

DeGroot's Strawberries Pie Recipes

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.

No Crust Strawberry Pie

- 24 ounces fresh strawberries
- 1 (2.1 ounce) package sugar-free cook and serve vanilla pudding mix
- 1 (.6 ounce) package sugar-free strawberry flavored gelatin
- 2 cups water
- optional 1 tsp. vanilla extract added to pudding

Rinse and hull strawberries. Distribute evenly in a 10 inch pie pan. In a medium saucepan combine pudding mix, gelatin mix, and water. Stir well and bring to a full boil. Pour mixture over strawberries and refrigerate for 4 to 6 hours. Top with light frozen whipped topping prior to serving, if desired.

Jane's Pie recipe

- 4 ½ cups strawberries
- ½ cup white sugar
- ½ cup flour
- 1 Tbsp cornstarch

Topping:

- ¾ cup white sugar
- ¾ cup flour
- 6 tsp butter (no substitute)
- 1 pinch nutmeg

Preheat oven to 400 degrees. To make topping, use a medium size bowl and mix the topping ingredients until fluffy crumbs form. In another bowl, mix ½ cup sugar, ½ cup flour and cornstarch. Gently coat berries with mixture, careful not to crush them. Pour berries into prepared crust. Mound in middle, it will bake down. Cover berries with the topping and about 15 pea-sized pieces of butter. Bake for 20 minutes at 400 degrees. Then reduce the heat to 375 degrees and bake for another 40 minutes. Optional – add sugar to the top of the pie when it has 10 minutes left to bake.

Aunt Mary Barsen's Pie Crust

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| 2 cups flour | 1 egg yolk |
| 1 cup lard | 1 tsp salt |
| 6 tsp. water | 1 tsp baking powder |

Mix flour and lard, chop the lard up until it is all pea-sized. Beat together remaining ingredients. Then add them to the flour and lard. Blend all together. Flour counter top and roll out pie crust to desired thickness. Usually ¼ inch.