water. Add strawberries, banana, pineapple and juice and sour cream. Pour half of above in pyrex mold and let set up in refrigerator. Then put layer of sour cream on top. Cover with rest of jello mixture and chill till firm or overnight.

Betty Seganish

Strawberry Cake

Categories: Cakes Yield: 16 servings

1 Box white cake mix w/o eggs
2 tb Flour
1 pk Strawberry gelatin; 3-oz
4 ea Eggs
1/2 c Water
1/2 c Strawberry juice
1 c Oil

-----ICING-----

1 Box confectioner's sugar; 1#
2 tb Melted butter
2 pk Frozen strawberries; drained
-and mashed; save juice

Combine all ingredients. Pour into sheet pan and bake at 350F for 1 hour. Punch holes in cake with toothpick. Ice while hot.

Icing: Combine all ingredients and pour over cake.

Mini Pancakes with Strawberry Sauce

Categories: Breakfast, Diabetic, Lo-cal, Breads Yield: 6 servings

1 c Skim milk
1 Egg white
1 ts Vanilla
1 c All-purpose flour
1 1/2 ts Baking powder
1 pn Salt
1 pn Cinnamon
1 ts Canola oil
1/2 c Low-fat yogurt

Strawberry Sauce:

1 pk Frozen strawberries
-- (unsweetened)
1/2 c Water
1 tb Granulated sugar
2 ts Cornstarch

Strawberry Sauce: In saucepan over medium-high heat, bring strawberries, water, sugar and cornstarch to boil; cook for 1 minute or until thickened.

In bowl, beat milk, egg white and vanilla. Add flour, baking powder, salt and cinnamon; beat mixture just until blended.

Heat small nonstick skillet until drop of water sizzles on it. Lightly brush skillet with oil. For each pancake, pour 2 tbsp batter onto skillet. Cook for 1 minute; turn and cook for 30 seconds. Keep warm. Repeat with remaining batter; brushing skillet with oil as required. Spoon Strawberry Sauce over pancakes; garnish with yogurt. Makes 12 pancakes, 6 servings. Per serving: about 145 calories, 5 g protein, 1 g fat, 27 g carbohydrate.

1 Starchy Choice 1/2 Milk Choice (2%) 1 Fruit & Vegetable Choice

From: KAITLIN YOUNG

Diabetic Fresh Strawberry Sherbet

Categories: Diabetic

, Exchanges Yield: 8 servings

1/3 c Apple juice concentrate OR:

Fruit and berry concentrate

1 tb Lemon juice

1/2 c Water

5 c Fresh strawberries

Wash and stem berries. In a blender or food processor combine concentrate, water and lemon juice. Add half the berries. Cover and blend til smooth. Add remaining berries and continue blending til smooth. Put in freezer container and freeze.

Exchanges = 3/4 fruit exchange. Per serving = 50 cal, 12.5 carbs, no protien or fat.

Strawberry Ice Lo Cal

Categories: Diabetic, Desserts, Snacks, Low fat Yield: 4 servings

1/4 c Granulated suagr replacement

1 c Water

1 ts Cornstarch

1 c Strawberries pureed

1 tb Lemon juice

Red food color(optional)

Combine water, replacement and cornstarch in a saucepan. Bring to a boil and reduce to a simmer. Simmer for 5 minutes and stir in the puree and lemon juice with the food color. Pour into freezer trays, cover with wax paper and freeze. For a fluffy texture freeze until mushy. Scrape into a mixing bowl and beat until just loosened. Return to tray and freeze.

receipe makes 4 servings @ 14 calories each exchanges: 1/3 fruit

source diabetice dessert cookbook

Reposted for you and yours via Nancy O'brion and her Meal-Master

The Rose Garden's Strawberry Melon Soup

, Restaurants, Dkuhnen msnYield: 4 servings

1/2 Ripe honeydew melon

2 tb Fresh lime juice

Granulated sugar

1 Pint of strawberries

Cranberry juice or water

Halve, seed, peel and cut melon into chunks. Combine with lime juice and 1 teaspoon sugar in blender or food processor. Refrigerate puree in 2 cup measure. Combine rinsed, stemmed berries and 2 tablespoons of sugar in blender or food processor until smooth. Place in 2-cup measure and if needed stir in cranberry juice or water. There should be equal amounts of puree in the two measuring cups. Chill 2 hours. Serve by pouring from each measuring cup at same time into opposite sides of same bowl. Swirl with knife to make patterns. Repeat with other bowls. From The Rose Garden Bed & Breakfast, 4 Upper Canada Dr., Niagara-On-The-Lake, Ontario.

Strawberry Gelato (Sherbet)

Categories: Italian Yield: 1 servings

-MM BY H PEAGRAM

1 qt Strawberries

1/2 c Lemon juice

1/4 c Orange juice

2 1/2 c Sugar

2 1/2 c Water

Wash strawberries and pass them through a sieve. Add lemon juice and orange juice. Combine sugar and water in small saucepan and cook until syrupy. Cool and add to fruit mixture. Place in ice cream freezer or in refrigerator tray and freeze about 1 hour or until it has consistency of thick mush. If refrigerator is used, stir mixture frequently. Serves about 6 From: Terri Woltmon Refer#: None Date: 04-15-94 Ned's Opus Date: 04-15-94 (4)

Great Chocolate Cake & Strawberry Shortcake Variation

Categories: Cakes Yield: 8 servings

-----BASIC CAKE-----

1 c Ghirardelli Unsweetened
-Cocoa
2 c Boiling water
1 c Melted butter
2 1/2 c Sugar
4 Eggs
2 ts Vanilla
2 1/3 c Unsifted cake flour
2 ts Baking soda
1/2 ts Baking powder
1/2 ts Salt
Additional- for Great
-Strawberry Chocolate

-----SHORTCAKE-----

1 c Heavy whipping cream
2 tb Powdered sugar
1/2 ts Vanilla
Strawberries
2 oz Ghirardelli Semi-Sweet
-Chocolate

DIRECTIONS: Mix cocoa with boiling water, stirring with wire whip until smooth. Cool in refrigerator while preparing other ingredients. In large mixer bowl, beat butter with sugar, eggs, and vanilla on high speed 5 minutes. Sift flour with baking soda, baking powder and salt. On low speed, add dry ingredients alternately with cocoa and liquid, starting and ending with flour. (Do not overbeat.) Divide batter into 2 round pans (9 x 1 1/2") lined with buttered waxed paper. Bake at 350-F for 30 to 35 minutes or until cake tests dry with a toothpick. Cool in pans for 10 minutes; remove cake and cool on racks. Use 1 layer of cake for Great Strawberry Chocolate Shortcake dessert. The second layer may be frozen for other great chocolate desserts- or the 2 layers may be frosted together. From ???@??? Mon Nov 18 19:33:03 1996 Return-Path: mark@alexr.co.uk Received: from hal.9000series.idiscover.net (hal.9000series.idiscover.net [194.207.26.8]) by sieve0.mindspring.com (8.7.4/8.7.3) with ESMTP id HAA22172 for <bbrent@pipeline.com>; Mon, 18 Nov 1996 07:42:32 -0500 (EST) From: mark@alexr.co.uk Received: from alexr.idiscover.co.uk (alexr.idiscover.co.uk [194.128.134.242]) by hal.9000series.idiscover.net (8.7.3/8.6.9) with SMTP id GAA03202; Mon, 18 Nov 1996 06:04:04 GMT To: mm-recipes@alexr.co.uk Subject: Mm-recipes Digest V3 #315 Message-ID: <53251@alexr.co.uk> Date: Mon, 18 Nov 1996 06:03:12 GMT X-Remailer: SmofList Digest v1.1a Reply-To: mm-recipes@idiscover.net Lines: 1544 For shortcake: Whip cream with powdered sugar and vanilla. Spread over top of 1 layer of cake. Arrange fresh strawberries on top. Melt chocolate and drizzle over berries. Chill to firm chocolate. Makes 8 servings.

Source: Recipes from Ghirardelli Chocolate Company of San Francisco

From: Sallie Austin

Strawberry Margarita, Frozen

Categories: Beverages Yield: 1 servings

1 1/2 fl Tequila

1/2 c Strawberries

1 1/2 fl Sweet and sour

Put about 1 cup ice in blender. Add strawberries (fresh or thawed) and other ingredients. Blend for 30 seconds or until smooth.

Strawberry Shortcake Bread

Categories: Abm

, Desserts, Misc Yield: 1 loaf

PATRICIA MCGOWAN (CBVB59A)

1 pk Yeast

3 c Bread flour

1 tb Gluten

1 tb Sugar

1 ts Salt

1/8 ts Baking soda

1 pk Frozen strawberries*

1 ts Vanilla

1/4 c Whipping cream

1/4 c Warm water

1 c Fresh strawberries <<>>

* in syrup defrosted Add all ingredients except FRESH berries into pan. Select white bread and push start. Add fresh berries at the beeps. Hope you like it as well as we did! Pat in Jupiter, FL

Strawberry Mousse - Menu #1 Yield: 8 servings

2 pt Strawberries; sliced
-(about 2 1/2 cups)
1/2 c + 2 Tbs. sugar; divided
2 tb Orange Liqueur; optional
1 ea Orange; grated zest of
1 ea Env. unflavored gelatin
1 1/4 c Heavy cream; divided

-----GARNISHES-----

Sweetened Whipped Cream
Additional Strawberries
Mint Leaves

In food processor combine strawberry slices, 1/2 cup of the sugar, liqueur and zest; puree until smooth. Transfer to a large bowl.

In small pot over very low heat, combine orange juice with gelatin. Heat, stirring frequently, until all gelatin dissolves, about 2 minutes. Slowly whisk gelatin mixture into strawberry puree.

With mixer at high speed, beat cream until soft peaks form. Fold 1/4 of whipped cream into strawberry mixture until well combined., Gently fold in remaining whipped cream. Line 5 cup bowl or mold with plastic wrap. Pour in mousse. Chill until firm, about 2 hours.

To unmold, invert onto serving platter. Gently pull mold away from plastic wrap. Peel off wrap. Smooth sides of mousse, if necessary, with small warm knife or metal spatula. Garnish mousse with whipped cream, strawberries and mint, if desired.

Ready to serve in 2 hours 20 minutes.

Tips: To make the cream extra fluffy, chill the cream, mixing bowl and beaters for at least 3 hours before beating.

Make sure that the orange juice mixture and strawberry puree is at about the same temperature, so it will combine more easily; (no lumps). SLOWLY whisk juice mixture into puree.

From Woman's World Magazine April 30, 1996.

Chocolate-Dipped Strawberries-New Orleans Jazz & Heritage
Categories: Candies, Dips, Fruit Yield: 10 servings

Fresh Louisiana strawberries
Candymaker's chocolate
(milk, dark, or white);
Look for chocolate labelled
As "couverture" chocolate

Wash the strawberries well, but do not remove stems. Spread the berries on towels or absorbent paper in a single layer, and allow to air dry until all water has evaporated (chocolate will not adhere properly if the berries are damp). Melt 1/2 pound chocolate in a double boiler deep enough to cover strawberries. Holding the berries by the stem, hand dip each one 3/4 of the way up to the top. Place on waxed paper and allow to harden or refrigerate until hard. Keep refrigerated until ready to serve. Walt MM

Fresh Strawberry Smoothies-New Orleans Jazz & Heritage
Categories: Beverages, Fruit Yield: 5 servings

30 Fresh medium-sized Louisiana
Strawberries, hulled and
Washed well.
4 tb Honey (preferred) or sugar
8 oz Water
Crushed ice

Terry Marks and Joe Gallo are both native New Orleanians. Joe's family was raised in Independence, Louisiana on their own strawberry farm. Terry and Joe own and operate GM Signs in Metairie as their primary business, but look forward every year to getting the concession trailer ready for the Jazz Fest. Joe's mother Frances and a host of Joe's aunts, uncles and other relatives and friends work for many hours before and during the Fest preparing the chocolate-dipped strawberries. At the Fest, Joe, Terry, their wives Dale Gallo and Linda Marks, and many friends and relatives work hauling ice, restocking supplies, making the Smoothies, and serving customers. In a Vitamix machine or blender, place strawberries, honey and water. Blend at high speed while adding crushed ice to achieve desired consistency. Smoothie should be stiff enough to hold a straw, but still be pourable. It takes a little practice to get it just right. This will yield 4 to 5 (8 oz.) drinks. Walt MM

Strawberry Cream Cheese Jello

Categories: Cookies Yield: 1 servings

1 pk Strawberry jello
1 pk Frozen strawberries
1 sm Pkg.cream cheese
Nuts

Mash cream chees and add nuts as desired. Make into balls. Dissolve jello in 1 cup of water. Add thawed strawberries. When about set, add cheese balls.

Frozen Strawberry Sour Cream Yield: 2 quarts

1 pt Strawberries
3 Eggs
1 c Sugar
1 c Sour cream
1 c Whipping cream
1/2 ts Vanilla extract

Wash strawberries; remove and discard caps. Puree berries in blender or food processor; set aside. In a large bowl, beat eggs and sugar until thick and creamy, 4 to 5 minutes. Stir in pureed berries, sour cream, whipping cream and vanilla. Pour into ice cream canister. Freeze in ice cream maker according to manufacturer's directions. Makes about 2 quarts.

Cajun Catfish with Spicy Strawberry Sauce

Categories: Fish, Cajun, Sauces Yield: 4 servings

2 lb Catfish Fillets

1 x Salt

1 x Black Pepper

2 oz Hot Pepper Sauce

1 1/2 c Strawberry Preserves

1/2 c Red Wine Vinegar

1 tb Soy Sauce

1/4 c Seafood Cocktail Sauce

1 ea Clove Garlic, minced

2 ts Horseradish

3/4 c Cornmeal

3/4 c Flour

1/2 c Safflower Oil

1 x Fresh Strawberries,

1 x Parsley Sprigs, optional

* Strawberry Flavored Vinegar may be used instead of Red Wine Vinegar.

Place fillets in large shallow dish. Season fish with salt, black pepper and hot pepper sauce; cover and refrigerate 1 hour. In small saucepan, combine preserves, vinegar, soy sauce, cocktail sauce, garlic and horseradish; simmer sauce over low heat stirring occasionally, while preparing catfish. Blend cornmeal and flour in shallow bowl. Drain catfish and dredge in cornmeal mixture, coating on all sides. Heat oil in heavy skillet over medium-high heat; when hot, add catfish and saute' until browned on both sides. Drain well on paper towels; keep warm. Spoon 1/4 cup sauce on each plate; top with catfish fillets. Garnish with sliced strawberries and parsley, if desired. Source: Quick & Delicious Cajun Cooking

Strawberry Pretzel Surprise Yield: 1 servings

2 c Broken pretzels
1 tb Sugar
3/4 c Margarine
1 pk Cream cheese 8 oz.
1 c Sugar
1 ct Cool Whip 8 oz.
1 Box of strawberry jello 6 oz
2 ct Frozen strawberries 10 oz.
2 c Hot pineapple juice

Combine pretzels, 1 tablespoon sugar and margarine. Pat into a 9x13 inch baking dish. Bake at 400 degrees for 6 minutes. Set aside to cool. Cream together cream cheese and 1 cup sugar. Fold in Cool Whip. Spread over cooled pretzel layer. Dissolve jello in hot pineapple juice. Stir in strawberries. When jello has slightly thickened, spoon over cream cheese layer. Chill. Randy Rigg

Pretzel-Strawberry Jello Salad

Categories: Fruits, Salads Yield: 1 salad

2 c Crushed pretzels

1/4 c Melted oleo

3 tb Sugar

1 pk (8 oz) cream cheese, room

-temperature

1 c Sugar

1 Large Cool Whip

1 Box (6 oz) strawberry

-gelatin

2 c Boiling water

2 pk (10 oz) frozen strawberries,

-including juice. (Fresh

-berries slightly smashed &

-sweetened may be used)

Mix crushed pretzels, oleo and sugar together and pour into a 9 x 13 inch pan. Press into the bottom and bake at 400 for 8 minutes. Beat the cream cheese with 1 cup sugar. Stir into the Cool Whip. Spread on cooled pretzel crust.

Mix together the strawberry gelatin, boiling water and frozen strawberries. Let set in refrigerator until it begins to jell. Pour over cheese mixture and refrigerate several hours or overnight. This can be served as a salad or a dessert.

Rebecca Sauce and Strawberries

Categories: Miamiherald, Appetizers Yield: 8 servings

2 c Confectioners' sugar, sifted

-plus additional for dipping

2 tb Bourbon

1 ts Vanilla

Cream (opt)

2 pt Fresh strawberries; stems on

Mix 2 cups confectioners sugar, bourbon and vanilla. Add a little cream if desired and blend until smooth. Serve sauce with strawberries and bowl of confectioners sugar. To eat, hold strawberry by stem, dip in sauce, then roll in sugar.

Nutritional info per serving without cream: 128 cal, .5g pro, 30g carb, 3g fat (2%), 1.9g fiber, 0mg chol, 1mg sod Exchanges: .4 fruit, 1.7 bread

Source: Elizabeth Waters, Louisville, Ky through AOL Miami Herald, 9/21/95 format: 8/10/96, Lisa Crawford

WW Strawberry Pie

Categories: Wt-watchers

/pastryYield: 6 servings

6 Graham crackers; crushed
- (ea. cracker 2 1/2 x 5")
1/2 c Margarine; diet, melted
6 c Strawberries; fresh, quartered
6 oz Strawberry soda
1 pk Strawberry jello; sugar free
- (small package of jello)
1 tb Cornstarch

Mix the graham crackers with the melted diet margarine and press into a 9" pie pan. Bake at 350 F. for 8 to 10 minutes and cool. For the filling, mix soda, jello and cornstarch in a saucepan and bring to a rolling boil. Cool. Add strawberries and mix well to coat. Pour into the prepared crust and chill to set.

Each Serving equals 1 FRUIT, 1 BREAD, 1 FAT AND 10 OPTIONAL CALORIES.

Typed for you by Scott Welliver, EpiSoft Systems and ... CyberealM BBS
Watertown, NY 315-786-1120

Fresh Strawberry Sherbet

Categories: Freezer Yield: 8 servings

1/3 c Apple juice concentrate OR:

Fruit and berry concentrate

1 tb Lemon juice

1/2 c Water

5 c Fresh strawberries

Wash and stem berries. In a blender or food processor combine concentrate, water and lemon juice. Add half the berries. Cover and blend til smooth. Add remaining berries and continue blending til smooth. Put in freezer container and freeze.

Exchanges = 3D 3/4 fruit exchange. Per serving = 3D 50 cal, 12.5 carbs, no protien or fat.

Strawberry-Pineapple Slush

Categories: Beverages, Fruit, Lighter Yield: 4 servings

-----FOOD PHARMACY-----

1 1/2 c Strawberries, sliced

Juice of 1 lemon

2 tb Sugar

1 c Pineapple juice

Strawberries, garnish

-----PER SERVING-----

75 Cal

3/16 g Fat (.2)

mg Chol

1 mg Sod

Combine strawberries lemon juice and sugar. Blend well. Slowly add pineapple juice. Blend until smooth. Pour into a bowl, cover, freeze, 1 hr. Garnish with strawberries. Makes 4 4oz serv. Typed by Sherilyn Schamber

Strawberry Soda

Categories: Beverages, Frozen Yield: 1 servings

-----ALCOHOL FREE ENT-----

2 oz Fresh OR frozen strawberries

1 1/2 oz SIMPLE SYRUP

4 oz Cold milk

4 oz Club soda

1 Scoop strawberry ice cream

Sweetened whipped cream

Maraschino cherry

Another beauty from drugstore days. 10 oz stemmed water goblet.
Liquefy in blender, strawberries and syrup. Pour in glass and add
milk, soda, and ice cream. Top with whipped cream and cherry or fresh
strawberry. Serve with straw and long spoon. Typed by Sherilyn
Schamber

Strawberry Apple Frost

, Low-cal Yield: 2 servings

1 c Yogurt, plain
1 c Strawberries; very ripe
-reserve 2 whole strawberry
1/3 c Apple juice; no sugar added
Artificial sweetener; equal
-to 2 tsp
1 ts Sugar
1 ts Vanilla extract
4 -Ice cubes

Combine all ingredients except reserved berries in blender container; process until frothy. Divide into 2 stemmed glasses; garnish each serving with a strawberry.

Per serving: 134 calories, 4 g. protein, 4 g. fat; 19 g. carbohydrate, 53 g. sodium

SERVES: 2 SOURCE: _Weight Watchers 365-Day Menu Cookbook_

Strawberry Waldorf Salad

Categories: Salads, Fruit Yield: 5 servings

2 pk (3 oz) strawberry gelatin

1 1/2 c Boiling water

1/4 c Sugar

2 c Sliced strawberries

1 1/2 c Diced apples

1/2 c Sliced celery

1/4 c Walnuts

1 c Sour cream

Dissolve gelatin mixed with sugar in boiling water. Cool. Add strawberries, apples, celery, walnuts and mix well. Chill until almost jelly-like. Add sour cream. Pour into 5 cup ring mold and chill until firm. Center may be filled with chicken salad.

Strawberry Rhubarb Coffee Cake
Categories: Cakes Yield: 6 servings

3 c Sliced fresh or frozen
-rhubarb, 1 inch pieces
1 Qt. Fresh strawberries,
-mashed
2 tb Lemon juice
1 c Sugar
1/3 c Cornstarch

Cake:

3 c All-purpose flour
1 c Sugar
1 ts Baking powder
1 ts Baking soda
1/2 ts Salt
1 c Butter or margarine, cut
-into pieces
1 1/2 c Buttermilk
2 Eggs
1 ts Vanilla extract

Topping:

1/4 c Butter or margarine
3/4 c All-purpose flour
3/4 c Sugar

Filling:

In a large saucepan combine rhubarb, strawberries and lemon juice. Cover and cook over medium heat about 5 minutes. Combine sugar and cornstarch; stir into saucepan. Bring to a boil, stirring constantly until thickened; remove from heat and set aside.

In a large bowl, combine flour, sugar, baking powder, baking soda and salt. Cut in butter until mixture resembles coarse crumbs. Beat buttermilk, eggs and vanilla; stir into crumb mixture. Spread half of the batter evenly into a greased 13" x 9" x 2" baking dish. Carefully spread filling on top. drop remaining batter by tablespoonfuls over filling.

For topping: Melt butter in a saucepan over low heat. Remove from heat; stir in flour and sugar until mixture resembles coarse crumbs. Sprinkle over batter. Lay foil on lower rack to catch any juicy fruit spillovers. Bake at 350 degrees, for 40-45 minutes. Cool in pan. Cut into squares. Yield: 16-20 servings.

SOURCE: *Dorothy Morehouse, Massena, NY, Country Woman Magazine
Mar/Apr 93 POSTED BY: Jim Bodle 5/93

Rhubarb Strawberry Nut Tart Yield: 1 pie

BROWN BUTTER SUGAR CRUST:

3/4 c Unsalted butter-1 1/2 sticks

2 c All-purpose flour

1/4 c Granulated sugar

1/2 ts Salt

1 Lemon, finely grated zest

3 Egg yolks, hard-cooked, chill

& mash

1 lg Egg

2 tb Water

FILLING:

1 c Walnuts, hazelnuts or pecans

- finely ground

1 c Granulated sugar

1/4 c All-purpose flour

1 tb Grated orange zest

2 c Rhubarb, cut in 1/2" pieces

2 c Whole small strawberries, or

Halved larger strawberries

(1 pint 2 cups)

TOPPING:

1/2 c Firmly packed brown sugar

1 ts Ground cinnamon

1 c All-purpose flour

1/2 c Unsalted butter, softened

To prepare the crust: In a small saucepan melt the butter and watch carefully, cook for about 5 minutes, shaking the pan occasionally, until the butter turns golden. Pour into a small heatproof bowl and resolidify in the refrigerator or freezer until firm. Then cut into small pieces.

In a food processor combine the flour, sugar, salt and lemon zest.

Add the hard-cooked egg yolks and process until incorporated into the

flour. Add the whole egg and process; add just enough water to hold

the dough together. **DO NOT OVERWORK THE DOUGH OR IT WILL BE TOUGH.**

(You can also combine the dough by hand.)

Spray a 9-inch deep-dish pie pan or quiche dish with vegetable cooking spray (i.e., PAM). Press the dough onto the bottom and up the sides of the pan. Set aside.

To prepare the filling: Spread the nuts over the dough in the pan.

Combine the sugar, flour, orange zest, rhubarb and strawberries in a

bowl. Set aside while preparing the topping.

To prepare the topping: Combine the brown sugar, cinnamon and flour.

Add the butter and work together to form coarse crumbs.

Stir the fruit and pour into the crust. Sprinkle the topping over the filling and place tart on a baking sheet.

Place on the lowest oven rack of a preheated 400 degree F. oven and bake 50 minutes, until the juices are bubbly and the crust is browned.

Let cool on a rack before serving.

Serves: 10-12 Source: Desserts with a Difference by Sally and Martin Stone

Glazed Strawberry-Rhubarb Pie Yield: 6 servings

1 1/4 c Sugar
1/8 ts Salt
1/3 c Flour
2 c Fresh strawberries
2 c Fresh rhubarb, cut in 1-inch
-pieces
2 tb Butter or margarine
1 tb Sugar

Pastry for 2-crust pie

Combine 1 1/4 cup sugar, salt, and flour. Arrange half the strawberries and rhubarb in a pastry-lined 9 inch pie pan. Sprinkle with half the sugar mixture. Repeat with remaining fruit and sugar mixture. Dot with butter. Install top crust and flute edges to make high-standing rim. Brush top of pie with cold water and sprinkle on 1 tablespoon sugar. Cut steam vents in top crust. Bake in hot oven (425 F) 40 to 50 minutes or until rhubarb is tender and crust is browned.

[FARM JOURNAL Complete Pie Cookbook; 1965]

Spiced Rhubarb-Strawberry Pie

Categories: Vegetables

/pastryYield: 6 servings

3 c Rhubarb, cut up

1 pt Strawberries, halved

3/4 c Sugar

4 tb Flour

1/8 ts Salt

1/4 ts Pumpkin pie spice, or ground

-mace

2 tb Butter or margarine

Pastry for 2-crust pie

Combine rhubarb, cut in 3/4-inch pieces, and strawberries in a bowl.

Sprinkle on sugar, flour, salt, and pumpkin pie spice; mix gently

Turn into pastry lined 9-inch pie pan. Dot with butter. Adjust lattice top, flute edges. Bake in hot oven (425 F) 40 minutes, or until crust is browned and juices bubble. Cool on rack.

[FARM JOURNAL's Complete Pie Cookbook; 1965]

Black-Bottom Strawberry Pie

Yield: 8 servings

CRUST

21 Shortbread cookies (5 oz)
2 tb Packed brown sugar
3 tb Butter or margarine, melted

-----CHOCOLATE LAYER-----

1/2 c Heavy (whipping) cream
1 c Semisweet chocolate chips

-----STRAWBERRY GLAZE & FILLING-----

1 c Granulated sugar
3 tb Cornstarch
1/2 c Water
1/4 c Strawberry jam
2 tb Lemon juice
2 pt Strawberries, hulled (24 oz)

CRUST: Lightly grease 9-inch pie plate. Process cookies and brown sugar in a food processor until finely crushed and blended. Add butter and pulse just until crumbs are moistened. Press evenly and firmly over bottom and sides of pie plate. Place in freezer to firm up crust.

CHOCOLATE LAYER: Heat heavy cream in a small saucepan (or microwave) just until steaming hot. Remove from heat and add chocolate chips. Let stand 1 to 2 minutes, then stir until chocolate melts and mixture is thick and well blended. Spread evenly over bottom of pie crust. Refrigerate (or freeze) to firm up chocolate.

GLAZE AND FILLING: Mix sugar and cornstarch in a medium saucepan. Stir in water, jam and lemon juice. Add 1 cup berries (save prettiest ones for top of pie) and mash in the saucepan with a potato masher. Bring to a gentle boil over medium heat, whisking constantly. Boil 6 to 7 minutes, whisking occasionally, until mixture is thick and syrupy. Remove from heat and let cool slightly. Meanwhile drain remaining berries, hulled side down, on paper towels. Pat dry. Pour about 1/3 of the glaze over the chocolate layer. Spread with a pastry brush to cover. Top with strawberries, points up. Pour remaining glaze over berries, using a brush to coat each berry. Refrigerate at least 1 hour to set glaze.

Reprinted from Woman's Day magazine : June 4, 1996 issue. Per serving: 449 cal, 3 g pro, 69 g carb, 20 g fat

Strawberry Liqueur Jam

Categories: Jams, Condiments Yield: 1 Servings

500 g Strawberries

1 md Green apple

Juice of 1 lime

1 3/4 c Sugar

2 tb Grand marnier

Wash & hull strawberries. Peel, core & finely chop apple. Add lime juice & let stand covered for 30 minutes. Microwave the fruit & juice for 4 minutes on high. Add sugar, stir & microwave 35 minutes on high, stirring every 10 minutes. Stand five minutes, pour into warm sterile jars. Seal.

Letts, "Jams, Pickles & Chutneys"

Strawberry Amaretto Cheesecake

Categories: Cheesecakes Yield: 6 Servings

1 c GRAHAM CRACKER CRUMBS

1/4 c GRANULATED SUGAR

2 tb BUTTER (unsalted), softened

In a small mixing bowl,

-combine the crumbs, sugar,

-and

Butter. Blend well with

-fingers, fork, or pastry

-blender.

Press onto the bottom of a

-well-buttered springform

-pan.

Chill for 30 minutes.

FILLING

2 lb CREAM CHEESE, softened

1 1/2 c GRANULATED SUGAR

1 c HEAVY CREAM

6 EGGS

3 tb LEMON JUICE

1/2 ts BRANDY or BRANDY EXTRACT

1 c SOUR CREAM

1 tb VANILLA EXTRACT

2 tb ALL-PURPOSE FLOUR, sifted

1 c FRESH STRAWBERRIES, chopped

In a large bowl, beat the

-cream cheese, sugar, and

-cream

Until smooth. Add the eggs,

-one at a time, making sure

-that

The mixture is smooth and

-creamy. Fold in the

-strawberries.

Pour mixture into the

-chilled pan and bake in a

-pre-heated

425 Degree F oven for 15

-minutes, then reduce the

Temperature to 275-degrees F

-and continue to bake for 1

Hour.

Transfer to a wire rack and

-allow to cool for 3 hours.

TOPPING

2 1/2 c FRESH STRAWBERRIES, chopped

1 c AMARETTO LIQUEUR

1 tb GRANULATED SUGAR

** CRUST

Strawberry Cheesecake Ice Cream....pdpp83a

, Frozen, Cheesecakes Yield: 12 Servings

-----COOKIN' FROM SCRATCH-----

2 c Sugar
2 c Milk
3 c Strawberries; quartered and
Divided
1/4 c Brown sugar
1/4 c Half and half
1 tb Lemon juice
Fresh whole milk
1/4 ts Salt
4 Eggs
1 pk Cream cheese (8 oz)
1 tb Vanilla
3/4 c Finely chopped pecans (opt.)

Combine sugar, salt and 2 cups milk in food processor or blender; blend until sugar is dissolved. Add eggs and blend until well mixed. Cook over medium heat, stirring constantly until mixture begins to thicken about 10 minutes. Refrigerate 4 hours or overnight. When ready to freeze, combine half of base mixture and cream cheese in food processor or blender until smooth. Mix strawberries and rest of base mixture. Pour into freezer can and fill with milk and freeze per manufacturer's instructions.

Source: Jo Ann Tucker, "Cookin' From Scratch," Chico Extension Homemaker Club 1988. Formatted for you by Joyce Burton....PDPP83A.

Marinated Melon and Strawberries with Honey Ginger Cream

, Harned 1994, Herb/spice Yield: 6 Servings

1 Ripe melon; rind removed
-- cut into chunks or balls
2 c Fresh strawberries
1/2 c Orange juice
2 tb Brown sugar
1 c Low-fat sour cream or
1 c Very fresh plain yogurt
3 tb Honey
3 tb Crystallized ginger
-- finely chopped
Fresh mint leaves (garnish)

Place melon chunks and strawberries in a large shallow dish. Combine orange juice and brown sugar and pour over fruit. Marinate mixture in the refrigerator for at least 2 hours.

Combine sour cream, honey and ginger in a small bowl and refrigerate for about 30 minutes.

Spoon melons into individual serving bowls, and top with sour cream mixture. Garnish with fresh mint leaves.

From 1993 "Shepherd's Garden Seeds Catalog," pg. 29. Electronic format by Cathy Harned.

Lite: Strawberry Apple Cobbler Yield: 6 Servings

1/3 c Granulated sugar
3 tb All-purpose flour
2 ts Lemon rind, grated
1 ts Cinnamon
20 oz Frozen unsweet strawberries
-thawed [2x300g pkg.]
2 c Apples, peeled, chopped
2 tb Lemon juice

Topping:

1 c All-purpose flour
3 tb Granulated sugar
1 ts Baking powder
1/4 ts Baking soda
1/4 ts Salt
3 tb Butter, cold
2/3 c Buttermilk

Combine sugar, flour, lemon rind and cinnamon. Stir in strawberries, apples and lemon juice. Spread mixture in 8-inch square baking dish; Bake in 400F oven for 10 minutes.

Topping: in bowl, mix together flour, sugar, baking powder, baking soda and salt. Cut in butter until crumbly.

With fork, stir in buttermilk until soft dough forms. Drop by spoonfuls onto fruit in 6 evenly spaced mounds. Bake for 35-40 minutes or until top is golden and undersides of biscuits are cooked through.

Per Serving: about 280 calories, 4 g protein, 7 g fat, 53 g carbohydrate

Source: Canadian Living magazine [Nov 95] Presented in an article by Anne Lindsay. "Health & Well-fare: Delicious Doses of Vitamin C"

[-=PAM=-] PA_Meadows@msn.com

Strawberry Scones
, Breakfast, Quickbreads Yield: 12 Servings

1 c Strawberries
2 1/2 c All-purpose flour(unsifted)
3 tb Sugar
2 ts Baking powder
1/4 ts Salt
6 tb Butter or margarine
2/3 c Milk

Preheat oven to 425 degrees, cut strawberries into 1/2 inch pieces-set aside. In large bowl mix together flour, sugar, baking powder and salt. Add butter. With pastry blender or 2 knives cut in butter until mixture resembles coarse crumbs. Stir in reserved strawberries; toss well to coat. Add milk all at once. With fork, lightly toss together until mixture holds together. With floured hands gently form into ball. On floured board with floured rolling pin roll out dough 1/2 inch thick. Cut dough into 2 1/2 inch circles with floured biscuit cutter. Place on greased cookie sheet. Bake until golden, about 12 minutes; serve warm with whipped cream.

From: bj333@FreeNet.Carleton.CA (Conrad Jay Bladey)

Strawberry Ring with Sour Cream Dressing

Categories: Salads Yield: 8 Servings

2 pk Strawberry gelatin
2 c Water, boiling
20 oz Strawberries, frozen, pkgd.
1 pk Pecans, chopped
1 1/2 c Pineapple, crushed
2 lg Bananas, ripe, diced
2 tb Lemon juice
Sour cream dressing

-----SOUR CREAM DRESSING-----

1 c Sour cream, dairy
1 ts Sugar
1/4 ts Ginger, ground
ds Salt

Dissolve gelatin into boiling water. Add berries, stirring occasionally until thawed. Stir in pineapple, pecans, banana and lemon juice. Pour into mold (6 1/2 cup). Chill until firm.

Dressing: Combine all ingredients and chill well.

** JJ ** 021496.0109

Date:

Strawberry Spiral Pie

, Crusts Yield: 1 Servings

1 lb Strawberries Hulled, Washed
And Drained
(About 4 1/2 Cups)
2/3 c Strawberry Jam
1 tb Unsalted Butter
1 tb Cornstarch
1 tb Quick Cooking Tapioca
1/2 ts Ground Ginger
1/4 ts Cinnamon
1/8 ts Nutmeg
1/2 c Sugar
Biscuit Dough (Check Pies
Pastries)

Preheat the oven to 450, and line the oven floor with foil to catch any drips. Spread the strawberries on paper towels to dry. In a small bowl, stir the jam to loosen it. In a saucepan, melt the butter and keep warm. In a large bowl, whisk together the cornstarch, tapioca, ginger, cinnamon, nutmeg and sugar. Halve any very large berries. Gently toss the berries with the dry ingredients. On a lightly floured surface, roll out the biscuit dough into a 10x18 rectangle. Square off the corners. Brush the dough lightly with about half of the melted butter. Using an icing spatula, spread the jam over the rectangle, leaving a 1/2 inch border on one long side. Starting at the opposite long side, roll up the dough jelly-roll fashion and pinch the seam closed. Roll the log so that it is an even diameter, exactly 18 inches long; turn the log seam side down. Using a large sharp knife, quarter the log, then cut each quarter into 3 equal pieces so that there will be 12 spiraled biscuits in all. Using a rubber spatula, fold the strawberry filling once to remix. Spoon the filling into a 9 inch glass pie plate and smooth the top. Arrange the pie and the remaining 4 biscuits in the center. Don't push the biscuits down into the strawberries. Bake the pie for 20 minutes, or until the top is golden brown and the filling is bubbling. Lower the oven temp to 350 loosely cover the pie with foil and bake for 15 minutes longer. Transfer to a rack to cool for 30 minutes before serving.

Recipe By : Bon Appetit

From: Beck4@nyc.Pipeline.Com (Eileen An

Strawberry Cheesecake Pie

, Crusts Yield: 12 Servings

-

2 c Unbleached flour

1/3 c Oil

1/4 c Water -- ice cold

-

1 pk Fat-free cream cheese -- (8 Oz) softened

1 c Granulated sugar

1 ts Lemon peel -- grated

2 tb Lemon juice

4 c Fresh strawberries -- sliced

2 pk Frozen strawberries --

Mashed

1/4 c Cornstarch

Pie Crust----

Filling----

Preheat oven at 350. To prepare crust, prepare a 9" pie pan with cooking spray and flour. Place flour in a bowl and drizzle with oil. Use a pastry blender to evenly distribute the oil and produce a mixture the consistency of coarse cornmeal. Sprinkle on the water, 1 tablespoon at a time, and continue mixing until you can gather the dough into a ball. Roll the dough into a 11" circle onto a floured surface. Patch any cracks that may form, but otherwise try not to handle the dough more than necessary. Transfer the dough to prepared pie pan. Trim the dough, leaving a 1" overhang. Crimp the overhanging dough into a decorative edge. Chill the crust 20 minutes. To prepare filling, in a mixing bowl, combine cream cheese, 1/2 cup sugar, lemon peel, and juice until creamy. Spread mixture into pie shell and top with fresh strawberries. In a saucepan, cook frozen strawberries, remaining sugar, and cornstarch until bubbly then cook two minutes more. Cool completely; pour over strawberries in pie shell. Chill.

Recipe By : Country Home Magazine

From: Beck4@nyc.Pipeline.Com (Eileen An

Strawberry Roll-Up Dessert Yield: 8 Servings

5 Egg whites
1/2 ts Cream of tartar
3/4 c Powdered sugar
3 Egg yolks
1/2 c All-purpose flour
1/2 ts Vanilla extract
1 pt Strawberries
1 c Whipping cream

Beat egg whites until frothy. Add cream of tartar and beat until stiff. Beat in 3/4 cup powdered sugar gradually. Blend in the beaten egg yolks, flour and vanilla. Grease a jelly-roll pan. Pour in the batter and bake in a preheated 325-degree oven for 20 minutes or until cake is done. Turn cake out onto kitchen towel that has been sprinkled with powdered sugar. Carefully roll up the cake inside the towel and let cool. Unroll; arrange fresh or thawed strawberries over cake. Spread with the one cup of whipped, sweetened cream. Roll up again and chill. Leave as is or frost with a butter cream frosting and decorate with additional strawberries.

Recipe By : Jo Anne Merrill

From: Beck4@nyc.Pipeline.Com (Eileen An

Chocolate Bread Pudding with Strawberry Sauce
Categories: Chocolate, Puddings Yield: 8 Servings

1/3 lb Chocolate, dark
3/4 c Heavy Cream
1/2 c Sugar, superfine
4 Eggs; seperated
1/4 lb Butter, unsalted; cut in
-small pieces
3 ts Vanilla
1 1/2 c Breadcrumbs, white
1 tb Sugar, superfine

Strawberry Sauce:

1 1/8 lb Strawberries
2 tb Sugar, superfine
2 tb Brandy

Process the chocolate in a food processor until finely chopped.
Bring cream just to simmering point in a saucepan. With the motor running, pour hot cream over chopped chocolate and process until smooth. Add 1/4 cup sugar, egg yolks one at a time, butter, and vanilla essence and process until combined. Combine breadcrumbs and chocolate mixture in a large bowl and mix well.
Butter a round 20cm diameter cake tin or souffle dish and sprinkle with the extra caster sugar. Beat egg whites until soft peaks form. Gradually add remaining sugar, beating until thick and glossy. Gently fold whites into the chocolate mizture until thoroughly combined. Spoon mixture into prepared tin and place in a baking pan. Pour in enough hot ater to come halfway up the sides of the tin and bake at 180C for 45-50 minutes, or until cooked when tested with a skewer. Leave in tin for 10 minutes before turning out on a serving platter. Serve warm or cold, with Strawberry sauce.

*** Strawberry Sauce ***

Process 250g of the strawberries, hulled, with 2 tablespoons of caster sugar and the brandy until smooth and well combined. Transfer to a small saucepan and cook over low heat until just simmering. Add the other 250g of hulled and chopped strawberies and cook gently until warmed through.

Makes about 1 1/2 cups.

Source: Australian Gourmet Traveller Magazine Posted by: Mike Kear
Recipe courtesy of: Mike Kear, 09 Feb 93 16:19:08, reposted by DonW1948@aol.com -- We humans are a curious sort... | Monee C. Kidd
Little girls like dolls and little boys like soldiers. | When we grow up, women like soldiers and men like dolls. | mkidd@apk.net ~ To
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Great Chocolate Cake and Strawberry Shortcake Variation

Categories: Cakes, Chocolate Yield: 8 Servings

BASIC CAKE:

1 c Ghirardelli Unsweetened
Cocoa
2 c Boiling water
1 c Melted butter
2 1/2 c Sugar
4 lg Eggs
2 ts Vanilla
2 1/3 c Unsifted cake flour
2 ts Baking soda
1/2 ts Baking powder
1/2 ts Salt

Additional- for Great
Strawberry Chocolate

SHORTCAKE:

1 c Heavy whipping cream
2 tb Powdered sugar
1/2 ts Vanilla
Strawberries
2 oz Ghirardelli Semi-Sweet
Chocolate

Mix cocoa with boiling water, stirring with wire whip until smooth. Cool in refrigerator while preparing other ingredients. In large mixer bowl, beat butter with sugar, eggs, and vanilla on high speed 5 minutes. Sift flour with baking soda, baking powder and salt. On low speed, add dry ingredients alternately with cocoa and liquid, starting and ending with flour. (Do not overbeat.) Divide batter into 2 round pans (9 x 1 1/2") lined with buttered waxed paper. Bake at 350°F for 30 to 35 minutes or until cake tests dry with a toothpick. Cool in pans for 10 minutes; remove cake and cool on racks. Use 1 layer of cake for Great Strawberry Chocolate Shortcake dessert. The second layer may be frozen for other great chocolate desserts- or the 2 layers may be frosted together. For shortcake: Whip cream with powdered sugar and vanilla. Spread over top of 1 layer of cake. Arrange fresh strawberries on top. Melt chocolate and drizzle over berries. Chill to firm chocolate. Makes 8 servings. Source: Recipes from Ghirardelli Chocolate Company of San Francisco From: Sallie Austin

Strawberry Topping

Categories: Cheesecake Yield: 1 servings

1 tb Cornstarch
2 tb Orange liqueur
1 Unsweetened strawberries;
-thawed
1/2 c Sugar
1/4 c Orange juice

Dissolve cornstarch in orange liqueur. In pot over medium heat combine remaining ingredients. Cook until berries are very soft, 10 minutes.

Add cornstarch; cook, stirring constantly, until mixture just thickens, 3-4 minutes. Cool completely. Makes 16 servings Per serving:

41 cal 0 g protein 0 g fat 0 mg chol

10 g carbs

1 mg sodium Source: Women's World Nov.5, 1996 Typos Sarah Gruenwald sitm@ekx.infi.net

Cheese-Stuffed French Toast With Strawberry Sauce Yield: 6 Servings

12 Diagonally (1-ounce) cut
-slices French bread
1/4 c Sifted powdered sugar
1 Tub (8-ounce) reduced-fat
-cream cheese
2 1/2 c 1% low-fat milk
1/3 c Sugar
1/2 ts Vanilla extract
4 Egg whites
2 Eggs
Vegetable cooking spray
Strawberry Sauce
Candied Lemon Rind

Strawberry Sauce

4 cups sliced strawberries
1/3 cup honey 3 tablespoons fresh lemon juice

Candied Lemon Rind

1 large lemon
1/4 cup sugar, divided
1 tablespoon water

Directions: Cut a horizontal slit through bottom crust of each slice of bread to form a pocket. Combine powdered sugar and cream cheese; stir well. Spread mixture evenly into pockets of bread. Place 6 bread slices in each of two large, shallow baking dishes; set aside.

Combine milk, sugar, vanilla extract, egg whites, and eggs in a bowl; beat well with a wire whisk. Pour milk mixture evenly over bread slices. Cover and chill 1 hour or until liquid is absorbed.

Coat a large nonstick skillet with cooking spray, and place over medium heat until hot. Arrange half of bread slices in skillet, and cook 3 minutes. Turn bread over, and cook 3 minutes or until browned; remove from skillet. Repeat procedure with the remaining bread slices.

Serve with Strawberry Sauce, and garnish with Candied Lemon Rind.

Directions for Strawberry Sauce: Combine all ingredients in a bowl; stir well. Cover and let stand 1 hour. Yield: 3 cups (serving size: 1/2 cup).

Directions for Candied Lemon Rind: Using a vegetable peeler, carefully remove rind from lemon. Cut rind into 1/8-inch-thick strips; set aside.

Combine 2 tablespoons sugar and water in a 2-cup glass measure. Microwave at HIGH 1 minute; stir in rind strips. Microwave at HIGH 2 minutes, stirring every 30 seconds. Add remaining 2 tablespoons

sugar, and toss well. Spread rind in a single layer on wax paper; let stand at room temperature until dry. Store in an airtight container. Yield: 1/4 cup.

Nutritional Info:

Cheese-Stuffed French Toast With Strawberry Sauce: CALORIES 517 (19% from fat); PROTEIN 17.8g; FAT 10.9g (sat 5.4g, mono 3.9g, poly 1.2g); CARB 89.5g; FIBER 4g; CHOL 101mg; IRON 2.2mg; SODIUM 653mg; CALC 242mg

Strawberry Sauce: CALORIES 89 (4% from fat); PROTEIN 0.7g; FAT 0.4g (sat 0g, mono 0.1g, poly 0.2g); CARB 23.2g; FIBER 2.6g; CHOL 0mg; IRON 0.5mg; SODIUM 2mg; CALC 16mg

Posted to MM-Recipes Digest V3 #2.TXT

ICE CREAM WITH STRAWBERRIES AND RED WINE

Categories: "what to ha, Desserts, June 1996 iYield: 4 Servings

2 pt Strawberries -- stems

Removed

1/4 c Sugar

1/3 c Dry red wine

1 Whole cinnamon stick -- 3

Inches long

1/8 ts Pepper -- freshly ground

1 pt Vanilla ice cream --

Slightly softened

4 Sprigs fresh mint -- for

Garnish

If strawberries are small, cut in half; if large, cut in quarters.

Combine sugar, red wine and cinnamon stick in a large skillet; cook over medium high heat until sugar dissolves, about 3 minutes. Add strawberries and pepper; cook until berries soften slightly, 4 to 5 minutes. Remove from heat, discard cinnamon stick and divide berries and sauce among dishes; serve with vanilla ice cream and a sprig of mint, if desired.

Recipe By : Martha Stewart Living, June 1996

From: "Dax C. Davis" <dax@airmail.Net>date: Sat, 13 Jul 1996 07:12:31
~0500

Strawberry and Rhubarb Jam

Categories: Jam/jelly Yield: 4 Cups

3 c Strawberries, fresh/frozen

1 Orange

1 c Rhubarb; fresh or frozen,
;cut in 1/2 inch pieces

4 c Sugar

Wash, hull and drain berries. Measure slightly crushed berries. Cut unpeeled orange into quarters. Remove seeds. Chop or finely grind. Mix all ingredients in a large heavy bottomed saucepan. Bring to a boil over high heat. Stir, boiling hard, until thick. About 12 to 15 minutes. Remove from heat. Skim off foam and stir for 5 minutes. Ladle into hot sterilized jars and seal.

Strawberry Rhubarb Pie /martha Stewart

, Soup/stews Yield: 8 Servings

-pate brisee-chill all ingre

2 1/2 c Flour, all purpose; cold

1 ts Salt

1 ts Sugar (optional)

1 c Butter, cold; unsalted

-cut into small pieces

1/4 c Ice water (up to 1/2 c)

Strawberry rhubarb filling-

5 c Rhubarb; 1/2" pieces

3 c Strawberries; sliced in half

1 c Sugar (or to taste)

1/2 c Flour

1 tb Cardamom

1 ts Nutmeg

Grated rind of 1 orange

-or 2 tbs orange juice

-concentrate; thawed.

PATE BRISEE: Put COLD flour, sugar & salt in food processor. add pieces of butter and proces approx 10 seconds, or until mixture resembles coarse meal. Add ice water drop-by-drop through feed tube with machine running, adding just enough until dough holds together without being wet or sticky, NOT MORE THAN 30 SECONDS. Test dough by pinching together---if still crumbly add more water. Turn dough onto large plastic piece of plastic wrap.

Cover with a second sheet of plastic wrap and flatten into a flat circle with fists. Wrap in plastic and chill at least an hour.

Lightly butter or spray a 12-inch tart pan. Place tart pan on parchment-lined baking sheet. On lightly floured board, roll half the pastry to 1/8" thickness. Put pastry in pan, and press into bottom edges and along sides. Trim crust 1" higher than pan. REFRIGERATE.

Roll remaining pastry and cut into lattice strips (3"wide).

Place on parchment lined sheet and refrigerate 30 minutes.

Preheat oven to 375 degrees. **FILLING:** put rhubarb & strawberries in large mixing bowl. Combine remaing ingredients in another bowl.

Sprinkle mixture over fruit. Turn fruit into prepared crust. Weave lattice strips over filling, securing ends by pasting to crust with dabs of water. Turn up overhang, trim, and crimp as desired. Bake about 50 minutes, until filling has bubbled and thickened.

from Martha Stewart Pies & Tarts.

STRAWBERRY SHORTCAKE WITH VANILLA WHIPPED CRE

Categories: New text imYield: 4 Servings

2 pt Strawberries -- hulled and

Halved

3 tb Fresh lemon juice

12 c Sugar

2 c All-purpose flour

1 tb Baking powder

1/2 ts Salt

6 tb Cold unsalted butter -- cut

Into small

Pieces

1 lg Egg -- plus 1 yolk

1/2 c Heavy cream -- plus 3

Tablespoons

Vanilla Whipped Cream (see

Recipe in

Living Page 10D)

Heat oven to 375 degrees. Place strawberries in a bowl; sprinkle with lemon juice and 1/4 cup sugar. Let stand to release juices, about 1 hour.

Meanwhile, in a large bowl, combine remaining 1/4 cup sugar, flour, baking powder and salt. Use a fork or two knives to cut in butter until mixture resembles coarse meal.

Whisk together egg and 1/2 cup plus 2 tablespoons cream. Slowly add this mixture to dry ingredients; mix with a fork until dough just comes together. Do not overmix.

Transfer dough to a lightly floured surface; pat into a 6-inch square. Cut four 2 1/2-inch rounds; place on a parchment-lined baking sheet. Whisk together egg yolk and remaining tablespoon cream; brush over tops of biscuits. Bake until golden brown, 25 to 30 minutes. Cool slightly on wire racks, about 15 minutes.

Slice shortcakes open while warm. Divide strawberries and their juice among bottom halves of shortcakes; top with large dollops of Vanilla Whipped Cream and upper halves of shortcakes. Serves 4.

Per serving: 696 calories; 35.6 g fat (27.9 g saturated fat; 46 percent calories from fat); 229 mg cholesterol; 496 mg sodium; 85.7 g carbohydrates.

Recipe By : Ask Martha Stewart 5/25/96

From: Adamsfmle@aol.Com
~0400

Date: Fri, 12 Jul 1996 23:38:41

Strawberry Kiwi Cranberry Sauce
Categories: Sauce Yield: 5 Servings

-----COOKING WITH TEA-----

-----CELESTIAL SEASONINGS-----

-----INGREDIENTS-----

1 c Water
3 ea Strawberry Kiwi bags
1 c Sugar
3 c Whole cranberries
1/2 c Chopped walnuts

-----PREPARATION-----

In a medium saucepan, boil the water and add your 3 tea bags. Steep 4 minutes then remove tea bags, remembering to gently squeeze the remaining flavor from them before discarding. Lower heat to simmer and add sugar, cranberries, and walnuts. Simmer for one hour stirring often.

Serve warm or cold. Keeps in the Refrigerator for up to two weeks.

Source: Celestial Seasonings tea box typed by Leonard Smith

Strawberry Cream Cheese Poundcake

Categories: Cookies, Desserts, Favorites, Home cookin, Judy's Yield: 4 servings

3/4 lb Butter -- softened

1/2 lb Cream cheese -- softened

2 c Sugar

1 pn Salt

2 ts Butter flavoring

6 Eggs -- room temperature

3 c Sifted flour

1 pt Fresh strawberries --

1 Sliced

Cream the cheese, butter, and sugar together until light and fluffy. Add a pinch of salt and the butter flavoring, and beat the mixture well. Add the eggs, one at a time, beating thoroughly after each addition. Stir in the flour. Gradually add the sliced strawberries, gently folding them in after each addition.

Spoon the batter into a buttered and floured cake pan (I use loaf pans or those nice little mini-loaf sizes for gift-giving), and bake the cake in a preheated 325-degree (F) oven for one-and-a-half hours, until the cake begins to shrink from the sides of the pan.

Place the pans on cooling racks until cooled; turn cakes gently onto wire racks.

Strawberry Cheesecake 1

Categories: Cheese, Desserts, Diabetic, Low-fat Yield: 8 Servings

2 tb Margarine
1/2 c Graham cracker crumbs
8 oz Low-fat cottage cheese
1/3 c Evaporated skim milk *
1 1/2 tb Unflavored gelatin; (1 1/2
-pk)
2 tb Sugar, divided
1/2 c Orange juice
1/2 ts Orange; rind grated
2 Egg; whites
1/8 ts Salt
2 tb Water
1 c Strawberries; crushed

(ER note) Crush fresh strawberries, or thaw frozen unsweetened. For 1/3 cup evaporated milk, you can place a scant 2 tb. powdered skim milk in a measuring cup and fill with liquid milk up to 1/3 mark.

Preheat oven to 400 F. Melt margarine in 9 inch pan. Add crumbs, mix. Press mixture over bottom of pan. Bake 5 to 7 minutes. Cool.

Sieve cottage cheese or puree in blender. Add milk and stir until smooth. Chill.

In saucepan, mix 1 1/2 tb gelatin and 1 tb sugar. Add juice and rind. Heat over low heat, stirring constantly until gelatin is dissolved. Remove from heat. Let stand at room temperature.

In medium bowl beat egg whites with salt until stiff. Fold in gelatin and cottage cheese. Pour over crumbs. Refrigerate until set before adding glaze.

GLAZE Mix remaining gelatin (1/2 Tb) with water and 1 tb sugar. Heat until gelatin is dissolved. Stir in strawberries. Pour mixture over cheesecake and spread with spatula. Refrigerate until firm.

1/8 recipe, 120 calories, 1/2 starch, 1 lean meat, 1/2 fruit exchange
7.8 gm protein, 4.1 gm fat, 13.4 gm carbohydrate, 253.6 mg sodium,
207.2 mg potassium, 1.2 gm fiber, 3 mg cholesterol.

Source: Am. Diabetes Association, Family Cookbook Vol 1, 1987 Shared
but not tested by Elizabeth Rodier, Nov

Diabetic Strawberry/Banana Milkshake

Categories: Beverages, Low-cal, Diabetic Yield: 2 Servings

1 c Frozen whole strawberries
1 Ripe banana
1 c Milk (skim and low fat work
Fine)
4 pk Sugar substitute (or more to
Taste)
1/2 ts Vanilla

Place all ingredients in a blender and run the blender on the highest setting. The shake will take longer in the blender than most people will expect because of the frozen strawberries. However, the frozen berries along with the banana provide the smooth thickness of this drink. Remember, this recipe is not a scientific formula. The quantities of each ingredient are very flexible, experiment until you find your favorite.

STRAWBERRY & CHICKEN SALAD

Categories: Chicken, Fruit, Salads Yield: 4 Servings

4 Chicken breasts; skinless
-boneless, rinse/pat dry
;salt to taste
2 tb Cooking oil
Tarragon leaves; chopped
White pepper; coarse ground
1 tb Lemon juice; to 2 tb
2 bn Green onions
1 lb Strawberries

-----WINE MARINADE-----

3 tb Salad oil
2 tb White wine vinegar
5 tb White wine
1 ts Mustard, sharp
;salt, to taste

Trim spring onions to about 4 inches of green, rinse, and slice. Clean strawberries, trim, rinse, drain, and halve.

Sprinkle the chicken breasts with salt. In a large skillet, heat the oil, and saute the breasts on both sides for about 4 minutes, until they are a golden brown. Remove the meat, cool, and cut into slices. Sprinkle the slices with chopped tarragon leaves, white pepper and lemon juice.

Prepare the Wine Marinade by combining all ingredients. Add the chicken slices to the marinade, and steep for 20 minutes. Remove the slices, and arrange them on a medium serving platter. Add the onions to the marinade, and steep for 20 minutes. Remove, and arrange them with the chicken slices. Pour the remaining marinade over the onion rings and the meat. Arrange the strawberries on the plate, steep for another 20 minutes, and serve.

Source: "The Creative Gardener's Cookbook"

Strawberry Carrot Cake

, ^Yield: 1 Servings

2 1/2 c All purpose flour
1 1/4 c Packed brown sugar
1 c Carrots; finely shredded
1/2 c Vegetable oil
1/2 c Yogurt; low fat, plain
1/3 c Water
1/2 c Pecans; chopped
2 ts Baking powder
1 ts Ground cinnamon
1 ts Ground nutmeg
1/2 ts Baking soda
1/2 ts Salt
2 Eggs
1 c Strawberries; finely
-chopped
1 Strawberry cream cheese
- Glaze recipe

Heat the oven to 350 degrees. Grease and flour 12 cup bundt cake pan. Beat all ingredients except strawberries and Strawberry Cream Cheese Glaze in a large bowl on low speed for 45 seconds, scraping bowl, constantly. Beat on medium speed for 2 minutes, scraping occasionally. Fold in strawberries; pour into prepared pan. Bake 45 to 55 minutes or until a wooden pick inserted in center comes out clean. Cool 5 minutes; remove from pan. Cool completely on a wire rack. Prepare Strawberry Cream Cheese Glaze; spoon onto cake. Refrigerate any remaining cake. Compliments of: Kathleen's Recipe Swap Page =20 <http://www.cyberspc.mb.ca/~netdir/recipe>

Strawberry Balm Syrup

Categories: Beverage, Syrup, Fruit, Spice Yield: 1 Bottle

2 pt Strawberries
3 c Sugar; approximately
10 Lemon balm sprigs, fresh

-----VARIATION-----

-----LEMON THYME

SYRUP-----

2 pt Raspberries; 4 half pints
3 c Sugar; approximately
10 Thyme sprigs, fresh

"Delicious with ice cream, waffles, or in a drink. Try making it with lemon verbena or lemon thyme, too."

To make a drink: put several tbsps in bottom of glass, add cold or sparkling water and ice.

Wash and hull the strawberries, place in a bowl, and crush with the back of a wooden spoon or a potato masher. Line a medium bowl with cheesecloth, pour the crushed strawberries and their juice into the cloth, then gather up the corners and squeeze until all the juice has been extracted. Weigh the juice, then combine it with an equal amount of sugar and the lemon balm in a non-aluminium saucepan. Bring to a boil and boil it for 5 minutes. Remove from the heat, skim any foam from the top, and let cool. Discard the lemon balm before bottling. Store in the refrigerator.

MAKES: 1 TO 2 HALF PINTS SOURCE: The Herbal Pantry by Emelie Tolley and Chris Mead

Strawberry Daiquiri

Categories: Mixed drink, Beverages Yield: 1 Servings

1 oz Rum

1/2 oz Strawberry liqueur

1 oz Fresh lime juice

2 oz Frozen strawberries; in

-syrup

1 ts Sugar

Cracked ice

2 Strawberry

1 Orange slice

Recipe by: Joe Robertson Preparation Time: 0:05 Fill a mixing glass with cracked ice. Add rum, strawberry liqueur, lime juice, frozen strawberries, and sugar. Shake and strain into a chilled cocktail glass. Garnish with strawberry and orange slice.

Strawberry Margarita

Categories: Mixed drink, Beverages Yield: 1 Servings

1 oz Tequila
1/2 oz Strawberry liqueur
1 oz Fresh lime juice
2 oz Frozen strawberries; in
-syrup
Granulated sugar
Cracked ice

Recipe by: Joe Robertson Preparation Time: 0:07 Pour granulated sugar on a small plate. Rub the rim of a chilled cocktail glass with the lime wedge and dip the rim of the glass in the sugar until it is coated with a frosting of sugar.

Fill a mixing glass with cracked ice. Add tequila, strawberry liqueur, lime juice, and frozen strawberries. Shake and strain into cocktail glass.

Strawberry Muffins

Categories: Muffins Yield: 1 Servings

2 1/2 c Flour
2/3 c Sugar
1 ts Baking soda
3/4 ts Cinnamon
1/2 ts Salt
1 1/2 c Fresh strawberries, sliced
1 c Nonfat buttermilk
1/3 c Margarine, melted
1 1/4 ts Vanilla extract
1 Egg, lightly beaten
1 Egg white; lightly beaten
Vegetable cooking spray
1 1/2 tb Sugar

Combine flour and next 4 ingredients in a large bowl, and stir well. Add fresh strawberries; stir well, and make a well in center of mixture. Combine buttermilk and next 4 ingredients; stir well. Add to dry ingredients, stirring just until moistened. Divide batter evenly among 18 muffin cups coated with cooking spray; sprinkle 1-1/2 tablespoons sugar evenly over muffins. Bake at 350F for 25 minutes or until a wooden pick inserted in center comes out clean. Remove from pans immediately; let cool on a wire rack. Yield: 1-1/2 dozen

Ruby's Strawberry Shortcut Cake Yield: 10 Servings

1 c Miniature marshmallows
2 10 oz pks frozen
Strawberries (thawed)
1 3oz pkg strawberry Jello
1 Pillsbury Plus white
Cake mix
1 c Water
1/3 c Light oil
2 Eggs

1. Grease and flour 9x13 glass pan. Sprinkle marshmallows on the bottom of the pan. 2. In a small bowl, combine thawed strawberries and dry gelatin. 3. In a large bowl, blend cake mix, water, oil and eggs until moistened. Beat 2 minutes on high speed. 4. Pour batter over marshmallows in pan. Spoon strawberries on top of batter. 5. Bake 35-40 minutes in 350 degree oven. Cool 15 minutes. Invert onto serving tray. Serve with Cool Whip or vanilla ice cream.

Notes: This recipe was given to me by my step-mother-in-law and it tastes great. Make it when you're having guests because it makes a big cake.

Light Lemon Cheesecake with Strawberries Yield: 8 Servings

1/4 c Grape nuts cereal
1 1/4 c Plus 3 1/2 tablespoons granulated
Sugar; divided
12 oz Reduced-fat cream cheese;
-softened
2 lg Eggs; separated
1 ts Vanilla
1/4 ts Salt
16 oz Low-fat lemon yogurt
1/2 c All-purpose flour
1 pt Strawberries; hulled and
-halved
(if large)

Recipe by: St. Louis Post-Dispatch 3/24/97 Preheat oven to 300 degrees. Coat a 9-inch springform pan with nonstick cooking spray or lightly brush with vegetable oil.

In a food processor, combine cereal and 1 1/2 tablespoons sugar. Process until fine crumbs form. Place crumb mixture in prepared pan; tilt and rotate the pan to coat the bottom and sides with crumbs. Tap the pan on the counter so that the crumbs are evenly distributed. Set aside.

In a large mixing bowl, beat cream cheese with an electric mixer until smooth. Add 1 1/4 cups sugar, egg yolks, vanilla and salt. Beat until smooth. With mixer at low speed, gradually add yogurt and flour, beating until smooth. (Alternately, you can blend all ingredients in a food processor.) In a large clean mixing bowl and with clean beaters, beat egg whites until soft peaks form. Gradually add remaining 2 tablespoons sugar, whipping until stiff but not dry peaks form. With a rubber spatula, fold the beaten whites into the cream cheese mixture.

Turn batter into prepared pan. Bake for 50 to 60 minutes or until the cheesecake is puffed and the top is pale golden and dry to the touch. Turn off the oven and leave the cheesecake inside with the door closed for 30 minutes. Remove the cheesecake from the oven and let cool completely on a wire rack. Remove the springform pan sides. Refrigerate, loosely covered with plastic wrap, for at least 4 hours or up to 2 days.

Shortly before serving, arrange strawberries over the cheesecake. Yield: 8 servings. By Tina Danze.

Strawberry Julius and Pineapple Julius

Categories: Copycat Yield: 2 Servings

1 c Frozen sliced strawberries

Thawed--or

1 cn Crushed pineapple in juice

-(8-oz)

1 c Water

2 Egg whites

3/4 ts Vanilla extract

1/4 c Granulated sugar

1 c Crushed ice; heaping

Combine all the ingredients in a blender set on high speed for exactly 1 minute.

Strawberries 'n Cream Angel Hearts

Categories: Cheesecakes

, Chocolate Yield: 2 Servings

2 tb Strawberries; mashed

1/4 c Cool whip lite

4 sl Angel food cake loaf

1/2 c Strawberries; sliced

1 tb Chocolate flavored syrup

Fold mashed strawberries into whipped topping. Cut angel food cake slices into 4 hearts. Spread one side of each of two hearts with about 1 tablespoon whipped topping mixture. Place topping-side up on serving plates. Top with sliced strawberries. Spread remaining topping on both sides of remaining hearts; place on top of strawberries. Drizzle with chocolate syrup.

Virgin Strawberry Daiquiri

Categories: Beverages Yield: 1 Servings

3 oz Frozen strawberries; in

-syrup

1 oz Fresh lime juice

1 ts Sugar

Cracked ice

1 Strawberry

1 Orange slice

Recipe by: Joe Robertson Preparation Time: 0:05 Fill a mixing glass with cracked ice. Add lime juice, frozen strawberries, and sugar. Shake and strain into a chilled cocktail glass. Garnish with strawberry and orange slice.

Frozen Strawberry Daiquiris

Categories: Alcohol Yield: 3 Servings

6 oz Frozen limeade concentrate

Thawed/undiluted

1 c Light rum

1 c Water

1/4 c Powdered sugar; sifted

1 c Fresh strawberries; sliced

Lime slices

Maraschino cherries

Recipe by: Southern Living Preparation Time: 0:05 Combine all ingredients, except lime slices and cherries, in a large bowl. Cover and freeze 8 hours. To serve, place frozen mixture in container of an electric blender; blend mixture until smooth. Garnish with lime slices and cherries, and serve immediately. Yield: 3 cups.

Strawberry-Banana Breakfast Treat

Categories: Fruits, Breakfast Yield: 1 Serving

1 c Frozen or fresh strawberries

3/4 ea Banana

1 1/2 c Cubed ice

1 pk Sweet n Low or Equal;

-optional

Place all ingredients in blender and whirl til all ingredients are of the same consistency.

This recipe has become my "breakfast" every morning and has really helped me to do two things, #1 stay on a healthy meal plan.....and #2 get fruit into my system.

You can use just about any kind of fruit, pineapple, peaches, apricots, raspberries or cherries. The only limitation here is your imagination.

Typo's by Connie R. Robertson.....clonnie@eaze.net

Contributor: Connie Robertson

Strawberry Lemon Cake Yield: 1 Cake

1 1/4 c Butter or margarine,
-softened and divided
2 1/4 c DIXIE CRYSTALS Granulated
-Sugar, divided
4 lg Eggs
1/4 c Fresh lemon juice
2 tb Freshly grated lemon rind
3 c Cake flour
1 ts Baking soda
1/4 ts Salt
1 1/2 c Buttermilk
1 pk (16-ounce) frozen
-unsweetened strawberries,
-thawed
1 pk (8-ounce) cream cheese,
-softened
3 c DIXIE CRYSTALS 10-X
-Confectioners Sugar
2 tb Frozen lemon concentrate,
-thawed
Fresh strawberries for
-garnish

Beat 3/4 cup butter at medium speed with an electric mixer until creamy; gradually add 1 3/4 cups granulated sugar, beating well. Add eggs, one at a time, beating well after each addition. Add lemon juice and lemon rind, beating well. Combine flour, baking soda, and salt; add to butter mixture, alternately with buttermilk, beginning and ending with flour mixture. Mix at low speed just until blended after each addition. Pour batter into 3 greased and floured 9-inch round cakepans. Bake at 350°F for 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans, and cool completely on wire racks. Bring strawberries and remaining 1/2 cup granulated sugar to a boil in a medium saucepan, stirring and mashing strawberries with a potato masher. Boil about 4 minutes, or until mixture is reduced to 3/4 cup, stirring frequently. Cool to room temperature. Beat cream cheese and remaining 1/2 cup butter at medium speed with an electric mixer until fluffy. Gradually add confectioners sugar, beating until smooth. Add lemon juice concentrate, beating well. Spread strawberry mixture between layers to within 1/2 inch of edge. Spread cream cheese frosting between layers over strawberry mixture and on top and sides of cake. Garnish, if desired.

Strawberry Mascarpone Fool - Gourmet

Categories: Pudding, Strawberry, Cheese Yield: 6 Servings

3 pt Strawberries hulled and
-sliced
3 tb Sugar
2 tb Balsamic vinegar
1 c Mascarpone cheese
1 c Heavy cream well chilled

Only about 10 minutes + chopping & chilling times. Delicious summer thing... Use crystal champagne glasses to serve.

In a bowl toss the strawberries with the sugar and the vinegar and them then macerate at room temperature tossing them occasionally, for 1 hour. Reserve one cup of the strawberry mixture, and in a food processor or blender puree the remaining mixture with the Mascarpone until completely smooth. In a chilled large bowl with an electric mixer, beat the heavy cream until it holds stiff peaks and fold in the Mascarpone mixture gently but thoroughly. Divide the reserved strawberry mixture among 6 stemmed dessert glasses, spoon the cream mixture over it, and chill the desserts for 1 hour.

From: Barry & Evelyn Brumitt - Originally From: Gourmet, July 1992

Busted and entered for you by: Bill Webster

Lime Fool with Strawberries & Kiwi - Bon Appetit

Categories: Pudding, Lime, Strawberry Yield: 4 Servings

1/4 c Whipping cream
1/4 c Fresh lime juice
1 ts Grated lime peel
6 oz White chocolate; chopped
3/4 c Chilled whipping cream
3 tb Sugar
2 c Sliced hulled strawberries
2 Kiwi fruit; peeled, thinly
-sliced
4 Whole strawberries
4 Lime slices

Bring first 3 ingredients to simmer in heavy small saucepan. Reduce heat to low. Add chocolate and stir until melted and smooth. Pour into medium bowl. Refrigerate until cool but not set, stirring occasionally, about 25 minutes.

Beat 3/4 cup chilled cream in another medium bowl to soft peaks. Add sugar and beat until stiff. Fold cream into white chocolate mixture.

Place 1/4 cup sliced berries in each of 4 8- to 10-oz wine-glasses or tall glass dessert bowls. Press 3 kiwi slices against sides of each glass. Spoon 1/3 cup cream mixture into each glass. Spoon 1/4 cup sliced berries in center of each, pressing into center so berries do not show at sides of glasses. Spoon remaining cream over; smooth tops. Cover and chill at least 2 and up to 6 hours.

To serve, using small knife, make lengthwise cuts in whole strawberries without cutting through stem ends. Fan 1 strawberry atop each dessert. Attach lime slice to rim of each glass.

From: Karen Haigh - Originally From: Bon Appetit, The Surprise of Britain, May 1993

Busted and entered for you by: Bill Webster

Strawberry Jello Mold (M_c-Tx)

, Snacks Yield: 6 Servings

2 sm Pkgs. strawberry Jello
16 oz Pineapple (crushed) drained
1/2 c Walnuts -(celery may be
-substituted)
1 pk Frozen strawberries
-thawed (8 oz.)
8 oz Sour cream
16 oz Can cranberry sauce

Drain pineapple. Make Jello with 1-1/2 cup hot water, no cold. Add
cranberry sauce. Add sour cream. Add strawberries and pineapples and
nuts. Chill at least 4 hours.

White Chocolate Easter Cake w/Strawberries

Categories: Cakes Yield: 12 Servings

-----CAKE-----

3/4 c Half and half
3 oz White chocolate; good
-quality, chopped
2 ts Vanilla extract
1/2 c Unsalted pistachio nuts
1 1/4 c All purpose flour
1 ts Baking powder
6 tb Unsalted butter; room temp
1 c Sugar
3 lg Egg yolks
5 lg Egg whites
3 pt Baskets strawberries

-----FROSTING-----

1 1/4 c Half and half
3/4 c Unsalted pistachio nuts
1/2 c Sugar
4 lg Egg yolks
2 tb All purpose flour
1 ts Vanilla extract
1 c Unsalted butter; room temp
7 oz Package marzipan
2 tb Powdered sugar; plus 1/4 cup
1 1/2 c Whipping cream; chilled

This pull-out-all-stops dessert layers a white chocolate pistachio cake with strawberries and a do-ahead pistachio butter-cream. For the finishing touches, whipped cream is piped up the sides, and a marzipan top is crowned with fresh strawberries.

To make cake: Preheat oven to 350F. Butter and flour two 9-inch-diameter cake pans with 1 1/2-inch-high-sides. Bring half and half to simmer in small saucepan. Remove from heat. Add chocolate and vanilla and stir until smooth; cool to room temperature. Finely grind pistachios with flour and baking powder in processor. Using electric mixer, beat butter and 3/4 cup sugar in large bowl until fluffy. Add yolks 1 at a time, beating well after each addition. Beat in flour mixture alternately with white chocolate mixture in 2 additions each. Using clean dry beaters, beat egg whites in medium bowl until soft peaks form. Gradually add remaining 1/4 cup sugar, beating until stiff but not dry. Fold whites into batter in 2 additions. Divide batter between prepared pans. Bake cakes until tester inserted into center comes out clean, about 25 minutes. Cool 10 minutes. Cut around pan sides to loosen cakes. Turn out cakes onto racks; cool completely. Hull and slice 2 baskets strawberries. Place 1 cake layer on platter. Spread 1 cup buttercream over. Arrange enough berry slices over to cover. Spread 1 cup buttercream over. Arrange another layer of sliced berries over to cover. Spread thin layer of buttercream over second cake layer and place cake, buttercream side down, atop berries. Press gently to adhere. Spread remaining

buttercream over top and sides of cake. Chill cake until buttercream is firm, about 1 hour. Knead marzipan in medium bowl to soften. Shape marzipan into disk. Dust work surface with 2 tablespoons powdered sugar. Roll out marzipan disk on powdered sugar to 9 1/2-round. Place on cake; press to adhere to top and gently press overhang onto sides of cake. Beat whipping cream and remaining 1/4 cup powdered sugar in large bowl to firm peaks. Transfer to large pastry bag fitted with medium star tip. Pipe cream in side-by-side columns up sides of cake. Pipe border of rosettes around top edge of cake. Refrigerate cake until cold, at least 2 hours. (Can be prepared 1 day ahead. Cover with cake dome and keep refrigerated. Let stand at room temperature 30 minutes before continuing.) Arrange remaining whole strawberries in center of cake.

To make frosting: Bring half and half and pistachios to boil in heavy small saucepan. Remove from heat; cover and let stand 1 hour. Whisk sugar, yolks and flour in medium bowl to blend. Bring half and half mixture to simmer; gradually whisk into yolk mixture. Return to same saucepan; stir over medium heat until mixture bubbles thickly, about 5 minutes. Mix in vanilla. Transfer to processor; blend until nuts are very finely chopped. Transfer pistachio pastry cream to bowl. Cover and cool to room temperature, about 2 hours. Using electric mixer, beat unsalted butter in large bowl until fluffy. Add pastry cream by 1/4 cupfuls, beating well after each addition. (Can be prepared 2 days ahead. Cover and refrigerate. Bring to room temperature before using.)

Source: Bon Appetit (4/95)

Strawberry Cake & Frosting

Categories: Cakes Yield: 16 Servings

3 oz Strawberry gelatin
3 tb Flour
1 pk Yellow cake mix (18 oz.)
1 c Oil
1/2 c Water
4 Eggs, beaten
1 ts Almond extract
1 c Walnuts, chopped
8 oz Frozen strawberries, thawed

-----STRAWBERRY FROSTING-----

1/4 c Margarine, softened
1 lb Confectioners' sugar
1/2 ts Vanilla extract
8 oz Frozen strawberries, thawed

Combine gelatin and flour in large bowl. Add cake mix, oil, water and eggs; beat until mixture is smooth. Stir in walnuts and strawberries. Pour into 2 greased and floured 9-inch cake pans. Bake at 350 degrees for 25 to 30 minutes. Remove to wire rack to cool; turn onto serving plate. Frost with Strawberry Frosting.

Strawberry Frosting: Cream margarine, sugar, and vanilla in bowl together until light and fluffy. Stir in enough strawberries to make of spreading consistency.

Source: St. E. Sampler, Recipes From St. Elizabeth Auxillary

Strawberry Angel Fluff

, Londontowne Yield: 12 Servings

- 1 Angel food cake
- 1 pk Frozen whipped topping, lg
- 1 pk Strawberry Jello, lg
- 1 pk Frozen strawberries

Tear the cake into walnut-size pieces and scatter over bottom of 10" X 13" sheet cake pan. Dissolve Jello in 2 cups of boiling water and then 2 cups cold water. Allow to jell a little. Fold in the frozen strawberries and whipped topping which has thawed a little. Pour over cake and refrigerate until set. Decorate with whipped cream or additional whipped topping and fresh strawberries.

Mrs. Harold T. Cook

LOW CAL STRAWBERRY CHIFFON PIE

Categories: Diabetic

, Low-fat/calYield: 1 Pie

1 c Water

1 Env Knox unflavored gelatin

1 .20 oz Kool Aid unsweetened

Drink mix (strawberry flav.)

8 1 g packets Equal sugar sub

1 Recipe low cal whipped top-

ping

2 tb Instant dry milk

9 Inch graham cracker crust

(see diabetic recipe)

9 Fresh strawberries

(optional)

Combine water and gelatin. Let set for 5 minutes and then heat until gelatin is melted. Add Kool Aid mix and sweetener to gelatin. Mix well and refrigerate until slightly thickened. Prepare whipped topping while gelatin is thickening. Refrigerate until needed. Add dry milk to thickened gelatin and whip at high speed until creamy and stiff. Remove beater and gently fold in whipped topping into whipped gelatin. Spread filling evenly into graham cracker crust. Garnish each serving with a fresh strawberry, placing a fresh strawberry in the center of the pie. Refrigerate until firm. Cut into 8 equal pieces. Per serving (1/8 of pie): CAL 125; CHO 15 gm; PRO 3 gm; FAT 7 gm; NA 122 mg; Food exchanges per serving: 1 bread, 1 fat Source: The New Diabetic Cookbook

Strawberry Delight

Categories: Diabetic, Frozen Yield: 6 Servings

13 oz Pkg Sugar-free instant

Vanilla pudding mix

3 c Skim milk

1 tb Nondairy whipped-topping

Mix

1 c Sliced strawberries

Combine pudding mix, skim milk, and nondairy whipped-topping mix in bowl. With a wire whisk, hand beater, or electric mixer at low speed, blend to thoroughly mix. Pour into ice-cream maker. Freezer as directed by manufacturer. Approximately halfway through freezing, add the sliced strawberries. Continue freezing. To serve: Top each dish with one whole strawberry. Yield: 6 servings Exchange, 1 serving: 1 skim milk Calories, 1 serving: 80 Carbohydrates, 1 serving: 14

Taken from Diabetic Snack and Appetizer Cookbook

Diabetic Strawberry Jam

, Low-cal, Diabetic Yield: 1 Servings

-----DON NASSEN-RNGG84A-----

4 c Strawberries, halved
1/2 c Concentrated white grape
-juice (simmered down from
-1-1/2 cups)
2 1/2 tb Lemon juice
1/4 ts Grated lemon rind
1 1/2 tb Unflavored gelatin (1-1/2
-envelops)

Place berries juices and lemon rind in saucepan. mash berries slightly to release juice. heat to boiling. Sprinkle with unflavored geltatin. Remove from heat, skim and pack into hot jars with hot lids. cool to room temperature before freezing.

Because this is stored in the freezer, you may use any airtight, leakproof freezer container for sotrage, even plastic containers. Tastes better if allowed to sit for a week. freezes beautifully for up to 6 months.

Strawberry Fluff(Great - Prize winner)

Categories: Marie Yield: 12 Servings

-----STEP NUMBER ONE-----

1 1/4 c Flour
1/2 c Brown sugar
1/2 ts Salt
1/2 c Oleo

-----STEP 2-----

4 c Marshmallows, small
1 c Milk
30 oz Strawberries, frozen, drain
3/4 c Water
4 1/2 tb Cornstarch
4 tb Sugar

-----STEP 3-----

2 c Whipping cream
1/2 ts Almond extract

Won first prize in the 1972 Roanoke Times Cook-off.

Step 1:

Combine the flour, brown sugar and salt. Cut in the oleo until particles are fine. Spread mixture over the bottom of a 13x9 pan. Bake at 400 for 10-12 minutes or until olden brown. Cool. Remove 1/2 cup of the mix and reserve. Press the rest back into the pan.

Step 2:

Melt the marshmallows with the milk over low heat. Chill until completely cool and thickened. Thaw the frozen strawberries and drain. Add the water to the berry juice. Mix the cornstarch and sugar. Stir in the berry juice. Cook over medium heat. Stir constantly until the mix thickens and boils for 3 minutes. Cool. Fold in the berries.

Step 3:

Beat the whipped cream and almond extract until thick and it stands in peaks. Fold the cooled marshmallow into the whipped cream. Turn 2/3 of the mixture into the crumblined pan. Spread to cover the crumbs. Spoon berry filling over the marshmallow layer. Top with the remaining marshmallow. Sprinkle the reserved crumbs over the top. Chill at least 6 hours.

Chocolate Strawberry Fantasies

Categories: Valentine's, Desserts, Appetizers Yield: 6 To 8 serv.

2 c Strawberries
8 oz Cream cheese
1/3 c Granulated sugar
1 ts Vanilla
2 oz Bittersweet or semisweet
-chocolate, melted and
-cooled
2 tb Orange liqueur
1 ts Finely grated orange rind
1 ts Finely chopped pistachios
Tiny mint sprigs (optional)

Starting at tips of strawberries, make 2 crosswise slits almost to stem ends, without cutting through. Set aside.

In bowl, beat together cream cheese, sugar and vanilla; beat in cooled chocolate, orange liqueur and rind.

Using piping bag, pipe cheese mixture into slits in berries. Sprinkle with pistachios; garnish with mint (if using). Refrigerate until chilled. Makes 6 to 8 servings. Typed in MMFormat by cjhartlin@msn.com Source: Canadian Living's Family Cookbook

STARFRUIT AND STRAWBERRIES Yield: 6 Servings

2 Starfruit

1/4 c Sugar

2 c Strawberries, cut in half

3/4 c Champagne or

-Sparkling catawba grape

-juice

Starfruit and Strawberries in Champagne. Serve this with Champagne.

Cut starfruit crosswise into 1/4-inch slices. Sprinkle with sugar.

Let stand 30 minutes. Spoon starfruit and strawberries into 6 dessert dishes. Pour champagne over fruit. 6 SERVINGS; 75 CALORIES PER SERVING.

Killer Strawberry Shortcake

Yield: 1 Servings

- 1 Bisquick drop biscuits
- 1 French vanilla ice cream
- 1 Fresh sliced strawberries
- 1 Fresh whipped cream

This is a really easy dessert, loaded with calories, and not for the

faint-of-heart!

Make the bisquick drop biscuits as directed on the package, BUT add 1 tb of sugar (or 2, if you like). Bake as directed.

While still warm, cut in half and put the bottom half in a bowl.

Cover with fresh strawberries (which you have marinated in 4 Tb sugar in the

refrigerator for 2 days), add a scoop or two of French vanilla ice cream, and then top with the top layer of the biscuit.

Now, cover with more strawberries and top with fresh whipped cream.

Enjoy!

Source: Linda Fields' homemade goodies Typed for you by; Linda Fields,

Cyberealms BBS, Watertown, NY 1992 315-786-1120

Baked Brie with Strawberries

Categories: Appetizers Yield: 20 Servings

1 1/2 lb Round loaf whole grain bread

2 lb Wheel Brie cheese

1 pt Fresh strawberries

Slice off top 1/2 inch of bread loaf; scoop out center leaving 1 inch shell. Place cheese in center; wrap in foil. Bake at 350 degrees for 30 minutes or until heated through. Arrange strawberries around top and outside of loaf. Cut into wedges and serve.

Approx per serving: Cal 245; Prot 12 g; Carbo 18g; Fiber 3 g; T Fat 14 g;

51% Calories from Fat; Chol 45 mg; Sod 429 mg.

Source: Great Recipes from Great Gardeners

Strawberry Festival Tea [na]

Categories: Beverages Yield: 20 Servings

- 1 qt Fresh strawberries, hulled,
-sliced into halves
- 1 1/3 c Sugar
- 1 Gallon tea
- 2 6-oz cans frozen lemonade
-concentrate, thawed

Sprinkle strawberries with sugar in bowl. Mix tea and lemonade concentrate in large pitcher; add sweetened strawberries; stir. Serve over ice. This recipe is a favorite of Antoinette Kuzmanich Hatfield, wife of Senator MARK Hatfield.

Source: Great Recipes from Great Gardeners

Strawberry Punch

Categories: Beverages Yield: 28 Servings

-----NANCY HAGFORS GXDB48A-----

4 c Fresh strawberries
3 oz Strawberry jello
1 c Boiling water
1 cn Frozen lemonade (6 oz)
32 oz Cranberry juice cocktail *
2 c Cold water
28 oz Ginger ale *

* The cranberry juice and ginger ale should be chilled.

Puree strawberries in blender; place in punch bowl. Strain if desired.
Dissolve jello in boiling water - add lemonade. Add mixture to punch
bowl. Add cranberry juice and cold water. Slowly add ginger ale.
Serve with an ice ring with whole berries in it. (28 4-oz servings)

Strawberry Daiquiri Punch

Categories: Beverages, Alcohol Yield: 1 Recipe

1 1/2 pt Frozen strawberries

1 sm Can frozen lemonade

1 pt Cherry sherbert

1 qt Ginger ale

Rum to taste (optional)

Partially thaw strawberries. Put in blender or food processor; puree. Add lemonade and sherbert; blend. Put in punch bowl and add ginger ale. Top with strawberries.

Formatted for Meal Master by Margaret Garland

Source: The Weidman House; Mount Joy PA.

Glazed Strawberry Lemon Muffins , Muffins Yield: 12 Muffins

1 1/2 c Flour
2 ts Baking powder
1/4 ts Salt
1/2 c Butter, melted
1 ts Lemon peel, grated
1/2 c Sugar
1 1/2 ts Cinnamon
1/2 c Milk
1 Egg
1 1/2 c Strawberries, fresh, cut in
-small pieces

Topping:

1/2 c Pecans, chopped
1/4 c Flour
1 1/2 ts Lemon peel, grated
1/2 c Brown sugar
1 1/2 ts Cinnamon
2 tb Butter, melted

GLAZE

1/2 c Powdered sugar
1 tb Lemon juice

Preheat oven to 375~. In a large bowl, mix the flour, sugar, baking powder, cinnamon and salt. In another bowl, combine milk, butter and egg. Pour liquids into flour mixture and stir until moist. Fold in strawberries and lemon peel. Spoon batter into greased and floured muffin pans. Mix topping ingredients together thoroughly and spoon over batter. Bake for 20 to 25 minutes. Cool muffins for five minutes. Mix glaze ingredients and drizzle over the top of each muffin.

STRAWBERRY FROST

Categories: Diabetic

, Desserts, Cheese Yield: 4 Sweet ones

1 1/4 c Plain low-fat yogurt;

1/4 c Part-skin ricotta cheese;

2 c Frozen strawberries; (no

-sugar added)

1 ts Pure vanilla extract;

1 tb Frozen orange juice;

-concentrate

Garnish

Extra strawberries for

Few sprigs fresh mint;

-(optional)

In a blender or a food processor fitted with metal blade, place yogurt, ricotta, strawberries, vanilla and orange juice; process until smooth. Spoon into parfait glasses and garnish with berries and a mint sprig, if desired. Serve at once. Food Exchange per serving:

1/2 MILK EXCHANGE + 1/2 FRUIT EXCHANGE; CAL: 81; CHO: 6mg; CAR: 13g;

PRO: 5mg; SOD: 72mg; FAT: 1g;

Source: Light & Easy Diabetes Cuisine by Betty Marks Brought to you and yours via Nancy O'Brion and her Meal-Master

Italian Strawberry Dessert Crepes

, Italian Yield: 6 Servings

2 tb Butter
1 1/2 c Sifted flour
2 Eggs plus 2 extra egg yolks
2 c Milk
1 tb Granulated sugar
1 pn Of salt
2/3 lb Of ricotta cheese
1/4 c Granulated sugar
1 ts Vanilla extract
1 pt Fresh strawberries, hulled
-and crushed

confectioner' sugar

Melt butter in top of a double boiler over hot, not boiling water. In a bowl, prepare the batter by mixing the flour, eggs, and egg yolks, milk, granulated sugar (1tbsp) , and salt. Blend well. Heat a 6 inch skillet or crepe pan and brush it with melted butter.

Pour in about 3 tbsp of the batter and tilt the pan to spread batter over entire bottom. Cook on both sides. Stack crepes as they are cooked. Cover them with wax paper until they are to be filled. To make filling, cream the ricotta with the granulated sugar and vanilla. Add strawberries and mix gently. Spoon some of the mixture down the center of each crepe and roll up the crepe. Sprinkle the rolled crepes with confectioner's sugar. Serves 6-8.

Origin: Hearth and Home Companion. Shared by: Sharon Stevens.

Honey-Cheese Pie With Strawberry Compote *jb

Yield: 12 Servings

CRUST

1/4 c (1/2 stick) unsalted butter
2 tb Honey
35 Vanilla wafer cookies
3/4 c Whole almonds
3/4 c Walnuts
1/4 ts Salt

FILLING

2 pk (8-oz) cream cheese, room
-temperature
1 15- to 16-oz container whole
-milk ricotta cheese
1/2 c Plus 1 tablespoon sugar
1/2 c Plus 1 tablespoon honey
4 Extra-large eggs
2 ts Vanilla extract
1/2 ts Lemon extract

-----COMPOTE-----

3 12-ounce baskets small
-strawberries, hulled,
-quartered
1/3 c Honey

Garnish:

Additional honey
Strawberry blossoms or other
-small nonpoisonous flowers
-(optional)

For Crust: Preheat oven to 350=B0F. Wrap outside of 10-inch-diameter springform pan with 2 1/2-inch-high sides with foil. Bring butter and honey to boil in heavy small saucepan, stirring occasionally. Remove from heat. Finely grind vanilla wafers in processor. Add nuts and salt to processor. Add butter mixture and process until nuts are finely chopped. Press mixture onto bottom and 1 inch up sides of prepared pan. Bake crust until golden, about 12 minutes. Transfer to rack and cool. Reduce oven temperature to 325=B0F. For Filling: Using electric mixer, beat cream cheese and ricotta cheese in large bowl until smooth. Mix in sugar and honey. Add eggs 1 at a time, beating well after each addition. Mix in vanilla and lemon extracts. Pour filling into crust. Bake pie until puffed, golden and center moves only slightly when pan is gently shaken, about 1 hour 10 minutes. Transfer to rack and cool completely. (Can be prepared 1 day ahead. Cover and chill.) For Compote: Mix quartered strawberries and 1/3 cup honey in large bowl. (Can be made 4 hours ahead. Cover; chill.) Run small sharp knife around sides of pan to loosen pie. Release pan sides. Drizzle additional honey over pie in zigzag pattern. Transfer pie to serving platter. Using slotted spoon, transfer some of

strawberry compote to top of pie, if desired. Garnish pie with strawberry blossoms, if desired. Cut pie into wedges and serve with remaining strawberry compote. Bon App=E9tit April 1996

Strawberry Pretzel Jello Yield: 1 servings

1 9 oz. pretzels
1 pk 8 oz. soft cream cheese
1 pk 8 oz. tub of Cool Whip
1 pk Large strawberry Jell-O
2 10 oz. frozen strawberries &
- juice; partially thawed
3/4 c Butter; melted
1 c Sugar plus
3 tb Sugar
2 c Boiling water

Sugar Butter Prep: Dissolve strawberry jell-o with 2 cups boiling water. Add defrosted strawberries and juice. Leave in refrigerator to soft set.

Mix two cups of broken pretzels with 3/4 cup melted butter and 3 tablespoons of sugar,

Spread on 9x13 pan and bake at 400 degrees for 8 minutes, then let cool.

Beat 1 cup sugar into cream cheese. When softened, stir into cool whip and spread on cooled crust.

Pour soft-set jell-o over mixture and refrigerate until set.