

Individual Strawberry Trifles

1/2 cup semisweet chocolate
1/2 cup heavy whipping cream
2 tablespoons orange juice
2 cups sliced fresh strawberries
4 slices pound cake, cubed

DIRECTIONS:

In a small saucepan, melt chocolate chips with cream over low heat; stir until smooth. Remove from the heat; stir in orange juice. Cool to room temperature.

In four dessert glasses or bowls, layer the strawberries, cake cubes and chocolate mixture. 4 servings



Strawberry Salad

2 Heads of chopped Romaine Lettuce
2 C Fresh sliced strawberries
1 11oz Can Mandarin Oranges (drained)
1/2 C chopped Walnuts
Toss Together

Poppyseed Dressing

1 C Mayonaise
1 Tbl Lemon Juice
1 Tbl Poppyseeds
1 Tbl Honey
Mix together, toss with salad.
Dressing makes enough for 2 salads.



Strawberry Cheesecake

1 package (8oz) cream cheese, softened
1/2 C sugar
1 3/4 C Cool Whip
1 Keebler Graham Cracker Ready Crust Pie Crust
1 Pt strawberries, halved
1/3 C melted currant jelly

DIRECTIONS:

Beat cheese with sugar until creamy. Blend in whipped topping. Spoon into crust. Arrange strawberries on filling and brush with jelly. Chill at least 3 hours.



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Favorite
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Recipes VII

Spooners Berry Farms

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Easy Strawberry Chiffon Pie

If you can run a microwave, you can make this recipe, Easy as pie!

- 32 large Marshmallows
- 1/3 C milk
- 2 1/2 C fresh Spooner Strawberries (smash)
- 1 8oz Cool Whip
- 1 Graham Cracker Crust

DIRECTIONS:

Microwave marshmallows and milk until melted. When slightly cooled, add smashed strawberries and Cool Whip. Spoon into crust and chill.

Tip:

Freezes well, also can be served frozen.



Sparkling Strawberry Lemonade

- 1 Pt Strawberries
- 1 6oz can Frozen Pink Lemonade Concentrate (still Frozen)
- Ice
- Champagne or Soda Water

DIRECTIONS:

Put strawberries & lemonade concentrate in your blender & puree. Fill frosty glasses with ice & about 1/2 C of puree. Pour in Champagne or soda & serve w/straws. Makes 4 servings



Strawberry Muffins

- 1/3 C Sugar
- 1/4 C Butter
- 1 Egg
- 2 1/3 C Flour
- 3 tsp Baking Powder
- 1/2 tsp Salt
- 1 1/8 C Milk
- 1 tsp Vanilla
- 1 C sliced strawberries

DIRECTIONS:

Mix sugar & butter. Beat in egg. Mix flour, baking powder & salt in a bowl. Mix milk & vanilla in a different bowl. Beat wet & dry mixes into butter mixture. Stir in berries & spoon into muffin pans 2/3 full.

TOPPING:

- 1/2 c Brown Sugar
- 1/2 tsp Cinnamon
- 1/2 C Flour
- 1/4 C Butter

Combine topping ingredients until crumbly. Sprinkle on top of muffins. **Bake** at 375 for 25 min.



Strawberry Margarita

DIRECTIONS:

Combine in a blender 2/3 Cup hulled berries, 3 oz tequila, 2 oz orange liqueur, 1 Tbl lime juice and 3 Cups ice cubes; pulse until slushy and smooth. Pour into 2 margarita glasses whose rims have been moistened with a lime wedge and dipped in sugar.



Fresh Glazed Strawberry Pie

- 3 C Fresh Strawberries
- 2/3 C Sugar
- 1/2 C Water
- 3 Tbls Cornstarch
- 1 Keebler Ready Crust Shortbread Pie Crust or Graham Cracker Ready Crust
- Whip Cream or Cool Whip

DIRECTIONS:

Place 2 C sliced fresh strawberries into pie crust. In saucepan, combine 1 C sliced strawberries with 2/3 C sugar. Dissolve 3 Tbl cornstarch in 1/2 C water and add to sauce pan with berry mixture, stirring over medium heat until glossy and slightly thick & starts to boil. (about 3 min.) Cool slightly & pour over fresh berries in pie crust & chill. Serve with whip cream. Makes 1 pie