

FAVORITE RECIPES FROM THE



4021 Hicone Road
Greensboro, NC 27405
(336) 621-1264
www.ruddfarm.com
ruddfarm@triad.rr.com

Welcome to our Farm!

It's finally strawberry pickin' time—a time for us to welcome old and new friends to our farm.

We take great pride in providing you with the very best products and experience possible. We hope you will thoroughly enjoy the berries and tell all your friends about our farm.

Our harvest season usually starts around the end of April and finishes up in early June.

We have found that children love to pick strawberries, and we love to have the whole family come out to the farm and enjoy the farm experience.

Again this year we have put together a few of our favorite recipes. We hope you will enjoy them. If you have a favorite receipt that you would like to share, please give us a copy. We will add it in our next edition of "Favorite Recipes From the Rudd Farm".

The Rudd Family

**Kenneth, Joan & Matt
Ken, Ashley, Madison, & Ryan
Pawpaw Phil & Kathy
Mammaw Ruby**

Between Pickin' and Eatin'

Besides just tasting good, STRAWBERRIES, are an excellent source of Vitamin C. Strawberries are high in pectin and therefore provide us with natural fiber. They are low in calories—1 cup of unsweetened berries have only 55 calories and no fat, cholesterol or sodium.

You can preserve the food value and quality of strawberries by careful handling. Fruit should be shaded and cooled immediately after picking. Do not remove caps or rinse berries until you are ready to use them. Removal of the cap allows the moisture in the berries to escape and they will become less firm. Keep berries cool 50 degrees or refrigerate. Use within 2 to 3 days. Keep covered with lid or plastic wrap until ready to use.

Freezing Strawberries:

Slice berries in halves or thirds. Mix berries with sugar (6 cups sliced fruit to 1 cup sugar) and allow to stand until sugar dissolves (about 10-15 minutes). Pack the fruit and juice into freezer bags. Leave ¼ headspace for pints.

To freeze whole berries, place one layer of clean berries on a cookie sheet and freeze until firm. Remove from cookie sheet and package in freezer bags and seal. Serve slightly frozen to help fruit hold its shape.

Beverages & Jams

Easy Sugarless Strawberry Jam

1 ½ cups whole or sliced frozen unsweetened strawberries
¼ cup frozen apple juice concentrate
1 ½ T tapioca

Blend frozen strawberries and apple juice in a blender-do not puree.

In a medium saucepan, add mixture to tapioca: let stand 5 minutes. Slowly bring to a boil on medium heat, stirring constantly. Remove from heat and cool 20 minutes. Pour into clean containers and store in refrigerator. Use within 3 weeks. Yields: 2 cups

Old Fashioned Whole Berry Preserves

6 cups fresh small fully ripe whole strawberries, washed and hulled
Boiling water to cover strawberries
½ cup lemon juice
6 cups sugar, divided

In a large saucepan, cover berries with boiling water; let stand 3 minutes to soften. Drain water and discard. Combine berries and 3 cups of the sugar in a 6 to 8 quart saucepan. Bring to a boil over high heat, stirring constantly. Reduce heat; continue to boil slowly on medium heat 8 minutes, stirring constantly. Add remaining 3 cups sugar and lemon juice. Boil 10 minutes more, stirring constantly. Using a candy thermometer, bring to the gelling stage of 220-225 degrees. Remove from heat. Stir and skim off foam with metal spoon for 2 minutes. Pour jam into shallow baking dish to cool completely. When cold, put in sterilized jars and freeze or process 10 minutes in boiling water-bath to seal lids.

Red, Red, Strawberry Smoothie

1 cup strawberry yogurt
½ cup cranberry juice cocktail
1 ½ cups strawberries, fresh or frozen
Place all ingredients in a blender.
Cover and blend until smooth.

Slender Strawberry Cooler

1 cup fresh strawberries, washed and
hulled or frozen unsweetened whole
strawberries
1 cup skim milk
½ cup crushed ice cubes
¼ cup plain low fat yogurt
1 T sugar or equivalent
artificial sweetener

In a blender, combine strawberries, skim milk,
shed ice, yogurt and sugar. Pour into glasses;
garnish with a whole strawberry with stem.

Yield: 2 cups

Variation: Substitute vanilla yogurt
for plain yogurt; add ½ teaspoon
vanilla extract; add 1 teaspoon lemon
juice; omit crushed ice; omit sugar if
using frozen sweetened strawberries.

Strawberry Banana Power Shake

1 cup skim milk
3 T wheat germ
1 T strawberry jam
½ cup sliced strawberries
1 small very ripe banana
4 ice cubes

Place all ingredients in a blender; blend on high
speed until smooth, scraping down ingredients in
blender if necessary. Divide into two tall glasses
and drink with a straw.

Note: You may eliminate the jam and use an
additional ½ cup strawberries if desired.

Strawberry Freezer Jam

2 cups crushed strawberries
4 cups sugar
¾ cup water
1 box powdered pectin

Stir strawberries and sugar in bowl. Let stand 10
minutes. Bring water and pectin to a boil and boil
1 minute; stirring constantly. Add pectin mixture
to fruit and stir 3 minutes. Place in tightly covered
bowl and let stand for 24 hours or until set. Then
freeze in pint freezer containers. Makes 6
half pint jars.

Strawberry Fruit Punch

1 pint fresh strawberries, washed and hulled
1 can pineapple juice
1 can frozen pink lemonade concentrate
1 can frozen orange juice concentrate
2 cans water
2 quarts ginger ale, chilled

Puree strawberries in a blender or food processor until liquid.

In a large container or punch bowl, add strawberries, pineapple juice, lemonade concentrate, orange juice concentrate, and water. Mix well. Add ginger ale and ice cubes or ice ring just before serving. Yields: 20 servings

Strawberry Lemonade

1 cup pureed strawberries
½ cup sugar
2 quarts prepared lemonade

Mix one cup pureed strawberries with prepared lemonade. Add ¼ cup sugar (or suit to your taste). Freeze remaining mixture if desired. Yields: ½ gallon

Strawberry Milk Shake

1 pint fresh strawberries, washed and hulled
2 ¾ cups milk
¾ cup vanilla yogurt
2 T honey
1 tsp lemon juice
Whole strawberry or mint leaf for garnish

Using a blender, combine strawberries, milk, yogurt, and honey. Blend until smooth. Add lemon juice and mix until well blended.

To serve, pour into glasses half filled with ice. Garnish each glass with a whole strawberry or mint leaf.

Yields: 4 servings

Strawberry Preserves

4 cups fresh strawberries
5 cups sugar
3 T lemon juice or ¼ tsp cream of tartar

Place in a wide kettle, alternate layers of sugar and berries. Bring slowly to a boil. After the whole mass is boiling, cook for 9 minutes. Remove from heat. Add the lemon juice, or cream of tartar. Let stand overnight. The second day boil 9 minutes. Allow to cool and place in jars. Seal with paraffin. Cooked this way the preserves are beautiful and tender. Jelly surrounds the plump bright berries.

Strawberry Smoothie & Frozen Pops

½ cup washed, hulled and sliced fresh strawberries
1/3 banana
¼ cup vanilla or plain yogurt
¼ cup orange juice
1 ice cube

Combine strawberries, banana, yogurt, orange juice and ice cube in blender or food processor. Blend until smooth. Pour into glasses and garnish with a strawberry with stem.
To make pops, fill 2-4 popsicle containers or a freezer tray. Freeze 4-6 hours or until hard.

Strawberry Sunrise Smoothie

1 cup vanilla yogurt
½ cup fresh or frozen strawberries
¼ cup apple juice
1 banana

Place all ingredients in a blender. Cover and blend to desired consistency. Yield: 2 servings

Breads & Muffins

Delores' Strawberry Bread

3 cups flour
1 tsp soda
1 tsp salt
3 eggs
3 tsp cinnamon
2 cups sugar
1 ¼ cups cooking oil
1 cup chopped pecans
2 cups frozen strawberries, thawed (you can also use fresh unsweetened berries)

Mix dry ingredients. Beat the berries with electric mixer until they are in small pieces. Mix with eggs and oil and add dry ingredients. Stir carefully to mix. Bake in 2 greased loaf pans at 350 degrees for 45 minutes to 1 hour. Cool 10 minutes in pans.

Low-Fat Strawberry Bread

½ cup chopped walnuts or pecans
1 cup sugar
¼ cup brown sugar
1 cup egg whites or fat-free egg substitute
½ cup unsweetened applesauce
½ cup buttermilk
1 tsp vanilla extract
¼ tsp almond extract
3 cups unbleached flour, divided
1 tsp cinnamon
1 tsp baking soda
¼ tsp salt
3 cups washed, hulled and sliced fresh strawberries
(cont. on next page)

Low-Fat Strawberry Bread

(Cont. from previous page)

Preheat oven to 350 degrees. Lightly coat two 9x5x3 inch loaf pans with nonstick cooking spray.

Lightly toast nuts on cookie sheet 10-12 minutes and set aside to cool.

In a bowl, combine sugar, brown sugar, egg whites, applesauce and buttermilk. Using an electric mixer, beat on medium speed until the sugar dissolves and mixture is blended. Add vanilla and almond extracts and beat 1 minute longer.

In a separate bowl, combine flour, cinnamon, baking soda and salt. Stir with fork or whisk to blend.

Remove 1 T of flour mixture and sprinkle over sliced berries; gently stir, coating berries with flour to prevent them from sinking to bottom of loaf.

At low speed, beat half of the flour mixture into sugar-applesauce mixture. Sift in remaining flour alternately with sliced berries and nuts. Batter may appear lumpy. Pour batter into prepared pans, filling each three-quarters full. Thump bottoms of pans firmly on counter to force out air bubbles.

Bake 50-60 minutes or until a toothpick inserted in center of loaf comes out clean. If the top is browning too quickly, cover loosely with foil. Allow loaves to cool on wire rack 15-20 minutes before removing from pans. When completely cool, wrap in plastic wrap or aluminum foil and store in refrigerator.

Strawberry Almond Muffins

½ cup butter, softened
¼ cup sugar
2 eggs
½ cup milk
1 ½ tsp almond extract
1 ½ cups all purpose flour
½ cup whole wheat flour
1 T baking powder
¼ tsp salt
2 cups strawberries, chopped
¼ cup slivered almonds

Preheat oven to 375 degrees and line a 12 cup muffin tin with paper liners.

In a bowl or an electric mixer or food processor, cream butter and sugar.

Add eggs, one at a time, and blend until fluffy. Mix in milk and almond extract.

In a separate bowl, sift flour, baking powder, and salt. Add the flour mixture to the milk mixture and blend until just combined. Fold in strawberries and almonds.

Fill the muffin cups to the top and bake for 30 minutes, or until golden brown.
Yields: 12 muffins

Strawberry Banana Muffins

2 large bananas, mashed
½ cup washed, hulled and chopped fresh strawberries, or chopped frozen unsweetened strawberries with juice, thawed
1 egg beaten
1/3 cup vegetable oil
1 ½ cups flour
½ cup sugar
1 tsp baking soda
1 tsp baking powder
½ tsp salt

Preheat oven to 350 degrees. Line 12 cup muffin tin with paper liners or spray with nonstick cooking spray and dust lightly with flour.

In a medium bowl, mix together bananas, strawberries, egg and oil.

In a separate bowl, sift together flour, sugar, baking soda, baking powder and salt. Add dry ingredients to mashed mixture and stir until blended.

Spoon into muffin cups, filling ¾ full.

Bake 20-25 minutes or until toothpick inserted in center comes out clean.

Strawberry Muffins

2 cups self rising flour

½ cup sugar

1 cup strawberries, sliced

1 egg beaten

1 cup milk

¼ cup melted margarine or butter

Mix flour, sugar, and strawberries to coat fruit.

Combine margarine, egg, and milk in separate bowl. Add this to the dry mixture. Stir until mixed thoroughly. Spoon into muffin pans.

Bake 12-15 minutes at 450 degrees.

Yields: 12 muffins

Strawberry Sour Cream Bread

2 1/3 cups Bisquick or other baking mix

¾ cup sugar

1/3 cup sour cream

¼ cup vegetable oil

1 tsp cinnamon

3 eggs

2 tsp vanilla extract

1 cup washed, hulled, and chopped fresh strawberries or chopped frozen unsweetened strawberries, partially thawed

½ cup nuts, chopped

Preheat oven to 350 degrees. Spray a 9x5x3 inch loaf pan with nonstick cooking spray and dust lightly with flour. Combine baking mix, sugar, sour cream, oil, cinnamon, eggs, and vanilla. Beat 50 strokes by hand. Fold in berries and nuts.

Pour into prepared muffin cups and bake 45-60 minutes until done. Cool loaf before removing.

Store in plastic wrap in refrigerator.

Cakes

Day Ahead Cake

1 stick margarine, very soft
1 egg
¾ cup sugar
1 9 oz Cool Whip
1 pint frozen strawberries, thawed and drained
1 cup nuts
1 box vanilla wafers

Mix margarine, eggs and sugar. Add strawberries. Fold in nuts and cool whip. Place layer of wafers in bottom of 9x13 inch pan. Spread half of mixture over wafers. Layer wafers and rest of mixture. Refrigerate immediately.

Gertrude's Strawberry Cake

1 Angel Food cake mix – Prepared
2 3 oz Pkgs. Strawberry jello – Mix with ½ cup hot water and cool.
Add thawed berries with their juice to jello.
Blend in 1 cup heavy whipping cream. Chill until set (1-2 hours)

Place bowl in ice water. Beat with electric mixer until spreadable. Cut cake into 3 layers. Spread mixture between layers and around top and sides. Chill.
Spread with 1 pint whipped cream. Keep refrigerated until ready to serve.

Joan's Easy Strawberry Shortcake

(This was a favorite recipe of my mother-in-law Edna)

Cut up strawberries and sweeten with sugar. Let stand a few minutes until very juicy.
Make cinnamon toast with cinnamon sugar and butter.

Top toast with sweetened strawberries and your favorite whipped topping. This is very easy and yummy!

Joan's Strawberry Cake

1 Duncan Hines White Cake Mix
Mix as directed on box in oblong pan. Add 1 additional egg and 1/3 cup cooking oil to mixture.
Cook cake as directed in oblong pan. Cool. Once cooled punch a lot of holes in cake with knife.

Combine 1 small pkg. Strawberry jello with 1 cup boiling water and 1 cup warm water. Cool to lukewarm and pour 1-1/2 cups over top of sheet cake.

Use remaining ½ cup jello liquid and mix with 1 pkg. thawed strawberries. Fold in 1 large thawed container of cool whip. Ice cake with this mixture.

Karla's Strawberry Cake

1 box yellow cake mix
1 quart strawberries
 $\frac{3}{4}$ cup of sugar
1 can cream cheese frosting
1 medium size container cool whip

Cook cake in oblong pan as directed on box.
When cake is done, punch holes in it with a fork.
Combine strawberries and sugar.
Pour the strawberry mixture over cake.
Mix cream cheese frosting and cool whip together.
Spread on top of strawberries.
Refrigerate.

Mrs Lacy's Strawberry Shortcake

1 stick butter, melted
2 eggs
1 box Dromedary pound cake mix

Combine butter, cake mix, and eggs. Spread into 9x13 inch greased glass baking dish.
1 8 oz pkg. cream cheese
2 eggs
1 box confectioner's sugar
Fresh strawberries
Whipped topping
Soften cream cheese in microwave. Beat in 2 eggs and sugar until fluffy. Pour over cake mixture, sealing edges. Bake at 350 degrees for 45 minutes or until golden brown. Cut into squares and pour fresh strawberries over cake and top with whipped topping.

Ruby's Strawberry Cake

Mix:
1 box white cake mix
1 3 oz pkg. strawberry jello
3 T self rising flour

Add:
 $\frac{1}{2}$ cup Wesson oil
4 eggs well beaten
 $\frac{1}{2}$ cup water
 $\frac{3}{4}$ cup crushed strawberries
Pour into 2 greased and floured cake pans or 1 oblong (line bottom with wax paper), and bake at 325 degrees for 30 to 35 minutes. Let cake cool, and remove from pan. Then use the following icing.

Icing:
1 stick margarine or butter
1 lb. Confectioners sugar
 $\frac{1}{2}$ cup crushed strawberries or strawberry juice.

Strawberry Cake

(This recipe won first place in the 2007 Strawberry Dessert Contest sponsored by the North Carolina Strawberry Assoc – Children's Category)

4 eggs
 $\frac{3}{4}$ cup vegetable oil
1 pkg strawberry jello
 $\frac{1}{2}$ cup water
1 pack French vanilla cake mix
1 $\frac{1}{2}$ cups fresh frozen NC strawberries
Mix first 5 ingredients and then mix into cake mix. Beat well. Put into two round layer pans and bake at 350 degrees for 25 minutes. Crush frozen strawberries and put between layers.
Icing: 1 stick butter, softened, 1 lb powdered sugar, half and half cream as needed, $\frac{1}{2}$ cup strained strawberries
Cream butter with sugar, adding cream as needed to obtain proper icing consistency. Add berries. Mix together and spread on cake.

Strawberries 'N' Cream Cake

(This recipe was a 1st place winner at the Georgia Fire Ant Festival Strawberry Cook Off)

3 cups sugar
3 cups all purpose flour
¼ tsp Baking soda
¼ tsp Salt
1 cup butter
1 8 oz container sour cream
6 large eggs
2 tsp Vanilla
(Butter, sour cream, and eggs should be at room temperature)

Filling:

12 oz Cool Whip
16 oz sour cream
2 cups 10x powdered sugar
3 cups sliced strawberries, sweetened to taste

Place all ingredients except filling in bowl of large, heavy duty mixer. Beat at low speed until blended.

Beat at medium speed until well creamed. Pour batter in large tube pan sprayed with Bakers' Joy. Bake at 325 degrees for 1 to 1-1/2 hours. Cut cake cross wise into our layers.

For filling, mix Cool Whip, powdered sugar, and sour cream with hand mixer. Make layers in this order-- cake, strawberries, filling. Frost cake with additional cool whip.

Strawberry Coffee Cake

½ cup sugar
1 cup flour
2 tsp baking powder
½ cup milk
1 egg beaten
2 T butter or margarine, melted
1 ½ cups washed, hulled and sliced fresh strawberries

Topping:

½ cup flour
½ cup sugar
¼ cup butter, softened
¼ cup chopped nuts

Preheat oven to 375 degrees. Spray an 8 inch square baking pan with nonstick cooking spray and set aside.

In large mixing bowl, combine sugar, flour, baking powder, milk, egg and butter. With electric mixer on medium, beat 2 minutes until well blended.

Pour batter into prepared pan; arrange strawberries evenly over batter.

To make topping, in a medium bowl combine flour and sugar. With pastry blender cut in butter until mixture resembles coarse crumbs. Stir in nuts. Sprinkle topping evenly over strawberries.

Bake 35 – 40 minutes. Serve warm or cooled.

Strawberry Jubilee Cake

2/3 cup pureed strawberries, fresh
1/2 cup boiling water
4 eggs
1 box strawberry Jello
1 box white cake mix
1/3 cup cooking oil

Puree fresh strawberries, set aside. Dissolve Jello in boiling water, set aside. Mix cake mix, eggs and oil together with mixer on low. Add jello to batter, beat on medium. Add strawberries. Pour batter into a greased and floured bundt pan. Bake at 350 degrees for about 45 minutes. Cool, and invert onto a plate. Add icing.

Strawberry icing:

2 – 3 cups powdered sugar
4 tablespoons margarine
1/4 cup pureed strawberries, fresh

Combine all ingredients together and heat until smooth. Will be a little thick. Drizzle over cooled cake.

Strawberry Punch Bowl Cake

1 Box Duncan Hines White Cake Mix
Make according to box directions in 4 layers.
4 – 5 cups sliced strawberries. Add about 1/2 to 3/4 cup of sugar to sweeten and stir.
2 pints heavy whipping cream—beat about five minutes or until cream forms a peak—add about 1/4 - 1/2 cup powdered sugar to sweeten (to taste)
In a punch bowl or large truffle bowl, layer the above:

1st layer – cake
2 layer – strawberries
3rd layer – whip cream
Repeat

Carolina Strawberry Tiramisu

(This recipe won first place in the 2007 Strawberry Dessert Contest sponsored by the North Carolina Strawberry Assoc)

4 cups strawberries
1 T vanilla syrup
3/4 cup amaretto liqueur
8 oz mascarpone cheese
3/4 cup whipping cream
Lady fingers
Cocoa powder

Puree 2 cups of strawberries. Beat whipping cream until soft peaks form, and whip in mascarpone cheese, vanilla syrup, and amaretto. In a large bowl or other deep dish, place a layer of ladyfingers which have been soaked briefly (less than a minute) in pureed strawberries. Add a layer of sliced strawberries and then a layer of the whipped cream mixture. Repeat. Top with cocoa powder. Chill for 2 hours before serving.

Dips & Sauces

Julie's Easy Strawberry Dip

Mix one can sweetened condensed milk
Cinnamon (to taste)

Mix milk and cinnamon together. Dip strawberries, or any other favorite fruit.

Marshmallow Cream Cheese Dip

1 8 oz pkg. cream cheese, softened
1 jar marshmallow crème
1 quart fresh large whole strawberries with hulls,
washed and air-dried on paper towel.

Whip cream cheese and marshmallow crème on medium speed with electric mixer until fluffy. Add flavoring of your choice, if desired.
Serve dip and strawberries in separate bowls.

Sandi's Strawberry Topping

6 cups mashed fresh strawberries
12 T lemon juice
7-1/2 cups sugar
2 bottles Certo

Mix above ingredients well. Let stand overnight.
Next morning, freeze. Is delicious over ice cream, pound cake, cheesecake, etc.

Strawberry Butter

2 cups fresh strawberries
2 sticks unsalted butter, room temperature
1 cup powdered sugar

Put ingredients in blender in order given. Blend until smooth and creamy. If mixture appears to curdle, continue blending until smooth and creamy. Chill. Serve with toast, biscuits, muffins, pancakes, waffles, or bagels. Yield 2-1/2 cups.

Strawberry Sauce

1-1/4 cups fresh strawberries
1/4 cup sugar
1 1/2 tsp grated lime rind

Process all ingredients in a food processor until smooth, stopping to scrape down sides. Can be used as a topping for cheese cakes, etc. Makes 1 cup.

Strawberry Spread

1/2 cup strawberry juice (from frozen strawberries or mashed fresh ones)
1 8 oz pkg cream cheese.
Place juice and cream cheese in blender. Process until spreading consistency. Spread on strawberry bread or muffins.

Yogurt Dip

1 cup vanilla yogurt
1 T lemon juice
2 T liquid honey
1/2 tsp almond flavoring
1 quart fresh NC perfect strawberries with caps, washed and air-dried on paper towel

In a small mixing bowl, combine yogurt, lemon juice, honey and almond flavoring. Blend on medium speed with electric mixer until smooth. Refrigerate. Arrange strawberries in a bowl over crushed ice or on a platter. Serve dip in separate bowl. Yields 1 cup.

Easy Dipping Ideas

Powdered sugar

Sour cream followed by brown sugar

Plain yogurt followed by brown sugar

Melted white and semisweet chocolate

...and always use NC Fresh strawberries

Pies

A Slice of Strawberry Heaven

2 cups strawberries, divided
Juice of half a lemon
8 oz cream cheese, softened
1 cup white sugar
1 tsp Vanilla extract
1 pint heavy whipping cream
2 3 oz pkgs ladyfinger cookies

In a blender, puree one cup of sliced strawberries together with the juice of half a lemon. Set aside. In a large bowl, whip together cream cheese, sugar, and vanilla. In a separate bowl, beat whipping cream until stiff peaks form. Carefully fold whipped cream and strawberry puree into cream cheese mixture.

Line a 9-inch spring-form pan with plastic wrap. Arrange ladyfingers around the sides and bottom of pan, standing ladyfingers lengthwise around the sides of the pan. Pour half the filling into the pan, and then arrange about $\frac{1}{2}$ cup of sliced strawberries over the filling. Place a layer of ladyfingers on top of strawberries. Pour remaining filling over ladyfingers. Place the remaining strawberries, either whole or sliced, on top of the final layer of filling.

Refrigerate overnight and remove from pan once thoroughly chilled.

Diabetic Strawberry Pie

1 ½ cups water
3 ½ T Cornstarch
1 cup measurable Splenda
1 small pkg. Sugarfree strawberry jello
3 c. sliced strawberries
1 deep dish pie crust baked and cooled.
Mix water, Splenda and cornstarch well. Add box of jello slowly while stirring. Bring mixture to a boil until it turns from milky to clear. Cool mixture. Fold in strawberries and pour in pie crust. Refrigerate.

Heavenly Chocolate Berry Pie

Crust:

1 ¼ cups graham cracker crumbs
3 T sugar
1/3 cup butter or margarine, melted
½ cup semisweet chocolate morsels

Filling:

1 8 oz pkg cream cheese
¼ cup firmly packed brown sugar
½ tsp vanilla extract
1 cup whipping cream, whipped
1 pint washed, hulled and sliced fresh strawberries
(reserve 1 whole perfect berry for garnish)
2 T semisweet chocolate morsels
1 tsp butter or margarine

Preheat oven to 325 degrees. Spray 9-inch pie plate with nonstick cooking spray. To make crust, combine cracker crumbs, sugar and butter. Mix well and press firmly onto sides and bottom of prepared pie plate. Bake 10 minutes. Cool completely. Melt ½ cup chocolate morsels in microwave or double boiler. Stir and cool slightly. Drizzle over baked crust. To make filling, beat

(cont on next page)

Heavenly Chocolate Berry Pie

(cont from previous page)

cream cheese on medium speed with an electric mixer until light and fluffy. Add brown sugar and vanilla, mixing well. Fold whipped cream into cream cheese mixture; spoon into prepared crust. Refrigerate 8 hours.

Arrange strawberries over filling. Combine 2 Tablespoons chocolate morsels and butter. Melt in microwave or in saucepan over low heat; stir and drizzle over strawberry layer. Put reserved berry on top.

Kathy's Strawberry Bottom Cheesecake

1 Ready Crust Shortbread Pie Crust (6 oz.)
4 oz Cream cheese, softened
¼ cup sugar
½ cup sour cream
4 oz Frozen non-dairy whipped topping, thawed
1 pint fresh strawberries, thinly sliced
1 cup strawberry glaze
1 tsp vanilla

Beat cream cheese until smooth. Gradually beat in sugar. Add sour cream and vanilla. Fold in whipped topping.

Spread thin layer of glaze over bottom of crust. Place strawberry slices on glaze and cover with remaining glaze. Gently spoon cream cheese mixture over glazed berries. Cover with inverted lid and chill until set; at least 4 hours. Garnish with strawberries at serving time. Store leftover pie (if any) in refrigerator.

Key Lime Cheesecake With Strawberry Sauce

2 cups graham cracker crumbs
¼ cup sugar
½ cup butter or margarine, melted
3 8 oz packages cream cheese, softened
1-1/4 cups sugar
3 large eggs
1 8 oz container sour cream
1 ½ tsp grated lime rind
½ cup Key lime juice

Garnishes: strawberry halves, lime slices, lime zest
Strawberry sauce (shown previously)

Stir together first 3 ingredients, and firmly press on bottom and 1 inch up sides of a greased 9-inch spring form pan.

Bake at 350 degrees for 8 minutes; cool.

Beat cream cheese at medium speed with an electric mixer until fluffy; gradually add 1-1/4 cups sugar, beating until blended. Add eggs, 1 at a time, beating well after each addition. Stir in sour cream, rind, and juice. Pour batter into crust.

Bake at 325 degrees for 1 hour and 5 minutes; turn oven off. Partially open oven door; let stand in oven 15 min. Remove from oven, and immediately run a knife around edge of pan, releasing sides.

Cool completely in pan on a wire rack; cover and chill 8 hours.

Martha Washington Pies

(This recipe won First Place in the 2006 North Carolina Strawberry Association Strawberry Dessert Recipe Contest).

4 egg whites
¼ tsp Cream of tartar
1 cup plus 1 Tbsp. Sugar, divided
1 cup finely chopped pecans
½ cup crushed saltines (about 12 crackers)
1 tsp Vanilla extract
6 cups sliced fresh strawberries
2/3 cup reduced fat whipped topping

In a large mixing bowl, beat egg whites; add cream of tartar on medium speed until soft peaks form. Gradually beat in 1 cup of sugar, 2 tablespoons at a time on high until stiff and glossy peaks form and sugar is dissolved. Fold in nuts, crackers and vanilla.

Drop by rounded 1/3 cupfuls onto parchment lined baking sheets. Shape in 3-1/2 inch rounds with back of spoon.

Bake at 300 degrees F for 25-30 minutes or until set. Turn oven off, and leave in oven with door closed for 2 hours.

Toss strawberries with the remaining sugar, and then spoon 2/3 cup onto each shell. Dollop each with whipped topping. Yield: 9 servings.

Old Fashioned Strawberry Pie

Pastry:

1 whole egg
10 T tap water
2 tsp Vinegar
3 cups all purpose flour
1 tsp salt
1 ¼ cups shortening

Filling:

3 – 4 cups sliced, fresh strawberries
1 cup sugar
3 T flour
Butter

Crust: Beat egg, water, and vinegar lightly. Sift together flour and salt. Using hands, crumble shortening into flour mixture until coarse crumbs form. Pour in water mixture and stir with fork. Roll out on a lightly floured board and line pie pan. Makes 3 – 4 crusts (probably more than is needed for one open-crust strawberry pie). Can use store bought crust if desired.

Filling: Fill the unbaked crust with sliced fresh strawberries. Mix the sugar and flour and sprinkle over the top. Dot liberally with butter. Bake at 450 degrees for 10 minutes, then reduce heat to 350 degrees and continue baking until the crust is golden brown.

Patsy's Strawberry Pie

Graham Cracker Crust:

15 graham crackers, crushed
1 T sugar
2 T melted butter

Mix together and put into pie pan. Bake at 350 degrees for 8 – 10 minutes.

Glaze Topping:

1 cup sugar
3 T cornstarch
3 T strawberry jello (powder)
1 cup water

Mix dry ingredients. Add water. Heat until thick. Rinse and cap 1 quart strawberries. Place in a graham cracker crust. Coat with glaze topping and refrigerate until ready to serve. Top with whipping cream at serving time.

Quick and Easy Strawberry Pie

1 quart fresh strawberries, washed, hulled and sliced

5 slices white or whole wheat sandwich bread

½ cup butter or margarine

3 T flour

1 egg

1 cup sugar

1 tsp vanilla extract

Preheat oven to 350 degrees. Spray an 8 inch square baking pan with nonstick cooking spray. Spread sliced strawberries in prepared pan. Cut bread into narrow strips and lay crisscross over berries. Melt butter in large microwave safe bowl. Add flour, egg, sugar and vanilla; mix with whisk. Pour mixture over bread. Bake 30 minutes or until lightly browned. Remove from heat and cool.

Ritzy Strawberry Pie

Crust:

1 cup ground Ritz Crackers
1 cup coarsely chopped walnuts
½ tsp baking powder
1 cup sugar
4 egg whites
1 tsp vanilla extract

Filling:

1 cup heavy whipping cream
2 T sugar
½ tsp vanilla extract
1-2 pints washed, hulled and sliced strawberries

Preheat oven to 325 degrees. Spray a 9 inch pie plate with nonstick spray; set aside

To make crust, combine crackers and walnuts in a bowl; set aside.

In a separate bowl, combine baking powder and sugar; set aside.

In an electric mixing bowl, beat egg whites until stiff peaks form. Gradually add sugar mixture, beating constantly. Continue beating until whites hold stiff peaks. Add vanilla and continue beating.

Fold cracker mixture into beaten egg whites. Spread into prepared pan. Bake 40-50 minutes until golden brown. Remove from oven and cool.

To make filling, beat whipping cream, sugar and vanilla until cream holds stiff peaks. Spread over cooled crust. Garnish top with sliced strawberries. Refrigerate until served.

Sandi's Just Good Cheesecake

Mix and line 9-inch pan with:

1-1/2 cup graham cracker crumbs
¼ cup sugar
¼ cup butter

Mix the following cream cheese mixture until smooth:

12 oz Cream cheese
1 tsp. Vanilla
4 eggs
½ cup sugar

Pour this mixture over the crust. Bake 25 minutes at 350 degrees. Remove and cool for 10 minutes.

Spread the following mixture on top:

8 oz Sour cream
3 T sugar
1 tsp Vanilla

Put back in oven for five minutes.

(You may top with Sandi's Strawberry Topping in the Dips & Sauces section)

Simple Strawberry Pie (Baked)

3 cups strawberries, washed and hulled
1 cup sugar
1 Tbsp. Cornstarch
Pinch of salt
1 Tbsp. Butter

Double pie crust dough of your choice (or purchased crusts)

Line pan with bottom crust. Mix above ingredients, except butter and spread in crust. Add butter on top of filling. Cover with top crust. Bake at 450 degrees for 10 minutes, and then reduce heat to 350 degrees and bake for another 30 minutes.

Strawberry and Cream Pie

8 tablespoons (1 stick butter)
1-1/2 cups powdered sugar
2 eggs, beaten
1 8" graham cracker crust
Cream together butter and powdered sugar; add eggs.
Beat ingredients until fluffy. Spread over crust. Chill.
Add topping.

Topping:
1-1/2 cups sliced and sweetened strawberries, drained
1 cup whipped cream
Fold strawberries into whipped cream. Spread over
chilled pie. Chill for at least 8 hours. Garnish with
whole berries.

Strawberry Pie 'Oh My'

*(This recipe won first place in the 2006 Children's Category
of the North Carolina Strawberry Association Strawberry
Dessert Contest)*

One Frozen pie shell
1 can sweetened condensed milk
1/2 cup lemon juice
3 cups strawberries
8 ounces of whipped cream (optional)

Bake pie shell. Let cool. Mix sweetened condensed
milk with lemon juice. Add strawberries to top of
mixture. Place whipped cream on top. Place in
refrigerator and let cool.

Sugar Free Strawberry Pie

1 9 inch pie shell, baked
1 8 oz pkg sugar free vanilla pudding (cooked
type)
1 3 z pkg sugar free strawberry gelatin
2 1/2 cups cold water
1 quart fresh strawberries, washed and hulled

In a saucepan, mix dry pudding and gelatin with
water. Stir over medium heat until mixture comes
to a boil. Remove from heat. Cool until slightly
thickened.

Arrange small whole or large sliced strawberries in
pie shell. Pour cooled mixture over berries.
Refrigerate until set. Serve with whipped topping,
if desired. Add a whole strawberry with stem for
garnish.

Sunshine Strawberry Pie

1 9 inch pie shell baked
1 1/2 cups water
3/4 cup sugar
2 T cornstarch
3 T strawberry gelatin
1 tsp lemon juice
1 quart fresh strawberries, washed and hulled or
frozen unsweetened whole strawberries, partially
thawed.

In saucepan, mix water, sugar and cornstarch.
Heat to a boil; boil for 1 minute. Remove from
heat; add gelatin and lemon juice, stirring until
dissolved. Cool slightly, then add strawberries.
Pour into cooked crust. Refrigerate until set.
Serve with whipped cream or whipped topping.

Salads

Fresh Spinach and Strawberry Salad

Fresh spinach leaves
Fresh strawberries
Toasted English Walnuts
Honey Vinaigrette
6 T sugar
1 tsp paprika
1 tsp celery seed
¼ tsp salt
1/3 cup honey
1/3 cup vinegar
1 tsp lemon juice
1 tsp grated onion
1 cup vegetable oil

Arrange thoroughly washed and dried fresh spinach leaves on chilled salad plates. Scatter rinsed and drained fresh strawberries on leaves. If desired, scatter toasted English walnuts on top of strawberries. Dress with vinaigrette.

Honey Vinaigrette: Blend sugar, mustard, paprika and celery seed. Put into blender and add salt, honey, vinegar, lemon juice and grated onion. Very slowly add 1 cup vegetable oil and blend. Refrigerate in a tightly closed jar.

Julie's Strawberry Spinach Salad

1 lb Spinach, washed, torn (or lettuce of your choice)

1 qt Strawberries sliced

1 T Poppy seed

1 T Sesame seeds

Dressing: ½ cup sugar
¼ cup tarragon vinegar
½ cup olive oil
1 ½ T minced onion
¼ tsp Paprika

Mix salad ingredients in a blender (I didn't bother with blender—in a hurry—so I just used manpower to vigorously shake in a pint jar). Pour over salad and toss. Serves 6-8 at least. To stretch, use 1 ½ - 2 lbs. spinach. Hint: dressing can be made the night before but not days before—it has a tendency to caramelize if made days ahead.

Strawberry Delight

1 ½ cup chopped pretzels

1 cup chopped pecans

3 T Brown sugar

1 ½ sticks of butter

8 oz Cool Whip

8 oz softened cream cheese

1 cup sugar

1 large box of strawberry gelatin

2 cups boiling water

3 cups fresh strawberries, chopped and frozen

Crust: Melt butter. Mix in pretzels, nuts and brown sugar. Pat into pan. Bake at 350 degrees for 10 minutes. Cool completely.

Filling: Whip cream cheese and sugar. Fold in Cool Whip. Spread on cooled crust.

Topping: Mix and dissolve gelatin in boiling water. Stir in frozen strawberries. This helps to partially congeal jello. Spread onto filling. Refrigerate.

Strawberry Lettuce Salad with Poppy Seed Dressing

Iceberg lettuce or a variety of your choice

1 medium Vidalia or Bermuda onion

1 11 oz can mandarin oranges, drained

1 pint fresh strawberries, washed, hulled and sliced if large

Dressing:

¾ cup sugar

1 tsp dry mustard

1 tsp salt

1/3 cup cider vinegar

2 tsp chopped scallions

1 cup vegetable oil

1 ½ T poppy seeds

Tear lettuce into bite-size pieces; wash and drain. Peel onion and cut in very thin slices. In a large glass bowl, add lettuce, onions, oranges and strawberries.

To make dressing, in a blender, mix sugar, mustard, salt and vinegar until smooth. Add scallions; continue to blend. Add vegetable oil slowly while blender is running. Blend until dressing is thick. Stir in poppy seeds.

Pour dressing over salad mixture and toss.

Strawberry Mold

- 2 3 oz pkgs strawberry gelatin dessert mix
- 1 cup boiling water
- 2 10 oz pkgs frozen strawberries
- 3 medium bananas, mashed
- 1 cup crushed canned pineapple, drained
- 1 cup chopped pecans
- 1 cup sour cream

Add the gelatin dessert mix to the boiling water and stir until dissolved. Add the strawberries, bananas, pineapple, and nuts. Pour half of the mixture into a 13 x 9 inch casserole; refrigerate until set. Cover with a layer of sour cream, then top with the remaining gelatin mixture. Refrigerate until firm, cut into squares to serve.

Strawberry Pretzel Salad

- 2 cups crushed pretzels
- $\frac{3}{4}$ cup (1-1/2 sticks) melted butter
- 3 T, plus $\frac{3}{4}$ cup sugar
- 1 8 oz package cream cheese
- 1 8 oz carton Cool Whip
- 2 3 oz pkgs strawberry gelatin dessert mix
- 2 cups boiling water
- 2 10 oz pkgs frozen strawberries
- 1 small can crushed pineapple

Preheat the oven to 400 degrees. For the crust, mix the pretzels, butter, and 3 tablespoons sugar. Press this mixture into a 9x13 inch pan. Bake for 7 minutes and set aside to cool. Beat together the cream cheese and $\frac{3}{4}$ cup sugar. Fold in the Cool Whip and spread over the cooled crust. Refrigerate until well chilled. Dissolve the gelatin dessert mix in the boiling water; cool slightly. Add the strawberries and pineapple, pour over the cream cheese mixture. Refrigerate until serving time.

Strawberry Salad

- 2 small packages strawberry jello
- 1 cup boiling water
- 1 quart fresh strawberries
- 1 large can crushed pineapple
- 1 pint sour cream
- 1 cup chopped pecans

Dissolve jello in boiling water. Fold in remaining ingredients except sour cream. Pour half of mixture into a dish. Let set up. I usually refrigerate for a few minutes. When firm, spread top with sour cream. Add the rest of mixture and let congeal.

Top with sliced strawberries at serving time.

Strawberry Salad w/Lettuce

- Leaf Lettuce, washed and torn
- 2 cups washed, hulled and sliced fresh strawberries

Dressing:

- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup red wine vinegar
- $\frac{1}{4}$ cup extra virgin olive oil
- 1 tsp paprika
- 2 fresh cloves garlic, minced
- $\frac{1}{2}$ tsp pepper

In a microwave proof bowl, blend together sugar, vinegar, oil, paprika, garlic and pepper. Heat until dissolved and blended. Can be prepared ahead and served warm or cold.

Arrange sliced strawberries over lettuce in large bowl and pour dressing over lettuce. Toss.

Other Favorites

Berry Crisp

1 quart strawberries, sliced if large
1/3 cup sugar
1/3 cup margarine (or butter)
1/2 cup rolled oats
1/2 cup flour
3/4 cup brown sugar

Combine strawberries and sugar and place in 8 inch square baking dish. Mix margarine, oats, flour and brown sugar until crumbly. Sprinkle on top of berries. Bake at 375 degrees until brown on top, about 35 minutes.

Busy Day Cobbler

1 stick margarine (or butter)
1 cup self-rising flour
1 cup sugar
1 cup milk
3 cups sliced strawberries, sweetened to taste

Melt the margarine in a 1 1/2 quart baking dish. In a bowl, sift together the self-rising flour and sugar. Stir in the milk, leaving some lumps. Pour over the melted margarine in the baking dish. Add the strawberries. Do not stir. Bake at 350 degrees for about 45 minutes.

Chicken Salad w/Pita Bread

2 cups cooked, cooled and diced chicken
1 cup shredded lettuce
¾ cup halved white grapes
1 cup washed, hulled and halved fresh strawberries
1 cup alfalfa sprouts
1 cup light dressing of your choice
Pita bread or spinach

In large bowl combine chicken, lettuce, grapes, strawberries, and sprouts. Toss gently with dressing. Stuff into pita bread or serve on a bed of spinach.

Chilled Strawberry Soup w/Mint

1 cup unsweetened cold apple juice
32 oz. Fresh or frozen strawberries
2 - 4 T honey, to taste
¼ cup fresh chopped mint
½ cup nonfat vanilla yogurt
4 ginger snaps, crumbled, for garnish (optional)

In blender, puree juice and strawberries with their liquid. With blender running, drizzle in honey to taste. Add mint and puree 1 more minute. Strain soup through mesh strainer to remove seeds. Chill; pour into individual bowls and top with yogurt and crumbled ginger snaps, if desired, before serving.

Easy Strawberry Pizza

1 roll of sugar cookie dough
1 cup of powdered sugar
2 pounds fresh strawberries
1 8 oz package of cream cheese or neufchatel cheese
1 8 oz container of whipped cream

Mix cookie dough as directed on its package. Spread on round pizza pan and cook for 10 minutes. Let cool. Mix cream cheese and powdered sugar, and spread in a layer over baked cookie. Add a layer of sliced strawberries. Then add whipped cream as a final layer. Place halved strawberries on top as desired.

Frozen Fruit Bars

2 cups fresh strawberries
1 T Sugar
1 tsp lemon juice

Puree fruit in blender, adding a tablespoon or two water if necessary. Add sugar and lemon juice and insert popsicle sticks. Freeze until solid. Just before eating, remove cups by running warm water over them.

Frozen Strawberry Sandwiches

1 quart frozen vanilla yogurt
3 cups fresh strawberries, washed, hulled and sliced
18 graham crackers

Soften frozen yogurt. Fold in sliced strawberries. Arrange 9 crackers in an 8-inch square pan. Spread yogurt mixture over crackers. Cover with remaining crackers to make sandwiches. Freeze until firm. Cut into 9 squares.

Gail's Berry-Apple Salsa

2 cups chopped fresh strawberries
1 large granny smith apple (chopped)
Juice from one orange
1 – 2 tsp orange zest
2 T brown sugar
2 T apple jelly
1 package flour tortillas cut in wedges
Cinnamon Sugar

Mix the first 6 ingredients together. Mist the flour tortillas with water. Coat the tortillas with the cinnamon sugar. Place on a cookie sheet. Pre-heat oven to 375 degrees. Bake the tortillas for a few minutes until brown. Dip tortillas in salsa mixture – and enjoy.

Grace's Strawberry Pudding

1 small box instant vanilla pudding
1 can Eagle Brand milk
1 cup water
1 pint whipping cream – whipped
Vanilla Wafers

Mix first three ingredients together until thickened. Fold in whipping cream. Layer vanilla wafers, mixture, then sliced strawberries in 9x13 pan, finishing with strawberries.

Grand Ole Opry Strawberry Dumplings

½ cup sugar
2/3 cup water
2/3 tsp vanilla
1 cup sifted flour
4 T sugar
1 ½ tsp baking powder
½ tsp salt
4 T butter
2 ½ cups fresh strawberries
Combine sugar and water in saucepan and bring to boil. Reduce heat and simmer uncovered for 5 minutes. Stir in vanilla. Sift together dry ingredients and cut in butter till mixture is crumbly. Place berries in casserole or pan. Pour hot sugar mixture over berries. Immediately drop dumpling dough over berries in 8 to 10 spoonfuls. Sprinkle dumplings with small amount of sugar. Bake in very hot oven 450 degrees for 25 to 30 minutes, or until dumplings are done. Serve while warm.

Homemade Strawberry Ice Cream

1 5 1/2 oz package vanilla instant pudding mix
2 cups sugar
5 cups milk
1 can 13 oz evaporated milk
2 cups mashed fresh strawberries
Combine pudding mix and sugar in a large bowl.
Add milk and evaporated milk, stirring well until sugar is dissolved. Add Strawberries to mixture. Pour mixture into freezer can and set in refrigerator for 2 hours to chill. Freeze according to manufacturer's instructions. Let ripen for 1 hour. Yield: 1 gallon.

Joan's Strawberry Ice Cream

1 Quart Crushed Strawberries (blend well in food processor or blender)
1 Can Eagle Brand Condensed Milk
2 Tall Cans Carnation Evaporated Milk
3/4 cup sugar
1 tsp Vanilla
1 egg (optional)

Enough whole milk to fill freezer container to fill line. Once the strawberries are blended, add sugar, egg, vanilla and condensed milk to blender or food processor. Blend for a few minutes until thoroughly mixed. Pour this mixture into 1-1/2 gallon ice cream freezer. Add two cans of evaporated milk and stir. Then add enough whole milk to fill the freezer container to the fill line. Add ice alternating with rock salt as you fill. Turn on freezer if electric and continue to add ice as needed until the freezer stops. Once the freezer stops pour off excess water and refill freezer with ice. Cover and let sit for 30 minutes to 1 hour before serving.

Patsy's Candy Strawberries

1 can Eagle Brand Condensed Milk
2 large pkgs strawberry jello
1 pkg unflavored gelatin (1 tsp)
2 cups finely chopped pecans
1 7 oz can coconut

Almond slivers (color with green food color drain on paper towel) or you can buy plastic caps for the cap. I like to use colored almond slivers for the stem so you can eat everything. If you use almonds for the stem dip the top of the berry in green sugar after you've shaped the berry.

Mix the first 3 ingredients with spoon. Use hands to mix in nuts and coconut. Add a little red coloring if you want them to look redder. Take about a tsp of mix and roll a cone shape. Flatten one end. Roll sides only in red sugar, then the end in green sugar. Put almond slivers in end for stem.

Refrigerate for a few hours on cookie sheet. These can be frozen. Keep refrigerated.

Slow Berry Cobbler

Filling:

- 1 10 oz bag frozen or fresh strawberries
- 1 10 oz bag frozen or fresh blueberries
- 1 10 oz bag frozen raspberries
- 1/3 to 2/3 cup sugar to your taste
- 1/2 cup baking mix

Topping:

- 2 1/4 cups baking mix
- 1/4 cup sugar, plus 1/4 cup
- 3 T butter, melted
- 1/2 cup milk
- 2 tsp ground cinnamon

Spray the insert of a slow cooker with nonstick spray. In a large mixing bowl toss together all the frozen fruit, sugar and 1/2 cup baking mix. Transfer the fruit to the slow cooker. In another large mixing bowl, stir together 2 1/4 cups baking mix, 1/4 cup sugar, melted butter and milk with a wooden spoon. With your hands, drop bits of dough on top of the fruit in the slow cooker. In a small mixing bowl, stir together the remaining 1/4 cup sugar and ground cinnamon. Sprinkle the cinnamon sugar on top of the dough and place the lid on the slow cooker. Turn the power onto high and slow cook for 3 to 4 hours until the topping has puffed and the fruit is bubbling. Serve warm with whipped cream or ice cream.

Strawberry Cheesecake Trifle

- 2 pints fresh strawberries, sliced
- 1 cup sugar, divided
- 2 8 oz pkgs cream cheese, softened
- 3 T orange juice
- 3 cups whipping cream, whipped
- 1 loaf (10 3/4 ounces) frozen pound cake, thawed and cut into 1/2 inch cubes
- 3 squares (1 oz each) semisweet chocolate, grated chocolate curls and additional strawberries, optional

In a bowl, toss strawberries with 1/2 cup sugar, set aside. In a mixing bowl beat cream cheese, orange juice and remaining sugar until smooth. Fold in the whipped cream; set aside.

Drain strawberries, reserving the juice; set the berries aside.

Gently toss cake cubes with reserved juice. Place half of the cake in a 4-quart trifle dish or serving bowl. Top with a third of the cream cheese mixture, half the strawberries and half of the grated chocolate. Repeat layers. Top with the remaining cream cheese mixture. Garnish with chocolate curls and strawberries if desired.

Cover and refrigerate for at least 4 hours. Yields 14 – 16 servings.

Strawberry Filled Oatmeal Bars

1 cup all purpose flour
1 cup oats
2/3 cup packed brown sugar
1/4 tsp baking powder
1/2 cup butter

Strawberry filling:

2 cups sliced strawberries
2 T water
2 T sugar
1 cornstarch

Mix all dry ingredients and then add butter until mixture resembles coarse crumbs. Meanwhile, cook strawberries, water, and sugar on the stove about 5 minutes, and then add cornstarch and cook, stir until thickened. Press 1/2 of dry mixture into ungreased 9x9x2 inch baking dish. Spread strawberry filling on top. Cover with remaining dry mixture. Bake in 350 degree oven for 30-35 minutes or until the top is golden brown. Cool in the pan on a wire rack. Cut into bars.

Strawberry Frozen Yogurt

1 pint fresh strawberries, hulled
1/4 cup sugar
1/2 tsp grated lemon rind
1 1/4 cups plain nonfat yogurt
1/4 cup skim milk

Combine first 3 ingredients with electric blender or food processor until smooth. Add yogurt and milk. Process 30 seconds. Pour mixture into freezer can of a 2 quart hand-turned or electric freezer. Freeze according to manufacturer's instructions. Let ripen 1 hour, if desired. Scoop into individual dessert bowls, and serve immediately.

Strawberry Pizza

Crust:

1 1/2 c self-rising flour
1 1/2 sticks butter or margarine
1 c chopped nuts
2 T sugar

Filling:

8 oz Cream cheese
2 c powdered sugar
8 oz whipped cream (home made or store bought topping)

Glaze:

1 pint strawberries mashed (plus 1 pint sliced for later)
3/4 c sugar
1 T cornstarch
1/3 c water

Optional: 1 drop almond or vanilla extract

Directions: Mix together crust ingredients. Press in a pizza pan. Bake 10-15 minutes at 350 degrees. Let cool 30-45 minutes.

Cream together the cream cheese and powdered sugar. Then fold in the whipped cream. Spread over cooled piecrust. Mix glaze ingredients well until thick over low heat. Cool and spread on the cream cheese mixture. Arrange 1 pint slice strawberries on top.

Tennie's Strawberry Delight

2 small pkgs Strawberry Gelatin (3 oz each)
2 cups boiling water
2 pkgs frozen strawberries (8 oz each, thawed)
1 cup crushed pineapple
2 ripe bananas (mashed)
½ cup chopped pecans
1 cup sour cream

Dissolve gelatin in boiling water. Add thawed strawberries, pineapple, bananas and nuts to gelatin. Pour half of this mixture into 9 inch square casserole and chill until set. Spread sour cream over mixture. Pour remaining mixture over sour cream. Chill until set.

World's Easiest Ever Strawberry Ice Cream

2 cups buttermilk
1 ½ cups strawberry jam

Stir buttermilk into jam. Pour into refrigerator tray; freeze until firm. Cut up frozen mixture and place in chilled mixer bowl. Whip with electric mixer until fluffy. Return to tray, cover and freeze firm. Spoon into sherbet dishes. Garnish with fresh strawberries.

Strawberry Toothpaste

Did you know that your teeth can benefit from regular brushing with strawberries. Simply chew a few berries and let them stay in your mouth for a few minutes. Your lips and mouth will feel fresh and the treatment benefits the gums. It also acts as a natural whitener.

Sunburn Care

For mild sunburn, take a few fresh strawberries and rub them over affected areas. Leave the juice on for at least half an hour. Wash it off with warm water.

