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DELICIOUS STRAWBERRIES

By Arleen M. Kaptur

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Fresh ruby red strawberries give your taste buds a treat. The juice is sweet and tantalizing. Even the aroma of fresh berries excites the palate and prepares the way for a great adventure in eating.

Try some of these recipes as you partake of a fruit that is luscious, beautiful in color, and heavenly in any menu plan.

ENJOY!

BASKET OF FRUIT

2 cups fresh, hulled strawberries

1 cantaloupe

1 pineapple

2 cups blueberries

3 kiwi fruit

1 banana

2 oranges

Sauce:

1 egg

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1 tbs. lime juice

1/4 cup lemon juice, freshly squeezed please

1/2 cup orange juice

1 cup sugar

Prepare the sauce: Beat the egg. Place in a pan with the lime juice, lemon juice, orange juice, and

sugar. Bring to a boil over medium–high heat and stir gently for 1 minute. Set aside to cool.

Remove the rind from the cantaloupe, and cut into bite–size pieces. Do the same with the pineapple, kiwi fruit, banana (dipped in a little lemon juice to avoid discoloration), and oranges. Wash the strawberries before they are hulled.

Wash the blueberries in cold water. Place in a clear glass bowl so your guests can admire the colors. Pour the sauce over the fruit but do not stir. Allow to stand for 2–1/2 hours before serving. Stir very gently just before serving.

LAYERED STRAWBERRY DESSERT

2 cups fresh strawberries, washed, hulled and sliced

1 cup sugar

1/4 cup cornstarch

2 1/2 tbs. strawberry "jello" powder

1 cup cold water

1 3/4 cups cold milk

1 pkg. instant vanilla pudding

5 cups cubed angel food cake

2 1/2 cups whipped heavy cream

In a pan combine the "jello" powder, sugar and cornstarch. Slowly add the water and stir until smooth. Bring to a boil, cook, stirring constantly, until syrup has thickened. Remove from the heat. Stir in the strawberry slices and set aside.

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In a mixer, combine the cold milk and the pudding mix. Beat on low for 2 1/2 minutes, until thickened. Set aside.

In a clear glass bowl (to allow the colors to show) place half of the angel food cubes. Also pour one-half of the pudding over the cubes, then one-half of the strawberry mixture, topped with one-half of the whipped heavy cream. Repeat the process. Garnish with slivers of chocolate.

Your guests will feel the luxury with every bite.

FRUITY SUMMER DESSERT

1 pkg. white cake mix

1/2 cup strawberry preserves (not jelly or jam)

12 strawberries, washed, hulled and sliced

1-2 fresh peaches, sliced thinly

1 cup peach preserves

1/2 cup whipped topping

Preheat oven to 350. Grease and flour a 13/x9/2" pan. Prepare white cake mix per package instructions and bake.

Split cake in half horizontally. Place bottom cake layer on serving plate. Spread this layer with strawberry preserves. Place top layer of cake over strawberry preserves. Score the top of the cake with knife to mark 24 servings. Alternate fresh strawberries with peach slices on alternate blocks. (Quilt design)

Heat the peach preserves and strain. Brush the fruit with the warmed glaze. Garnish with whipped topping and curled chocolate strip.

STRAWBERRY BAVARIAN CREME ELEGANTE

1 1/2 cups fresh strawberries, washed, hulled, and sliced

2 envelopes unflavored gelatin

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1/2 cup sugar

1 1/4 cups semi-sweet chocolate chips

2 1/4 cups cold milk, divided

1 tsp. vanilla extract

1 cup cold heavy whipping cream

strawberry cream

Using a 6-cup ring mold – lightly oil. Drain the strawberry slices, but keep the liquid. Add water to the strawberry juice to equal 3/4 cup. Sprinkle gelatin over the liquid and let stand for 3 mins. Refrigerate the drained berries.

1 tsp. vanilla extract, 2–3 drops red food coloring

STRAWBERRY SYRUP

(For pancakes or ice cream)

1 cup sugar

1 cup water

Best Recipes: Strawberry Banana Milkshake

By Donna Monday

Directions

Blend until smooth. Top each with scoop of remaining ice cream.

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