

Strawberry Recipes

Strawberry, Blackberry, or Raspberry Cobbler:

Boil 1 quart berries, 1 cup sugar and enough water to make berries juicy, for 10 minutes. Melt one stick margarine in 9x13 baking dish in oven, until margarine is lightly browned.

Combine:

1 cup of milk

1 cup of sugar

1 cup of self-rising flour

Beat hard until lumps are gone. Pour batter over melted margarine. Bake 5-10 minutes in 450 degree oven. Then pour berries over batter and bake 10-15 minutes longer or until cobbler is browned.

Strawberry Muffins:

1 $\frac{3}{4}$ cups all purpose flour

1 tbsp baking powder

$\frac{1}{2}$ tsp salt

$\frac{1}{4}$ cup sugar

1 egg

1 $\frac{1}{4}$ cups milk

$\frac{1}{4}$ cup shortening, melted

$\frac{3}{4}$ cup fresh strawberries, whole or sliced

Sift together first 4 ingredients. Beat together egg, milk, and shortening. Add liquid to the dry ingredients, *only until combined*. Stir in berries. Spoon into 12 medium sized, greased, muffin cups. Bake at 400 degrees for 20-25 minutes or until golden brown.

Strawberry Daiquiris:

2 cups fresh strawberries, washed and hulled

$\frac{1}{2}$ cup light rum

1 tablespoon lime juice

3 tablespoons sugar

1 cup crushed ice

Blend all ingredients in blender; cover and process on high until smooth. Yields 2 cups.

Chesterfield Berry Farm

Delores Sedivy's Strawberry Pizza Pie:

Crust:

1 ½ cups flour
1 ½ sticks butter or margarine, melted
½ to 1 cup chopped pecans
1 tablespoon sugar

Filling:

1 8oz. package cream cheese, softened
2 cups confectioner's sugar
1 8oz. container whipped topping
1 pint whole strawberries

Topping:

1 pint chopped strawberries
¾ cup sugar
1/3 cup water
2 tablespoons cornstarch
2-3 drops red food coloring, optional

Mix crust ingredients. Press into pizza pan or large pie pan. Bake 10 to 15 minutes at 350 degrees.

Cool. Make filling by creaming cheese with sugar. Fold in whipped topping. Spread on cold crust. Arrange 1 pint of whole strawberries (without hulls), on top of cream cheese mixture. You may slice the berries if you prefer. In a saucepan, combine all topping ingredients and cook until thick. Spread on top of pie. Refrigerate.

Mary Louise Cooke's Strawberry Pie:

Filling:

3 tablespoons cornstarch
3 tablespoons strawberry Jello
¾ to 1 cup sugar
1 cup of warm water
1 tablespoon of red food coloring (optional)

Mix and cook until thick. Add 1 quart of washed and drained strawberries. Toss and pour into pie shell. Chill and serve with whipped topping.

Chesterfield Berry Farm

Strawberry Jello Salad with Pecans:

- 1 ½ cups boiling water
- 2 (3 oz.) packages strawberry Jello
- 1 large package frozen strawberries
- 1 cup crushed pineapple (drained)
- 1 cup chopped pecans
- 1 8 oz. sour cream

Combine ingredients except sour cream and divide in half. Allow one half to set in refrigerator and then spread sour cream on top. Pour rest of mixture on top of sour cream and set again.

A Great Dip For Strawberries By Ruth Sims:

- 1- 15 oz. can of "Coco Lopez" cream of coconut
- 1 - 3.4 oz. box of Jell-O French Vanilla Instant Pudding
- 8 oz. sour cream

Blend the three ingredients together until smooth. Chill in refrigerator one hour. You will enjoy a great dip!

"Sugar Free" Strawberry Pie By Mary Abbett

- 1 baked 9 inch pie shell
- 4 cups sliced or whole strawberries, washed and hulled

Glaze:

- 1 box Jello sugar free vanilla pudding cooked type (not instant), 4 serving size
- 1 box Jello sugar free strawberry Jello, 4 serving size
- 2 ½ cups cold water

In a saucepan mix pudding mix, Jello mix, and 2 ½ cups water. Stir over medium heat until mixture comes to a full boil. Remove from heat. Cool in refrigerator until slightly thickened. Arrange strawberries in pie shell. Pour cooled mixture over berries. Chill until set. Serve with whipped cream.

Chesterfield Berry Farm

"Just For Kids" Frozen Strawberry Sandwiches By Barbara Coblentz

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.

Old Fashioned Cooked Strawberry Jam

2 quarts crushed strawberries

6 cups sugar

Combine. Bring slowly to boil, stirring until sugar dissolves. Cook rapidly until thick, about 40 minutes. Pour boiling hot into jars and seal.

Freezer Jam from Frozen Fruit

20 oz frozen strawberries or raspberries

3 cups sugar

1 package regular powdered pectin and 1 cup water, or 1 pouch liquid pectin

Let berries thaw. Mix berries and sugar. Let stand for 20 minutes, stirring occasionally. If using powdered pectin, add the water and boil for 1 minute, stirring occasionally. Add pectin mixture to berries and sugar. Stir for 2 minutes. Pour into freezer containers, leaving ½ inch head space. Cover and refrigerate until set. Store in refrigerator or freezer. Yields 5 half pints.

Cooked Jam And Freezer Jam:

Both can be made with pectin. Follow directions on the pectin box.

Chesterfield Berry Farm

Strawberry Bread by Mrs. Marshall Jones:

3 cups all-purpose flour

2 cups sugar

1 teaspoon baking soda

1 teaspoon salt

1 teaspoon ground cinnamon

4 eggs, beaten

1 1/4 cups vegetable oil

2 (10 oz.) packages frozen strawberries, thawed and chopped

Note: You may use 2 cups fresh or frozen strawberries from the farm

Optional: 1 cup chopped pecans

Combine first five ingredients in large bowl. Make a well in center of mixture. Combine remaining ingredients. Add dry ingredients, stirring until well combined. Spoon mixture into 2 greased and floured 9x5x3 inch loaf pans. Bake at 350 degrees for 1 hour. Cool loaves in pans for about 10 minutes. Remove to wire racks and cool completely. Yields 2 loaves. Freezes well. Frost if desired.

Frosting:

1/2 box confectioner's sugar

4 oz. cream cheese

1 teaspoon vanilla

1/2 stick soft margarine

Optional: chopped nuts

Mix together and frost cooled bread.

Frozen Strawberry Slush:

1 cup sliced fresh strawberries

3 cups water

12 oz frozen pink lemonade concentrate

6 oz frozen limeade concentrate

1 1/2 cups light rum

Puree strawberries and add concentrates, water and rum. Stir until concentrate is thawed. Put in containers and freeze. Scrape to make slush. Add water or 7-Up to slush in glasses, if preferred. Serve in champagne glasses.

Chesterfield Berry Farm

Strawberry Cake By Mrs. Tex Walls:

1 box white cake mix

1 box strawberry Jello (3oz)

4 egg whites, not beaten

½ cup Wesson oil

¼ cup strawberries, mashed

1 teaspoon baking powder

Mix all in a large bowl. Bake in 2 layers. Bake at 350 for 30-35 minutes.

Icing:

1 box powdered sugar

1 stick margarine

¼ cup strawberries, mashed

Mix all together. Spread between layers and all over the cake. May add more sugar if icing is too soft.

Flip-Flop Salad By Novella Horner:

1 6oz package gelatin, any flavor

2 cups boiling water

1 cup pineapple juice

1 8oz package cream cheese, softened

5 tablespoons mayonnaise

2 cups miniature marshmallows

1 one pound can crushed pineapple, drained

1 package prepared whipped topping

Dissolve gelatin in boiling water and add pineapple juice. Cool, but do not let set. Mix remaining ingredients together, reserving 1 tablespoon mayonnaise. Grease a 9 x 13 inch pan with tablespoon of mayonnaise. Put cream cheese mixture in bottom of pan. Pour gelatin mixture on top and watch it “flip-flop.” Chill.

Chesterfield Berry Farm

Frozen Strawberry Slush:

1 cup sliced fresh strawberries

3 cups water

12 oz frozen pink lemonade concentrate

6 oz frozen limeade concentrate

1 ½ cups light rum

Puree strawberries and add concentrates, water and rum. Stir until concentrate is thawed. Put in containers and freeze. Scrape to make slush. Add water or 7-Up to slush in glasses, if preferred. Serve in champagne glasses.