

Pauline's Fresh Strawberry Pie

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Prepared at Saturday Market June 14, 2016

Ingredients:

Prebaked pie shell

4# fresh strawberries (set aside the best ones to cover the top of the pie).

1 ½ - 2 cups sugar (adjust for sweetness of berries)

5 tablespoons cornstarch

Strawberry flavored gelatin, small

Directions:

Slice berries but set aside the best strawberries, enough to cover the top of the pie. Add 1 ½ - 2 cups sugar to remaining sliced berries, mix gently and let sit for 1 hour.

Glaze:

Drain juice from strawberries. Add water or other juice to make 2 cups liquid. Reserve ¼ cup of juice. Bring the remainder to a boil in medium sauce pan. Add 5 tbsp of cornstarch to the ¼ cup reserved berry juice, stir to mix into a smooth slurry. Pour the juice/cornstarch mixture slowly into the boiling juice while stirring to avoid lumps. Continue to stir the mixture until the glaze starts to thicken. Remove from the heat.

Add small envelope of strawberry gelatin (regular or sugar free). Cook the glaze until is clear and thick.

Remove from stove and cool. The glaze will thicken further as it cools. Arrange the sliced berries in the prebaked pie shell. Pour half of the glaze over them. Decorate the top of the pie with the pretty berries.

Pour remaining glaze over the pie. Chill before serving. Garnish with whipped cream or fresh mint leaves, if desired.

Note: 1 quart of berries will fill an 8"-9" pie shell. This recipe is large enough to make an 11" pie.