

DeGroot's Strawberries

Favorites

Glazed Strawberry Pie

- 1 ½ to 2 quarts strawberries
- 3 Tb corn starch
- 1, 9 inch baked pie shell
- 1 Tb. Lemon juice
- ¾ to 1 cup sugar
- ¼ tsp. salt
- ½ water
- Whipped cream or frozen whipped topping

Cut the strawberries in half, reserving 6 small berries with stems for garnish. Put halved berries in pie shell. Crush remaining berries and combine with sugar, water, corn starch, lemon juice and salt; cook until thick and clear. Cool.

Pour cooked mixture over berries in pie. Chill. Put a ring of whipped cream around to of pie and decorate with reserved berries.

Strawberry Slush

- 9 cups of water
- 2 cups of sugar

Bring water to a boil, stir to dissolve sugar and let cool.

- 10 oz. fresh or frozen mashed strawberries
- 12 oz. orange juice undiluted
- 1 pkg. strawberry kool-aid (dry)

Mix all together and freeze. Put slush in glasses; fill half with 7-UP and half with slush. Clear alcohols are also a possibility. Please drink responsibly.

Strawberry Bread

3 eggs, beaten 1 cup oil
2 cups sugar 1 Tbsp vanilla
Assemble and beat well until light yellow.
Then add the second mix below:
2 cups flour 1 cup oatmeal
1 Tbsp baking soda 1 tsp salt
½ tsp baking powder
2 cups crushed strawberries

In a greased pan, pour mix, do not over fill to full, bake at 350 degrees for 1 hour, should be reddish in color. Best served 24 hours old and chilled. Can be topped with whip cream or made into muffins.

Strawberry Swirl

3 eggs 1, 8 oz. cream cheese
1 cup sugar a pinch of salt
2 cups cool whip or 1 cup whipping cream
10 oz of frozen strawberries
Pretzel crust (listed below)
Separate eggs, beat yolks and add: Cream cheese, sugar, and salt. Cream together. Beat egg whites till fluffy, fold into mixture along with: cool whip and strawberries. Pour over pretzel crust and freeze. Set out ten minutes before serving.
Pretzel Crust:
Melt 1 stick of butter, ½ cup Crisco and remove from heat. Add 3 tsp. sugar and 2 cups crushed pretzels. Mix together and put in the bottom of a 9" by 13" pan.