

Strawberry Pie

9" baked pie shell
1 quart strawberries
1-1/3 cups water
1 cup sugar

1 cup heavy cream
1 tablespoon 10X sugar
1/8 teaspoon nutmeg
3 tablespoons cornstarch

Bring to boil and cook 15 minutes:

1 cup strawberries
1 cup water
sugar

Add cornstarch and water to cooked strawberries. Cook until thick and clear.

Beat cream and 10X sugar. Spread on bottom of crust. Sprinkle nutmeg. 3 cups strawberries on top of whipped cream. Pour on strawberry glaze. Dabs of whipped cream on top.

Strawberry Glaze Pie

4 cups fresh strawberries
1 cup water
3/4 cup sugar

3 tablespoons cornstarch
Few drops red food coloring
1 baked 8" pastry shell

Crush 1 cup of the smaller berries and cook with water about 2 minutes, sieve. Combine sugar and cornstarch and stir into berry juice. Cook and stir until clear. Add food coloring. Place half the berries in pastry shell, pour half the sauce over. Repeat with remaining berries and sauce. Chill. Serve with whipped cream.

Strawberry Pie

1 baked 9" pie shell
1 quart fresh strawberries, washed
and capped

1 1/4 cups sugar
2 1/2 tablespoons cornstarch
1/2 pint whipping cream, whipped

Sprinkle half of berries with 1/4 cup of the sugar and place in pie shell. Mix remaining berries and sugar with the cornstarch. Cook over medium heat; stir until syrup is thickened and clear. Cool. Pour over uncooked berries. Cover with whipped cream.