

The Strawberry Cookbook

423 Recipes

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Spinach and Strawberry Daiquiri Salad

Ingredients

1/4 cup lime juice
1/4 cup honey
1/4 teaspoon poppy seeds
1/4 teaspoon Dijon mustard
1/4 cup vegetable oil

1 cup sliced almonds
1/4 teaspoon salt
1/4 cup white sugar

1 (10 ounce) bag baby spinach,
rinsed and dried
2 pints sliced fresh strawberries
1 cup toasted flaked coconut
1/2 red onion, sliced

Directions

Combine the lime juice, honey, poppy seeds, and mustard in a small bowl; slowly whisk in the oil.

Combine the almonds, salt, and sugar in a large skillet. Stir constantly over medium-low heat until almonds are light golden brown, about 5 minutes. Remove nuts from the skillet to cool.

Toss the spinach, strawberries, coconut, onions, and cooled almonds in a large bowl. Top with prepared dressing, and toss to coat.

Nutty Strawberry Salad

Ingredients

1/4 cup apple cider vinegar
1/4 cup sugar
1/4 cup vegetable oil
1/4 teaspoon paprika
1 dash Worcestershire sauce
1 tablespoon butter
1/2 cup slivered almonds
1 quart strawberries
2 romaine hearts, chopped into bite size pieces

Directions

In a bowl, mix the vinegar, sugar, oil, paprika, and Worcestershire sauce. Cover, and refrigerate at least 6 hours.

Melt butter in a skillet over medium heat. Stir in the almonds, and cook until golden brown. Remove from heat, and cool.

In a bowl, toss the strawberries, romaine, and almonds. Mix with the dressing just before serving.

Strawberry Pie

Ingredients

1 (9 inch) unbaked pastry shell
3/4 cup sugar
2 tablespoons cornstarch
1 cup water
1 (3 ounce) package strawberry gelatin
4 cups sliced fresh strawberries
fresh mint

Directions

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

In a saucepan, combine the sugar, cornstarch and water until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in gelatin until dissolved. Refrigerate for 15-20 minutes or until slightly cooled.

Meanwhile, arrange strawberries in the crust. Pour gelatin mixture over berries. Refrigerate until set. Garnish with mint if desired.

Strawberry Sandwich Cookies

Ingredients

1 cup blanched almonds
3/4 cup stick margarine, softened
1 cup confectioners' sugar,
divided
1 egg
1/2 teaspoon almond extract
1 1/2 cups all-purpose flour
1/8 teaspoon salt
1 tablespoon lemon juice
3 tablespoons strawberry jam

Directions

In a food processor or blender, process almonds until ground; set aside. In a mixing bowl, cream margarine and 1/2 cup sugar. Beat in egg and extract. Combine flour and salt; gradually add to creamed mixture. Stir in the ground almonds. Divide dough in half; cover and refrigerate for 2 hours or until easy to handle.

On a lightly floured surface, roll out each portion of dough into a 12-in. x 9-in. rectangle. Cut lengthwise into three strips; cut each strip widthwise into six pieces. With a 3/4-in. round cutter, cut out a circle in the center of half of the pieces (discard circles). Place 1 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until golden brown. Remove to wire racks to cool.

For glaze, combine lemon juice and remaining sugar; thinly spread over whole cookies. Top with cutout cookies; fill center with 1/2 teaspoon jam.

Spring Strawberry Salad with Chicken

Ingredients

2 large boneless, skinless chicken breasts, cubed
2 tablespoons olive oil
2 tablespoons balsamic vinaigrette salad dressing
1 bunch fresh spinach, rinsed and dried
1 pint strawberries, sliced
4 ounces crumbled goat cheese
1 (5 ounce) package candied pecans (such as Emerald® Pecan Pie Glazed Pecans)
2 tablespoons olive oil
2 tablespoons balsamic vinaigrette salad dressing

Directions

Place the chicken breast meat into a skillet with 2 tablespoons of olive oil and 2 tablespoons of balsamic vinaigrette over medium heat; cook and stir until the chicken is browned, no longer pink in the center, and the juice has nearly evaporated, about 10 minutes. Remove the chicken to a bowl and let cool.

Place the spinach into a salad bowl; scatter the strawberries, goat cheese, and candied pecans over the spinach. Drizzle 2 tablespoons of olive oil and 2 tablespoons of balsamic vinaigrette over the salad and top with the chicken. Serve slightly warm or chilled.

Strawberry Daiquiri Pie

Ingredients

1 (10 ounce) can frozen strawberry daiquiri mixer
1 cup sweetened condensed milk
1 (8 ounce) container frozen whipped topping, thawed
1 (10 ounce) package frozen strawberries, thawed
2 (9 inch) prepared graham cracker crusts

Directions

In a large bowl, combine daiquiri mix, sweetened condensed milk, and whipped topping. Mix until smooth and creamy.

Add thawed strawberries and blend into mixture.

Fill pie crusts and refrigerate for approximately 4 hours or freeze until set.

Rhubarb Strawberry Crunch

Ingredients

1 cup white sugar
3 tablespoons all-purpose flour
3 cups sliced fresh strawberries
3 cups diced rhubarb
1 1/2 cups all-purpose flour
1 cup packed brown sugar
1 cup butter
1 cup rolled oats

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, mix white sugar, 3 tablespoons flour, strawberries, and rhubarb. Place the mixture in a 9x13 inch baking dish.

Mix 1 1/2 cups flour, brown sugar, butter, and oats until crumbly. You may want to use a pastry blender for this. Crumble on top of the rhubarb and strawberry mixture.

Bake 45 minutes in the preheated oven, or until crisp and lightly browned.

Strawberry Whip

Ingredients

2 (6 ounce) packages strawberry
flavored gelatin
4 cups water
1 cup frozen strawberries, thawed
1 (8 ounce) container frozen
whipped topping, thawed

Directions

Combine gelatin with 2 cups boiling water; mix well. When dissolved, add 2 cups cold water, mix and refrigerate.

Before gelatin is completely firm, stir in strawberries and thawed whipped topping. Refrigerate until completely chilled.

Strawberry, Ginger and Mint Sekanjabin

Ingredients

4 cups white sugar
2 cups water
12 ounces fresh or frozen strawberries, chopped
1 cup chopped fresh mint
1/2 cup sliced fresh ginger
2 lemons, peeled and juiced
1 cup white balsamic vinegar (not distilled vinegar)

Directions

Bring the sugar and water to a boil over high heat. Boil until the sugar has dissolved, then stir in the strawberries, mint, ginger, lemon peels, and lemon juice. Return to a boil, then reduce heat to medium and simmer for 20 minutes. Remove from heat, and stir in the white balsamic vinegar.

Allow the syrup to stand overnight at room temperature, then strain out the fruits with a fine sieve. Store at room temperature in a sterile container.

To use, stir 1 part syrup into 4 to 6 parts water; serve cold with ice if desired.

Strawberry Rhubarb Muffins

Ingredients

1 cup bread flour
1/3 cup amaranth flour
2/3 cup brown rice flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground allspice
1/2 cup chopped rhubarb
1/2 cup water
1/4 cup honey
3 tablespoons vegetable oil
1 egg
1/2 cup chopped strawberries

Directions

Place rhubarb and water in a saucepan, and bring to a boil. Cook until tender, about 15 minutes. Strain the rhubarb, and reserve the juice. Measure the juices, and if necessary, add a bit of water to make 3/4 cup liquid.

Whisk together rhubarb juice, honey, oil, and egg.

In a large bowl, mix flours, baking powder, baking soda, and allspice. Pour juice mixture into flour mixture, and stir briefly to combine. Do not overmix. Fold in rhubarb and strawberries. Spoon batter into 12 oiled or paper lined muffin cups.

Bake at 375 degrees F (190 degrees C) for 22 to 25 minutes.

Strawberry Cream Freeze

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1 cup cold milk
1 (3.4 ounce) package JELL-O
Vanilla Flavor Instant Pudding
1 1/2 cups thawed COOL WHIP
Whipped Topping
20 NILLA Wafers, coarsely broken
1 cup sliced fresh strawberries
1/2 cup strawberry ice cream
topping

Directions

Make the filling: Beat cream cheese in large bowl with mixer until creamy. Gradually beat in milk. Add dry pudding mix; beat 2 minutes. Stir in COOL WHIP, wafers and berries. Swirl in ice cream topping.

Frozen Strawberry Margarita

Ingredients

6 fluid ounces tequila
2 fluid ounces triple sec
8 ounces frozen strawberries
4 fluid ounces frozen limeade
concentrate
6 cups ice

Directions

Place ice in a blender and crush for 15 to 20 seconds. Add frozen strawberries, tequila, triple sec, and limeade. Blend until smooth.

Grandma's Strawberry Milkshake

Ingredients

4 ounces strawberries, hulled
1 cup milk
1 tablespoon honey
6 cubes ice

Directions

In a blender, combine ice cubes, strawberries, milk and honey.
Blend until smooth. Pour into glass and enjoy!

Strawberry Fudge

Ingredients

2 cups white sugar
1/2 cup water
1/4 teaspoon cream of tartar
1 cup strawberry preserves
2 egg whites, stiffly beaten

Directions

Grease an 8 x 8 inch square pan.

In a medium saucepan combine sugar, water and cream of tartar; bring to a boil. Heat to 242 to 248 degrees F (116 to 120 degrees C), or until a small amount of syrup dropped into cold water forms a firm but pliable ball. Stir in the strawberry preserves; return to a boil. Remove from heat.

Slowly pour the strawberry mixture over the beaten egg whites, stirring constantly. Beat until thick and fluffy. Pour into prepared pan. Cool for 2 hours, or until firm, and cut into squares.

Double-Chocolate Strawberry Shortcake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
3/4 cup cold milk
1 pkg. (4 serving size) JELL-O
Chocolate Instant Pudding
1 1/2 cups thawed COOL WHIP
Whipped Topping
3 tablespoons strawberry jam
2 cups sliced fresh strawberries,
divided
1 teaspoon powdered sugar

Directions

Preheat oven to 350 degrees F. Prepare cake batter and bake as directed on package for two 9-inch round baking pans. Cool in pans on wire racks 10 minutes. Loosen cakes from sides of pans. Invert onto racks; gently remove pans. Cool completely.

Pour milk into large bowl. Add dry pudding mix. Beat with wire whisk 2 minutes. (Mixture will be thick.) Gently stir in whipped topping.

Place one cake layer on serving plate; spread with jam. Top with layers of half each of the pudding mixture and strawberries; cover with remaining cake layer. Top with remaining pudding mixture. Refrigerate at least 1 hour. Top with remaining strawberries and sprinkle with sugar just before serving. Store in refrigerator.

Fresh Strawberry Pie with Orange Liqueur Glaze

Ingredients

1 (9 inch) refrigerated pie crust
1 cup fresh strawberries, hulled
3/4 cup water
3/4 cup white sugar
3 tablespoons cornstarch
3 tablespoons orange liqueur
(such as Grand Marnier®)
3 cups fresh strawberries, hulled

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Bake the pie crust in the preheated oven until puffed and golden-brown, 20 to 25 minutes. Remove to a wire rack and cool completely.

Puree 1 cup of strawberries in a blender until smooth. Pour pureed strawberries into a saucepan. Stir in the water, sugar, and cornstarch. Bring to a boil over medium heat until thickened, stirring often. Remove from heat and stir in the orange liqueur. Set aside.

Arrange the remaining 3 cups of strawberries decoratively in the prepared pie crust. Pour the glaze over the berries. Refrigerate until glaze is set, about 4 hours.

Strawberry Pie II

Ingredients

1 (9 inch) pie crust, baked
1 quart fresh strawberries
1 cup white sugar
3 tablespoons cornstarch
3/4 cup water
1/2 cup heavy whipping cream

Directions

Arrange half of strawberries in baked pastry shell. Mash remaining berries and combine with sugar in a medium saucepan. Place saucepan over medium heat and bring to a boil, stirring frequently.

In a small bowl, whisk together cornstarch and water. Gradually stir cornstarch mixture into boiling strawberry mixture. Reduce heat and simmer mixture until thickened, about 10 minutes, stirring constantly. Pour mixture over berries in pastry shell. Chill for several hours before serving. In a small bowl, whip cream until soft peaks form. Serve each slice of pie with a dollop of whipped cream.

Strawberry Cream Pie

Ingredients

1/2 cup crushed cream-filled
chocolate sandwich cookie

2 tablespoons sugar

2 tablespoons butter, melted

FILLING:

4 ounces cream cheese, softened

2 tablespoons sugar

1/2 teaspoon vanilla extract

1/2 cup mashed fresh

strawberries

1/2 cup heavy whipping cream

2 tablespoons confectioners'
sugar

Directions

Combine the cookie crumbs, sugar and butter; press into a 7-in. pie plate. Bake at 375 degrees F for 8 minutes. Cool completely on a wire rack.

In a small mixing bowl, beat the cream cheese, sugar and vanilla until smooth. Stir in the strawberries. In another small mixing bowl, beat cream until it begins to thicken.

Gradually add confectioners' sugar, beating until stiff peaks form. Fold into the cream cheese mixture. Spoon into the crust. Refrigerate for 4 hours or overnight.

Strawberry Freezer Jam

Ingredients

2 cups crushed fresh strawberries
4 cups sugar
1 (1.75 ounce) package dry pectin
3/4 cup water

Directions

Mix crushed strawberries with sugar, and let stand for 10 minutes. Meanwhile, stir the pectin into the water in a small saucepan. Bring to a boil over medium-high heat, and boil for 1 minute. Stir the boiling water into the strawberries. Allow to stand for 3 minutes before pouring into jars or other storage containers.

Place tops on the containers, and leave for 24 hours. Place into freezer, and store frozen until ready to use.

Strawberry Marshmallow Frosting

Ingredients

2 cups white sugar
2/3 cup water
1 tablespoon light corn syrup
4 egg whites
1 (3 ounce) package strawberry
flavored gelatin

Directions

In a small saucepan, stir together the sugar, water and corn syrup. Bring to a boil and cook to 240 degrees F (116 degrees C) or until a the mixture makes a wispy thread when dripped from a spoon. Remove from the heat and stir in the gelatin. Set aside for just a second while you start the egg whites. If it starts to look weird, give it a quick stir. The gelatin mixture may look grainy, but it will smooth out once it gets mixed in.

Whip egg whites in a clean dry bowl to soft peaks. If you have a stand mixer, use it, otherwise you may need a helper to whip while you pour. Slowly pour, or spoon the sugar mixture into the egg whites while continuing to whip to stiff glossy peaks. Use to frost a cake or cupcakes. This frosting does not need to be refrigerated.

Strawberry Jam

Ingredients

2 pounds fresh strawberries,
hulled
4 cups white sugar
1/4 cup lemon juice

Directions

In a wide bowl, crush strawberries in batches until you have 4 cups of mashed berry. In a heavy bottomed saucepan, mix together the strawberries, sugar, and lemon juice. Stir over low heat until the sugar is dissolved. Increase heat to high, and bring the mixture to a full rolling boil. Boil, stirring often, until the mixture reaches 220 degrees F (105 degrees C). Transfer to hot sterile jars, leaving 1/4 to 1/2 inch headspace, and seal. Process in a water bath. If the jam is going to be eaten right away, don't bother with processing, and just refrigerate.

Chocolate Strawberry Banana Milkshake

Ingredients

1 cup low-fat milk
1/2 cup frozen unsweetened strawberries
1/2 ripe banana
2 tablespoons powdered chocolate drink mix
1/2 teaspoon vanilla extract
2 teaspoons white sugar

Directions

In a blender combine milk, frozen strawberries, 1/2 banana, chocolate milk powder, vanilla and sugar. Blend until smooth. If consistency is too runny, you may add more strawberries.

Strawberry Banana Shakes

Ingredients

1/4 cup milk
1 cup strawberry ice cream
1 medium firm banana, sliced
Whipped cream and two fresh strawberries (optional)

Directions

Place milk, ice cream and banana in a blender; cover and process until smooth. Pour into glasses. Serve immediately. Garnish with whipped cream and a strawberry if desired.

Layered Strawberry Tiramisu

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
3 1/2 cups cold milk
2 (3.4 ounce) packages JELL-O
Vanilla Flavor Instant Pudding
2 (3 ounce) packages ladyfingers,
split
1 (6 ounce) tub COOL WHIP DIPS
Strawberry Creme, thawed
2 1/2 cups sliced fresh
strawberries
2 squares BAKER'S Semi-Sweet
Chocolate, grated

Directions

Beat cream cheese in large bowl with mixer until creamy. Gradually add milk, beating until well blended. Add dry pudding mixes; beat on low speed 1 min. or until well blended.

Cover bottom of 13x9-inch pan with half the ladyfingers; top with layers of half each of the pudding mixture, COOL WHIP DIPS and berries. Repeat all layers.

Refrigerate 3 hours. Sprinkle with chocolate.

Strawberry Glazed Pie

Ingredients

6 cups sliced fresh strawberries
2/3 cup white sugar
1 cup water
4 tablespoons strawberry flavored gelatin
4 tablespoons cornstarch
1 (9 inch) prepared graham cracker crust

Directions

Mix together the sugar, water, gelatin and cornstarch in a medium large saucepan. Boil for one minute. Remove from heat.

Fold in the sliced strawberries, toss until well coated. Pour into the graham cracker crust.

Chill until well set. Serve topped with whipped cream.

Whippee Ripple Strawberry Cake

Ingredients

1 (18.25 ounce) package
strawberry cake mix
3 cups frozen whipped topping,
thawed
3 egg whites
1 cup water
1 package strawberry frosting mix
1 tablespoon water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking pan.

Blend together cake mix, egg whites, 2 cups whipped topping and 1 cup of water. Pour 1/2 the batter into the prepared pan. Sprinkle 1 1/2 cups of the dry frosting mix over batter. Spread remaining batter over frosting mix.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes or until cake tests done. Let cake cool then frost with Strawberry Frosting.

To Make Frosting: Blend remaining frosting mix with remaining whipped topping and 1 tablespoon water until easy to spread. Frost cooled cake in pan. If desired you can add 1/2 cup strawberry slices, fresh or frozen (drained) to the prepared frosting.

Strawberry Pie III

Ingredients

2 cups crushed zwieback toast
3 tablespoons white sugar
3/4 cup butter, melted
1 (8 ounce) package cream cheese, softened
1 cup confectioners' sugar
1 (8 ounce) container frozen whipped topping, thawed
2 cups miniature marshmallows
2 cups water
2 (3 ounce) packages strawberry flavored gelatin
2 cups strawberries, partially frozen

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl mix together zwieback crumbs and white sugar. Stir in butter or margarine. Mix well and pat mixture into a 9x13 inch baking dish. Bake in preheated oven for 12 to 15 minutes, until lightly browned. Set aside and allow to cool.

In a large mixing bowl, whip cream cheese until fluffy. Add confectioners' sugar and beat until smooth. Fold in whipped topping and marshmallows. Spread mixture evenly onto cooled crust.

Boil water in a medium saucepan. Remove from heat and add gelatin. Mix until dissolved, then stir in partially frozen strawberries. Pour mixture over cream cheese layer. Chill until very firm.

Chilled Strawberry Angel Food Dessert

Ingredients

1 (10 inch) angel food cake
2 (8 ounce) packages cream cheese, softened
1 cup SLENDA® No Calorie Sweetener, Granulated
1 (8 ounce) container frozen whipped topping, thawed
1 quart fresh strawberries, sliced
1 (18 ounce) jar strawberry glaze

Directions

Crumble the cake into a 9x13 inch dish.

In a medium bowl, cream the cream cheese and SLENDA® Granulated Sweetener until light and fluffy. Fold in whipped topping. Mash the cake down with your hands and spread the cream cheese mixture over the cake.

In a bowl, combine strawberries and glaze until strawberries are evenly coated. Spread over cream cheese layer. Chill until serving.

Mini Strawberry Tarts

Ingredients

2 (8 ounce) packages cream cheese, softened
2 cups butter
4 1/2 cups all-purpose flour
3 (3 ounce) packages strawberry flavored gelatin mix
1 cup white sugar
3 drops red food coloring
3 1/2 cups boiling water
1/4 cup cornstarch
1/4 cup water
3 pounds fresh strawberries, sliced
1 1/2 cups whipped topping (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease mini muffin pans.

Place cream cheese and butter in a large bowl. Beat with an electric mixer until smooth and fluffy. Gradually beat in flour, one cup at a time, until all is incorporated. Roll dough into 70 small balls, and press each into a mini muffin pan cup to form the pastry crusts.

Bake crusts in preheated oven until golden brown, 15 to 18 minutes. Remove from oven, and allow to cool.

Stir gelatin, sugar, and food coloring into the boiling water. Place over high heat; bring back to a boil. Stir together cornstarch and water to make a paste. Stir the cornstarch mixture in the boiling gelatin until dissolved. Remove from heat and allow to cool completely, about 30 minutes.

Spoon cooled gelatin mixture evenly into tart shells. Push a strawberry half down into each tart. If desired, top each tart with a small amount of whipped topping just before serving.

Orange-Kissed Strawberry Rhubarb Pie

Ingredients

1 pastry for a 10-inch double crust pie

1 1/2 cups white sugar
1/4 teaspoon salt
1/2 teaspoon grated orange peel
1/4 cup quick-cooking tapioca
1/4 teaspoon ground nutmeg
4 cups rhubarb, cut into 1/2 inch pieces
2 cups fresh strawberries, quartered
1/4 cup fresh orange juice
2 tablespoons butter, cut into small chunks
1 tablespoon milk
1 tablespoon white sugar

Directions

Preheat oven to 400 degrees F (200 degrees C). Divide the pie pastry in half, roll out half to a round pie crust about 12 inches in diameter, and place the pie crust in the bottom of a 10-inch pie dish. Refrigerate the other half of the pie pastry until needed.

Stir the 1 1/2 cups of sugar, the salt, orange peel, tapioca, and nutmeg together in a bowl until well blended. Gently stir in the rhubarb, strawberries, and orange juice, taking care not to crush the strawberries; pour into the prepared pie crust. Dot the filling with butter pieces. Roll the reserved pie pastry out to about a 12-inch circle and place the top crust over the fruit filling.

Fold the edges of the top and bottom crust together to seal the two crusts together. Form a rounded indentation in the edge of the pie crust by placing your left index finger against the outer edge of the crust, and pinching the crust against it with the index finger and thumb of your right hand. Move around the edge of the pie, pinching the crust edge against your left index finger to make a fluted crust. Brush milk over the top crust of the pie and sprinkle with 1 tablespoon of sugar. Cut several vent holes in the top crust.

Bake in the preheated oven until the filling is thickened and bubbling and the crust has browned, 40 to 50 minutes. Check after 30 minutes of baking time; if the crust edges are browning too quickly, cover them with strips of aluminum foil. Cool the pie before serving.

Apple-Strawberry Spinach Salad

Ingredients

1 pound fresh spinach, torn
2 cups chopped unpeeled Granny Smith apples
3/4 cup fresh bean sprouts
1/2 cup sliced fresh strawberries
1/4 cup crumbled cooked bacon
DRESSING:
3/4 cup vegetable oil
1/3 cup white wine vinegar
1 small onion, grated
1/2 cup sugar
2 teaspoons Worcestershire sauce
2 teaspoons salt

Directions

In a large salad bowl, combine the first five ingredients. In a small bowl, whisk together all dressing ingredients. Just before serving, pour over salad and toss.

Strawberry Shortcut Cake

Ingredients

1 cup miniature marshmallows
2 (10 ounce) packages frozen sliced strawberries in syrup, thawed
1 (3 ounce) package strawberry flavored gelatin
2 1/4 cups all-purpose flour
1 1/2 cups white sugar
1/2 cup shortening
3 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
1 teaspoon vanilla extract
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease bottom only of a 9x13 inch baking pan. Sprinkle the marshmallows evenly over bottom of pan. Thoroughly combine completely thawed strawberries and their syrup with dry gelatin; set aside.

In large mixing bowl, mix flour, sugar, baking powder and salt. Make a well in the center and add shortening, milk, vanilla and eggs. Blend at low speed until moistened, then beat 3 minutes at medium speed, scraping sides of bowl occasionally. Pour batter evenly over marshmallows in pan. Spoon strawberry mixture evenly over batter.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes until golden brown and toothpick inserted in center of cake comes out clean.

Strawberry-Rhubarb Cup Dessert

Ingredients

1 pound fresh rhubarb, cleaned,
cut into 1/2-inch thick slices
1/2 cup white sugar
1 pkg. (4 serving size) JELL-O
Strawberry Flavor Gelatin

Directions

Combine rhubarb and sugar in a large saucepan. Stir in 1 cup water.

Cook and stir on medium heat until mixture comes to a boil, then continue to boil for 2 min. Remove from heat. Stir in gelatin until completely dissolved. Pour evenly into 7 dessert cups.

Refrigerate 3 hours or until firm. Garnish each serving with 1 Tbsp. thawed COOL WHIP Whipped Topping and a strawberry, if desired.

Sweet and Silky Strawberry Sorbet

Ingredients

1 pound ripe strawberries, hulled and chopped
1/2 cup white sugar
1 pinch salt
1 1/2 teaspoons cornstarch
1 1/2 teaspoons cold water
3 tablespoons lemon juice

Directions

Place berries in the work bowl of a food processor and puree until smooth. Combine berry puree, sugar, and salt in a large saucepan. Heat until melted and just simmering. Whisk cornstarch into the cold water; stir into heated berry mixture. Remove from heat, and stir in lemon juice. Cool slightly. Refrigerate berry mixture until cold, about 2 hours.

Freeze in ice cream maker according to manufacturer's instructions.

Strawberry Cake III

Ingredients

1 (18.25 ounce) package white cake mix
1 egg white
1 cup white sugar
1 cup sliced fresh strawberries

Directions

Prepare the cake according to package instructions for three 8 inch round cake pans. Bake as directed on the package. Cool on wire rack.

To make the Frosting: In a large bowl, beat the egg white, sugar and strawberries on high speed until very stiff peaks form. This takes about 20 minutes. The frosting really grows so be sure you use a large bowl.

To assemble the cake: Place one layer on a serving plate, put in a couple toothpicks (this helps to hold the layers together) and frost with 1/4 of the frosting. Repeat with second layer. Place third layer on top, and frost top and sides of cake with the remaining frosting.

Strawberry Basil Margarita

Ingredients

1 cup hulled strawberries
1/4 cup tequila
1 tablespoon orange-flavored
liqueur, such as Cointreau ®
1 tablespoon lemon juice
2 tablespoons white sugar
3 large basil leaves
8 ice cubes

Directions

Combine the strawberries, tequila, orange-flavored liqueur, lemon juice, sugar, and basil leaves in a blender; mix on low until smooth. Add the ice and puree until the ice is crushed, 30 to 60 seconds.

Strawberry Cake Cookies

Ingredients

1 (18.25 ounce) package
strawberry cake mix
2 eggs, beaten
1/2 cup chopped fresh
strawberries
1 cup whipped cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, mix together the cake mix, eggs and strawberries until well blended. Fold in the whipped cream until well blended. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Frozen Strawberry Lemonade

Ingredients

2 cups ice cubes
1 cup water
1 (6 ounce) can frozen lemonade concentrate
5 large fresh strawberries, hulled

Directions

Place the ice cubes, water and lemonade concentrate into the container of a blender. Process until ice is finely blended. Add strawberries, and puree until well blended. Taste, and adjust flavors if you like. This recipe is very flexible.

Strawberry Chutney

Ingredients

1/4 cup packed brown sugar
1/4 cup lemon juice
1/4 cup raspberry vinegar
2 tablespoons raisins
2 tablespoons honey
1/4 teaspoon grated orange peel
1/4 teaspoon prepared mustard
2 cups sliced fresh strawberries

Directions

In a saucepan, combine the first seven ingredients. Bring to a boil. Reduce heat to medium; cook, uncovered, for 15 minutes or until slightly thickened, stirring occasionally. Stir in strawberries. Reduce heat to low; simmer 10 minutes longer or until thickened, stirring occasionally. Refrigerate overnight.

Sugar Free Strawberry Jiffy Jam

Ingredients

2 cups strawberries
1 cup cold water
1 (3 ounce) package strawberry
flavored gelatin, sugar free

Directions

In a large saucepan crush strawberries. Add water and gelatin, mixing well.

Over medium heat bring mixture to boiling, stirring constantly. Reduce heat to low and simmer for 2 minutes.

Pour into jars, allow to cool and then cover. Can be stored in refrigerator for 1 week, or frozen for several weeks.

Strawberry Tarts

Ingredients

12 (4 inch) prepared tart shells,
baked
2/3 cup white sugar
2 1/2 tablespoons cornstarch
1 pinch salt
1 cup apple juice
3 cups fresh strawberries

Directions

To Make Glaze: Blend the sugar, cornstarch, and salt; stir into apple juice. Cook over a medium heat, stirring constantly until smooth and thick. Allow to cool for 10 minutes.

Spread a small quantity of the glaze over the bottoms of the shells. Arrange washed and hulled fresh berries over the glaze, slicing if necessary to fit into the tarts. Spoon remaining glaze carefully over the berries, covering them well. Chill for 2 to 4 hours. Serve garnished with whipped cream if desired.

Creamy Strawberry Punch

Ingredients

4 cups cold milk
1 pint strawberry ice cream,
softened
1 (6 ounce) can frozen lemonade
concentrate, thawed
4 cups ginger ale, chilled

Directions

In a large pitcher or punch bowl, combine the milk, ice cream and lemonade concentrate until smooth. Stir in ginger ale; serve immediately.

Strawberry Banana Smoothie

Ingredients

1 1/2 cups vanilla yogurt
2 bananas, cut up
1/2 cup frozen strawberries
2 tablespoons wheat germ
1 tablespoon honey

Directions

Combine the yogurt, bananas, strawberries, wheat germ, and honey in a blender; blend until smooth, about 1 minute.

Strawberry-Yogurt Shake

Ingredients

1 (16 ounce) package fresh strawberries, hulled
2 bananas, peeled and sliced
3 cups ice cubes
1 (16 ounce) container plain low-fat yogurt

Directions

Blend strawberries, bananas, half of the ice cubes, and yogurt in a blender on high until smooth. Add the remaining ice and blend further until smooth again. Serve immediately.

Strawberry Salad

Ingredients

1 (18.25 ounce) package angel food cake mix
1 (6 ounce) package strawberry flavored gelatin
1 (16 ounce) package frozen strawberries
1 (12 ounce) container frozen whipped topping, thawed
2 cups boiling water
1 cup water

Directions

In a large mixing bowl, mix together flavored gelatin with boiling water and stir until dissolved. Stir in cold water and frozen strawberries. Chill until slightly thickened to the consistency of egg whites. If adding lots of frozen strawberries, it may reach this stage while stirring.

Cut cake into cubes, or just rip it into bite size chunks and trim off the dark brown edges. Gently fold in frozen whipped topping and cake into the strawberry mixture. Chill until set. Decorate top with any extra topping and strawberries.

Strawberry Soup I

Ingredients

2 pints strawberries
2 cups plain yogurt
1/2 cup orange juice
1/2 cup white sugar
1/2 cup water
1/8 teaspoon ground cardamom

Directions

In a blender, combine the strawberries, yogurt, orange juice, sugar, water and cardamom. Puree until well mixed. Chill and serve.

Strawberry Barbecue Sauce

Ingredients

2 cups sliced strawberries
1/3 cup strawberry jam
1/2 cup ketchup
3 tablespoons chopped green onion
2 tablespoons honey
2 tablespoons soy sauce
2 tablespoons fresh lemon juice
1 teaspoon hot sauce
1 teaspoon crushed red pepper flakes
1/2 teaspoon liquid smoke (optional)
1/4 teaspoon salt

Directions

Place the strawberries, strawberry jam, ketchup, green onion, honey, soy sauce, lemon juice, hot sauce, crushed red pepper, liquid smoke, and salt in a blender or food processor; blend until smooth.

Chicken Strawberry Spinach Salad with Ginger-

Ingredients

2 teaspoons corn oil
1 skinless, boneless chicken breast half - cut into bite-size pieces
1/2 teaspoon garlic powder
1 1/2 tablespoons mayonnaise
1/2 lime, juiced
1/2 teaspoon ground ginger
2 teaspoons milk
2 cups fresh spinach, stems removed
4 fresh strawberries, sliced
1 1/2 tablespoons slivered almonds
freshly ground black pepper to taste

Directions

Heat oil in a skillet over medium heat. Place chicken in skillet, season with garlic powder and cook 10 minutes on each side or until juices run clear. Set aside.

In a bowl, mix mayonnaise, lime juice, ginger and milk.

Arrange spinach on serving dishes. Top with chicken and strawberries, sprinkle with almonds and drizzle with dressing. Season with pepper to serve.

Strawberry Yogurt Pie I

Ingredients

2 (8 ounce) containers strawberry
flavored yogurt
1 (12 ounce) container frozen
whipped topping, thawed
1 cup strawberries, finely chopped
1 (9 inch) prepared graham
cracker crust

Directions

Mix yogurt with 3 and 1/2 cups of the dessert topping until blended. Sweeten the strawberries, if necessary. Mix in strawberries and spoon into crust.

Freeze for at least 3 hours or overnight, if possible, until it's firm.

Remove from freezer and top with remainder of dessert topping. Store in freezer.

Tropical Strawberry Cream Pie

Ingredients

42 NILLA Wafers, divided
3 tablespoons butter or margarine,
melted
1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/4 cup sugar
2 cups thawed COOL WHIP
Whipped Topping, divided
1 (8 ounce) can DOLE Crushed
Pineapple, drained
3/4 cup boiling water
1 (3 ounce) package JELL-O
Brand Strawberry Flavor Gelatin
1 cup ice cubes
2 cups sliced strawberries

Directions

Crush 26 wafers; mix with butter until well blended. Press onto bottom of 9-inch pie plate. Stand remaining wafers around edge of pie plate.

Beat cream cheese and sugar in large bowl with mixer until well blended. Gently stir in 1 cup COOL WHIP and pineapple; spread over crust.

Add boiling water to gelatin mix in medium bowl; stir 2 min. until completely dissolved. Stir in ice until melted. Add strawberries; stir. Refrigerate 5 min. or until slightly thickened; spoon over cream cheese layer. Refrigerate 4 hours or until set. Top with remaining COOL WHIP.

Banana Kiwi Strawberry Tart

Ingredients

1/2 cup all-purpose flour
1 tablespoon light brown sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
2 tablespoons unsalted butter
1 1/2 tablespoons ice water
1 cup skim milk
3 egg whites
2 tablespoons white sugar
1/4 teaspoon vanilla extract
1 bananas, peeled and sliced
1 kiwi, peeled and sliced
1 cup sliced fresh strawberries

Directions

In a bowl, sift together the flour, light brown sugar, cinnamon, and salt. Cut in the butter until the mixture resembles coarse crumbs. Sprinkle with the ice water, and toss the mixture with a fork until evenly moistened. Pat into a round, and wrap in plastic. Refrigerate for 30 minutes.

In the top half of a double boiler, heat the milk until it begins to bubble. In a bowl, beat together the egg whites, sugar, and 1 tablespoon of the hot milk. Whisk the egg white mixture into the remaining hot milk. Cook and stir without boiling about 10 minutes, until the mixture is thick enough to coat the back of a metal spoon. Remove from heat, and stir in the vanilla. Cool to room temperature.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease an 8 inch tart pan with a removable bottom.

On a floured surface, roll the tart dough out to 1/4 inch thickness. Press the chilled dough into the prepared tart pan. Trim the edges, and pierce the bottom with a fork. Bake 15 to 18 minutes in the preheated oven, until golden brown. Remove to a wire rack, and cool completely.

Spoon the filling mixture into the crust. Bake 18 to 20 minutes in the preheated oven. Cool to room temperature on a wire rack. Refrigerate 8 hours. Arrange banana, kiwi, and strawberry slices over the filling just before serving.

Chilled Strawberry Cream

Ingredients

2 cups frozen unsweetened whole strawberries
1/4 cup confectioners' sugar
1/2 cup whipping cream

Directions

Place the strawberries and sugar in a blender or food processor; cover and process until finely chopped. In a small mixing bowl, beat cream until stiff peaks form. Fold into berries. Pour into serving dishes. Refrigerate or freeze for 25 minutes.

Strawberry Brownie Delight

Ingredients

1 (19.8 ounce) package brownie mix
1 cup strawberry preserves
1 (12 ounce) container frozen whipped topping, thawed
10 fresh strawberries, sliced
1/2 cup chocolate syrup

Directions

Prepare the brownie mix according to package directions, and pour batter into two 8 inch round cake pans. Bake as directed. Cool completely.

Run a knife around the outer edge of the cake pans, and tap out one of the rounds onto a serving plate. Spread half of the strawberry preserves over the top. Place the second brownie round on top, and spread the remaining strawberry jam on it. Frost the top and sides of the cake with whipped topping. Arrange the sliced strawberries on top. Drizzle with chocolate syrup, and serve.

Chocolate Strawberry Smoothie

Ingredients

2 bananas, frozen and chunked
1/2 cup frozen strawberries
2 tablespoons chocolate syrup
1 cup plain yogurt

Directions

In a blender combine bananas, strawberries, chocolate syrup and yogurt. Blend until smooth.

Spicy Turkey Wraps with Strawberry Salsa

Ingredients

2 pounds turkey tenderloins, cut into 1/2 inch slices

1 (1 ounce) package Southwest marinade seasoning

1 pound strawberries, diced

1/2 cup finely chopped red onion

1/4 cup finely chopped cilantro

1 jalapeno pepper, seeded and minced

1 tablespoon fresh lime juice

1 teaspoon sea salt

fresh ground pepper

1 tablespoon vegetable oil

4 (10 inch) jalapeno and cheese flavored tortillas

2 cups fresh baby spinach

1 cup crumbled blue cheese

Directions

In a medium bowl, toss the turkey with the Southwest marinade seasoning to coat, and allow to stand for 15 minutes.

Meanwhile, prepare a strawberry salsa by stirring together the diced strawberries, red onion, cilantro, jalapeno pepper, and lime juice in a bowl. Season to taste with salt and pepper; set aside.

Heat vegetable oil in a large skillet over medium-high heat. Add turkey, and cook until firm and lightly browned, about 5 minutes. Once done, microwave the tortillas for 30 seconds.

To assemble, evenly divide the cooked turkey onto each tortilla. Top with spinach, blue cheese and strawberry salsa, and roll into a wrap.

Creamy Strawberry Crepes

Ingredients

3 eggs
1/2 cup milk
1/2 cup water
3 tablespoons butter, melted
3/4 cup all-purpose flour
1/2 teaspoon salt

1 (8 ounce) package cream cheese, softened
1 1/4 cups sifted confectioners' sugar
1 tablespoon lemon juice
1 teaspoon lemon zest
1/2 teaspoon vanilla extract
1 cup heavy cream, whipped
4 cups sliced strawberries

Directions

Place the eggs, milk, water, melted butter, flour, and salt in the pitcher of a blender; blend until smooth.

Heat a lightly oiled griddle or non-stick skillet over medium heat. Pour or scoop the batter onto the griddle, using approximately 2 tablespoons for each crepe. Tip and rotate pan to spread batter as thinly as possible. Flip over when the batter is set and the edges are beginning to brown. Cook until the other side begins to brown. Stack finished crepes on a plate, cover with a damp towel and set aside.

Blend the cream cheese, confectioners' sugar, lemon juice, lemon zest, and vanilla with an electric mixer until smooth. Gently fold in the whipped cream.

To serve, fill each crepe with 1/4 cup sliced strawberries and 1/3 cup of the cream cheese filling, roll up and top with a small dollop of the cream cheese filling and more sliced strawberries.

Easy Strawberry Napoleon

Ingredients

2 cups cold milk
1 (3.4 ounce) package instant
vanilla pudding mix
1 cup whipping cream, whipped
36 saltines
1 pint fresh strawberries, sliced

Directions

In a mixing bowl, beat milk and pudding mix on low speed for 2 minutes. Fold in the whipped cream. Place a third of the crackers in an ungreased 8-in. square dish (break crackers to completely cover bottom of dish). Top with a third of the pudding mixture. Repeat the layers twice. Cover and refrigerate for at least 6 hours. Top with strawberries just before serving.

Strawberry Vinaigrette

Ingredients

1 cup olive oil
1/2 pint fresh strawberries, halved
2 tablespoons balsamic vinegar
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon dried tarragon
1/4 teaspoon white sugar

Directions

In a blender or food processor, mix olive oil, strawberries, balsamic vinegar, salt, pepper, tarragon and sugar. Blend until smooth.

Strawberry-Rhubarb Pie

Ingredients

3 cups rhubarb, cut into 1/2 inch pieces
1 cup water
1 (6 ounce) package strawberry gelatin
1 cup sliced fresh or frozen strawberries
1 (1.3 ounce) envelope whipped topping mix
1 (9 inch) graham cracker crust
whole fresh strawberries

Directions

In a saucepan, bring rhubarb and water to a boil; remove from the heat. Add gelatin and stir until dissolved; cool. Stir in sliced strawberries; chill until it begins to thicken. Prepare whipped topping according to package directions; fold half into rhubarb mixture. Pour into crust. Chill 2 hours or until firm. Top with remaining whipped topping and whole strawberries.

Strawberry Oat Muffins

Ingredients

- 1 cup rolled oats
- 1 cup buttermilk
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 egg
- 1/4 cup vegetable oil
- 3/4 cup brown sugar
- 1 teaspoon vanilla
- 1 cup chopped fresh strawberries

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a muffin pan, or use paper liners. In a small bowl, combine oats and buttermilk, and let stand 5 minutes. In a medium bowl, combine flour, baking powder, baking soda and salt; set aside.

In a large bowl, beat together the egg, oil, brown sugar and vanilla. Blend in the oat mixture. Stir in the flour mixture, just until moistened. Fold in strawberries. Fill muffin cups 2/3 to 3/4 full.

Bake in the preheated oven for 15 to 20 minutes, or until a toothpick inserted into the center comes out clean.

Super Strawberry Sherbet

Ingredients

4 quarts fresh strawberries, sliced
4 cups sugar
2 2/3 cups milk
2/3 cup orange juice
1/8 teaspoon ground cinnamon

Directions

Combine strawberries and sugar; let stand until juicy, about 1-1/2 hours. Mash or puree in a blender in several batches. Add milk, orange juice and cinnamon; blend well. Pour into the cylinder of an ice cream freezer and freeze according to manufacturer's directions, or pour into ice cube trays without dividers. If preparing in trays, freeze about 3 hours, stirring two or three times.

Strawberry Blue Cheese Salad

Ingredients

1/2 cup chopped pecans
3 tablespoons raspberry vinegar
3 tablespoons balsamic vinegar
3 tablespoons olive oil
6 cups mixed salad greens
2 cups diced fresh strawberries
8 ounces crumbled blue cheese
1/2 cup diced red onion

Directions

Place the pecans in a skillet over medium heat. Tossing frequently, toast until lightly browned.

In a bowl, whisk together the raspberry vinegar, balsamic vinegar, and olive oil.

In a large bowl, mix the toasted pecans, greens, strawberries, blue cheese, and red onion. Toss with the vinegar and olive oil dressing mixture to serve.

Strawberry Pavlova

Ingredients

4 egg whites
1/4 teaspoon cream of tartar
1 1/4 cups sugar, divided
2 teaspoons cornstarch
1 teaspoon lemon juice
1/2 teaspoon almond extract
2 cups whipping cream
1 quart fresh strawberries, sliced

Directions

Place egg whites in a large mixing bowl; let stand at room temperature for 30 minutes. Beat egg whites on medium speed until foamy. Add cream of tartar; beat until soft peaks form. Gradually add 1-1/4 cups sugar, 1 tablespoon at a time, beating on high until stiff peaks form. Sprinkle cornstarch over egg white mixture; fold in. Fold in lemon juice and extract.

Coat a 14-in. pizza pan with nonstick cooking spray. Spoon meringue onto pan, forming a 12-in. heart; build up edges slightly. Bake at 250 degrees F for 45-55 minutes or until crisp. Cool on pan on a wire rack.

In a mixing bowl, beat cream until soft peaks form. Gradually add the remaining sugar, beating until stiff peaks form. Spoon over meringue; arrange strawberries over top. Serve immediately.

Delightful Strawberry Dessert

Ingredients

3 egg whites
1 cup white sugar
3/4 teaspoon cream of tartar
1/2 cup saltine crackers, crushed
1/2 cup flaked coconut
1/2 cup chopped pecans
2 cups whipping cream
1/2 teaspoon unflavored gelatin
1/2 cup white sugar
4 cups sliced fresh strawberries

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, beat egg whites until soft peaks form. Gradually add 1 cup sugar and cream of tartar, continuing to beat until whites form stiff peaks. Gently fold in cracker crumbs, coconut and pecans. Spread mixture onto the bottom and up the sides of a 9 inch pie pan.

Bake in preheated oven for 20 to 22 minutes, or until lightly browned. Cool completely.

In a large bowl, beat cream, gelatin and remaining sugar until stiff peaks form. Fold in strawberries, then pour over egg white layer. Cover and refrigerate for 2 hours.

Strawberry-Mango Mesclun Salad

Ingredients

1/2 cup sugar
3/4 cup canola oil
1 teaspoon salt
1/4 cup balsamic vinegar
8 cups mixed salad greens
2 cups sweetened dried cranberries
1/2 pound fresh strawberries, quartered
1 mango - peeled, seeded and cubed
1/2 cup chopped onion
1 cup slivered almonds

Directions

Place the sugar, oil, salt, and vinegar in a jar with a lid. Seal jar, and shake vigorously to mix.

In a large bowl, mix salad greens, sweetened dried cranberries, strawberries, mango, and onion. To serve, toss with dressing and sprinkle with almonds.

Strawberry Fruit Dip

Ingredients

1 (8 ounce) package strawberry-flavored cream cheese
1 (7 ounce) jar marshmallow creme

Directions

In a medium bowl, mix the strawberry-flavored cream cheese and marshmallow creme until well blended. Chill in the refrigerator approximately 1 hour before serving.

Strawberry Champagne Punch

Ingredients

1 (750 milliliter) bottle champagne
1 (2 liter) bottle ginger ale, chilled
2 (10 ounce) packages frozen strawberries, partially thawed

Directions

In a large punch bowl, combine champagne, ginger ale and strawberries. Gently stir and serve.

Strawberry Cream Roll

Ingredients

3 eggs
1 cup white sugar
1/3 cup hot water
1 teaspoon vanilla extract
1 cup sifted all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/4 cup confectioners' sugar for dusting
1 cup fresh strawberries
1 cup heavy whipping cream
1 teaspoon unflavored gelatin
1 tablespoon white sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Butter a jelly roll pan. Line it with buttered foil or buttered parchment paper.

Beat the eggs until thick and lemon colored. Gradually add 1 cup white sugar, beating constantly. Stir in water and vanilla extract. Fold in flour, baking powder, and salt. Pour batter into tin.

Bake for 15 minutes. It should be springy to the touch, and beginning to shrink away from the sides of the pan.

Lay out a tea towel, and sprinkle it with confectioners' sugar. Turn the jelly roll out on the towel. Take off the paper or foil. Cut away crusty edges. Roll the cake up in the towel, and leave it to cool.

Whip the cream. Add unflavored gelatin and 1 tablespoon sugar. Fold in strawberries. Unroll the cake. Spread with the strawberry cream, and roll up again. Chill. Cover the top with more whipped cream when serving.

Strawberry Chocolate Mousse Cake

Ingredients

1 cup chocolate cookie crumbs
3 tablespoons butter, melted
2 pints fresh strawberries, halved
2 cups semisweet chocolate chips
1/2 cup water
2 tablespoons light corn syrup
2 1/2 cups heavy whipping cream
1 tablespoon white sugar

Directions

In a bowl, mix crumbs and butter to blend thoroughly. Press evenly onto bottom of 9 inch springform pan. Stand strawberry halves about pan, touching, side-by-side, pointed ends up, with cut sides against the side of pan; set aside.

Place chocolate chips in blender container. In small saucepan over medium heat, mix water and corn syrup. Bring to a boil and simmer for 1 minute. Immediately pour over chocolate chips and blend until smooth. Cool to room temperature.

While chocolate cools, in a large mixer bowl, beat 1 1/2 c of the cream to form stiff peaks. With a rubber spatula, fold cooled chocolate into whipped cream to blend thoroughly. Pour into prepared pan. Level top. Points of strawberries might extend about the chocolate mixture. Cover and refrigerate for 4 to 24 hours.

Up to 2 hours before serving, in a medium mixing bowl, beat remaining 1 c cream to form soft peaks. Add sugar. Beat to form stiff peaks. Remove side of pan. Place cake on serving plate. Pipe or dollop whipped cream onto top of cake. Arrange remaining halved strawberries on whipped cream. To serve, cut into wedges with thin knife, wiping blade between cuts.

Strawberry Rhubarb Cream Pie

Ingredients

1 1/2 cups white sugar
1/4 cup all-purpose flour
3/4 teaspoon ground nutmeg
3 eggs, beaten
4 cups chopped rhubarb
3 cups halved fresh strawberries
1 recipe pastry for a 9 inch double
crust pie
1 egg white

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, mix together sugar, flour, and nutmeg. Stir in eggs. Fold in rhubarb making sure to coat well, then do the same with the strawberries. Pour mixture into pie crust. Place second crust on top being sure to cut slits into it to vent steam. Brush egg white on top crust.

Bake for 50 to 60 minutes in the preheated oven, until rhubarb is tender, and crust is golden.

Whole Wheat Banana Strawberry Loaf

Ingredients

2 cups whole wheat flour
1 teaspoon baking soda
2 eggs
5/8 cup vegetable oil, divided
1 1/2 cups white sugar
3 bananas, mashed
1 cup chopped strawberries
1 pinch ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour loaf pan.

In a large bowl combine flour, baking soda and cinnamon. Set aside.

In a medium bowl blend together with an electric mixer the oil, sugar, eggs and banana until well combined.

Add banana mix to the flour mix. Add the strawberries. Mix with a spoon until combined. Do not overmix.

Pour the mix into the loaf pan and bake at 350 degrees F (175 degrees C) for 1 hour and 15 minutes or until a toothpick inserted in the center comes out clean and the loaf is well browned. Note: Blueberries or chocolate chips are great in place of the strawberries.

Strawberry Fluff

Ingredients

2 (3 ounce) packages strawberry
flavored gelatin
1 (16 ounce) package cottage
cheese
1 (8 ounce) container frozen
whipped topping, thawed
1 (20 ounce) can crushed
pineapple, drained

Directions

In a mixing bowl, combine the gelatin mix, cottage cheese, whipped topping and pineapple. Mix together well, refrigerate until chilled and serve.

Strawberry Rhubarb Pie III

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 teaspoon orange zest
4 cups diced rhubarb
3 cups sliced fresh strawberries
1 1/2 cups white sugar
6 tablespoons quick-cooking tapioca
1 tablespoon milk
1 tablespoon white sugar for decoration
1 cup all-purpose flour (optional)
1 cup white sugar (optional)
1 teaspoon salt (optional)
1/2 cup butter (optional)

Directions

Preheat oven to 400 degrees F (205 degrees C). Line a pie pan with bottom crust.

Mix together rhubarb, strawberries, orange zest, 1 1/2 cups sugar, and tapioca. Spoon into crust. Roll out second crust, and place over the filling. Seal the edges. Brush with milk, and sprinkle extra sugar on top.

Bake at 400 degrees F (205 degrees C) for 10 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake for an additional 35 minutes.

For a crumb topping, omit top pie crust. Combine flour, 1 cup sugar, and salt. Cut in butter or margarine until mixture is crumbly. Spoon over filling, and bake as directed above.

Delicious Healthy Strawberry Shake

Ingredients

2 cups milk
1 tablespoon honey
1 teaspoon vanilla extract
1 cup frozen strawberries

Directions

In a blender, combine milk, honey, vanilla and frozen strawberries. Blend until smooth. Pour into glasses and serve.

JELL-O Strawberry Mousse Cups

Ingredients

3/4 cup boiling water
1 (4 serving size) package JELL-O
Brand Strawberry Flavor Sugar
Free Low Calorie Gelatin
1 cup ice cubes
2 cups COOL WHIP FREE
Whipped Topping, thawed,
divided
2 cups strawberries, sliced,
divided

Directions

Stir boiling water into dry gelatin mix in large serving bowl at least 2 min. until completely dissolved. Add ice cubes; stir until completely melted. Gently stir in 1-1/2 cups each of the whipped topping and strawberries until well blended.

Spoon evenly into six small dessert dishes. Refrigerate 2 hours or until firm.

Top with remaining 1/2 cup each whipped topping and strawberries just before serving. Store leftovers in refrigerator.

Low Sugar Strawberry Rhubarb Crunch

Ingredients

4 cups chopped fresh rhubarb
1 pint strawberries, hulled and sliced
1 tablespoon honey

1 cup rolled oats
1/2 cup packed brown sugar
1/4 cup butter
1 teaspoon ground cinnamon

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the rhubarb, strawberries and honey. Transfer to a shallow baking dish. In the same bowl, stir together the oats, brown sugar and cinnamon. Mix in the butter until crumbly, and spread over the top of the fruit.

Bake for 40 minutes in the preheated oven, until rhubarb is tender and the topping is toasted. Serve warm.

Real Strawberry Cupcakes

Ingredients

8 large fresh strawberries, or as needed
2 eggs
1 cup white sugar
1/3 cup vegetable oil
1/2 teaspoon vanilla extract
1/2 teaspoon lemon zest
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
3 tablespoons instant vanilla pudding mix (optional)
1 drop red food coloring, or as needed (optional)

3/4 cup cream cheese, softened
2 tablespoons butter, softened
1/2 cup confectioners' sugar
1/2 teaspoon vanilla extract
3 large fresh strawberries, sliced

Directions

Preheat oven to 325 degrees F (165 degrees C). Spray cupcake cups with cooking spray, or line with cupcake liners.

Place 8 strawberries into a blender, and blend until smooth. Pour the puree through a strainer to remove seeds. Puree should equal about 3/4 cup. Set the puree aside.

In a large bowl, beat together the eggs, white sugar, vegetable oil, 1/2 teaspoon vanilla extract, lemon zest, and strawberry puree until well combined. Stir in the flour, baking powder, salt, vanilla pudding mix (for a moister cupcake), and red food coloring to reach a desired shade of pink. Spoon the batter into the prepared cupcake cups, filling each about 2/3 full.

Bake in the preheated oven until the cupcakes have risen and a toothpick inserted into the center of a cupcake comes out clean, about 23 minutes. Allow the cupcakes to cool at least 10 minutes before frosting.

To make frosting, beat cream cheese and butter together in a mixing bowl with an electric mixer until smooth, and mix in confectioners' sugar and 1/2 teaspoon vanilla extract to make a lump-free icing. Frost each cupcake with about 2 tablespoons of icing, and top each cupcake with a strawberry slice.

Strawberry Lassi

Ingredients

9 ripe strawberries, rinsed
2 tablespoons white sugar
1/4 cup whole milk
1 cup low-fat yogurt
3 ice cubes

Directions

Cut 3 strawberries into small pieces and set aside. In a blender, place the remaining strawberries and sugar; blend on high speed for 30 seconds. Pour in the milk and blend another 30 seconds. Add the yogurt and blend on high speed for 1 minute.

To serve, place 1 ice cube in each of 3 glasses and pour in the lassi. Top with the strawberry pieces and serve.

Strawberry Pina Colada Pie

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/4 cup milk
1 pkg. (4 serving size) JELL-O
Vanilla Flavor Instant Pudding &
Pie Filling
1 (8 ounce) can DOLE Crushed
Pineapple in Juice, undrained
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided
1 (6 ounce) HONEY MAID Graham
Pie Crust
1/4 cup BAKER'S ANGEL FLAKE
Coconut, toasted
1 1/4 cups sliced fresh
strawberries

Directions

Beat cream cheese and milk in large bowl with electric mixer until well blended. Add dry pudding mix and pineapple; mix well. Gently stir in 2 cups of the whipped topping; spoon into crust.

Refrigerate 3 hours or until firm.

Top with coconut, strawberries and remaining whipped topping just before serving. Store leftovers in refrigerator.

Strawberry Cheesecake Martini

Ingredients

1 fluid ounce cranberry juice
1 fluid ounce vanilla flavored
vodka
1/2 fluid ounce grenadine syrup
1 strawberry

Directions

Pour the cranberry juice, vodka, and grenadine into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled martini glass, and garnish with a strawberry on the rim of the glass to serve.

Strawberry Sensation Smoothie

Ingredients

3/4 cup frozen strawberries
1/2 orange, peeled
1/2 cup apple juice
1/4 cup vanilla yogurt
1 teaspoon finely ground almonds

Directions

Blend the strawberries, orange pieces, apple juice, vanilla yogurt, and almonds together in a blender until smooth.

Raspberry and Strawberry Buckle

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1 egg
2 cups all-purpose flour
2 1/2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup nonfat plain yogurt
1 pint fresh strawberries
1 pint fresh raspberries
1/2 cup white sugar
1/2 cup all-purpose flour
3/4 teaspoon ground cinnamon
1/2 cup butter

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease one 11x7 inch glass baking dish.

Cream 1/2 cup of the butter or margarine with 1/2 cup of the white sugar until light, beat in the egg. Add the baking powder and the salt. Stir in the 2 cups of flour one cup at a time alternating with the yogurt. Spread batter into the prepared pan. Arrange fruit over top of batter. Sprinkle topping over fruit.

To Make Topping: Mix together 1/2 cup white sugar, 1/2 cup flour, 1/2 cup butter or margarine, and the cinnamon until the mixture resembles coarse crumbs.

Bake at 375 degrees F (190 degrees C) for 1 hour and 15 minutes or until the cake is top is puffed and nicely browned. Allow cake to cool. You can serve it directly from the baking dish or for a more attractive presentation, I cut it up into squares and arrange them on a platter.

Strawberry Spinach Salad

Ingredients

1 (10 ounce) package fresh spinach, torn
2 cups sliced fresh strawberries
1 cup sliced fresh mushrooms
1/3 cup real bacon bits
1/3 cup raspberry vinaigrette

Directions

In a large salad bowl, combine the spinach, strawberries, mushrooms and bacon. Drizzle with vinaigrette and toss to coat.

Strawberry Banana Blend

Ingredients

2 bananas, sliced
15 strawberries, hulled
1/2 cup fresh peaches, pitted and
chopped
1 3/4 cups strawberry sorbet
1/3 cup orange juice

Directions

In a blender combine the bananas and strawberries. Blend on medium speed until smooth. Blend in the peaches and orange juice. Scoop in the sorbet. Blend until smooth.

Sunflower Strawberry Salad

Ingredients

2 cups sliced fresh strawberries
1 medium apple, diced
1 cup seedless green grapes,
halved
1/2 cup thinly sliced celery
1/4 cup raisins
1/2 cup strawberry yogurt
2 tablespoons sunflower seeds
Lettuce Leaves

Directions

In a large bowl, combine strawberries, apple, grapes, celery and raisins. Stir in the yogurt. Cover and refrigerate for at least 1 hour. Add sunflower seeds and toss; serve on lettuce leaves if desired.

Strawberry Jam Bars

Ingredients

1/2 cup butter or margarine,
softened
3/4 cup sugar
1 egg
1 tablespoon honey
1 1/4 cups all-purpose flour
1/4 teaspoon baking powder
1/8 teaspoon ground allspice
1/8 teaspoon ground nutmeg
2/3 cup strawberry jam
1/2 cup chopped walnuts

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and honey. Combine the flour, baking powder, allspice and nutmeg; gradually add to creamed mixture. Divide the dough in half; spread half into a lightly greased 9-in. square baking pan. Spread with jam. Drop remaining dough by teaspoonfuls over jam. Sprinkle with walnuts. Bake at 350 degrees F for 25-30 minutes or until top is golden brown. Cool on a wire rack. Cut into bars.

Strawberry Angel Food Dessert

Ingredients

1 (10 inch) angel food cake
2 (8 ounce) packages cream cheese, softened
1 cup white sugar
1 (8 ounce) container frozen whipped topping, thawed
1 quart fresh strawberries, sliced
1 (18 ounce) jar strawberry glaze

Directions

Crumble the cake into a 9x13 inch dish.

Beat the cream cheese and sugar in a medium bowl until light and fluffy. Fold in whipped topping. Mash the cake down with your hands and spread the cream cheese mixture over the cake.

In a bowl, combine strawberries and glaze until strawberries are evenly coated. Spread over cream cheese layer. Chill until serving.

Freshly Fresh Strawberry Muffins

Ingredients

1/2 cup butter
1/2 cup white sugar
2 eggs
1/2 cup buttermilk
1 (8 ounce) container strawberry
flavored yogurt
1 tablespoon lemon juice
2 1/2 cups all-purpose flour
1 tablespoon baking powder
1 1/2 cups chopped strawberries

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 12 cup muffin tin, or line with paper liners.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the buttermilk, yogurt, and lemon juice. Combine the flour and baking powder; stir into the yogurt mixture until just blended. Fold in strawberries. Spoon the batter into the prepared muffin cups.

Bake for 15 to 18 minutes in the preheated oven, or until the top springs back when lightly touched. Cool in the pan over a wire rack.

Viennese Strawberry Cream Fingers

Ingredients

1/3 cup Smucker's® Triple Berry Fruit syrup, or any flavor
Smucker's® fruit syrup, chilled
1/2 pint cold whipping cream
1 pint fresh small strawberries, washed, stemmed and sliced horizontally, 1/4-inch thick
2 (3 ounce) packages ladyfingers
Smucker's® Chocolate Sundae Syrups Ice Cream Topping, at room temperature
Powdered sugar, if desired

Directions

Chill beaters from electric mixer and glass or metal bowl for 15 minutes in refrigerator.

Beat chilled fruit syrup and whipping cream in medium bowl, gradually increasing speed on mixer to High. Beat until stiff peaks form.

Separate ladyfingers pairing a top and bottom. Spread bottom halves with strawberry cream, top with slices of strawberries and cover with tops.

Drizzle chocolate syrup over tops of ladyfingers. Refrigerate 30 minutes before serving. Sprinkle with powdered sugar, if desired.

Springtime Strawberry Bars

Ingredients

1 cup butter or margarine,
softened
1 1/2 cups sugar
2 eggs
1 teaspoon grated lemon peel
3 1/4 cups all-purpose flour
3/4 cup slivered almonds,
chopped
1 teaspoon baking powder
1/2 teaspoon salt
1 (12 ounce) jar strawberry
preserves

Directions

In a large mixing bowl, cream the butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in lemon peel. Combine 3 cups flour, almonds, baking powder and salt; gradually add to creamed mixture until mixture resembles coarse crumbs (do not over mix).

Set aside 1 cup of dough. Press the remaining dough into a greased 15-in. x 10-in. x 1-in. baking pan. Spread preserves to within 1/4 in. of edges. Combine the reserved dough with the remaining flour; sprinkle over preserves. Bake at 350 degrees F for 25-30 minutes or until lightly browned. Cool on wire rack. Cut into bars.

Old-Fashioned Strawberry Shortcake

Ingredients

1 quart fresh strawberries, sliced
1 cup sugar
2 cups all-purpose flour
2 tablespoons sugar
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter
1 egg
1/2 cup cream
Butter
Whipped cream

Directions

Combine strawberries and sugar; set aside. In a large bowl, sift together dry ingredients. Cut in butter until crumbly. In another bowl, beat egg; add cream. Add to crumb mixture, stirring only until moist. Pat into a greased 8-in. square or round baking pan. Bake at 450 degrees F for 15-20 minutes or until golden. Remove from pan; cool on wire rack. Just before serving, split cake in two. butter bottom layer; spoon half of the berries over butter. Replace second layer and spoon remaining berries on top. Cut into individual servings; top each with whipped cream.

Strawberry Spinach Salad I

Ingredients

2 tablespoons sesame seeds
1 tablespoon poppy seeds
1/2 cup white sugar
1/2 cup olive oil
1/4 cup distilled white vinegar
1/4 teaspoon paprika
1/4 teaspoon Worcestershire sauce
1 tablespoon minced onion
10 ounces fresh spinach - rinsed, dried and torn into bite-size pieces
1 quart strawberries - cleaned, hulled and sliced
1/4 cup almonds, blanched and slivered

Directions

In a medium bowl, whisk together the sesame seeds, poppy seeds, sugar, olive oil, vinegar, paprika, Worcestershire sauce and onion. Cover, and chill for one hour.

In a large bowl, combine the spinach, strawberries and almonds. Pour dressing over salad, and toss. Refrigerate 10 to 15 minutes before serving.

Strawberry Dream Cake I

Ingredients

1 (18.25 ounce) package white cake mix
1 1/2 cups frozen sweetened strawberries, pureed
12 ounces cream cheese
8 (1 ounce) squares white chocolate
1 cup heavy whipping cream
1 (8 ounce) container frozen whipped topping, thawed
1/2 pint sliced fresh strawberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9 inch round cake pans.

Make cake per directions except substitute the 1 1/2 cups of strawberries for the water and add 1 extra egg, (if cake mix calls for 2 eggs add 3), and 8 ounces of the cream cheese at room temperature. Beat well and pour into the prepared pans.

Bake at 350 degrees F (175 degrees C) for about 20 to 25 minutes or until golden brown. A toothpick inserted in the center will not come out clean when this cake is done since it is so moist. Let cake cool fully before frosting.

To Make Frosting: Heat the heavy cream until just beginning to boil. Pour it over the white chocolate (chopped) and the remaining 4 ounces cream cheese. Mix well and let cool. Once cool fold into the whipped topping. Use to frost cooled cake and garnish with sliced fresh strawberries.

Strawberry Granola Squares

Ingredients

1 1/2 cups granola without raisins
3/4 cup all-purpose flour
1/3 cup packed brown sugar
1/2 teaspoon ground cinnamon
5 tablespoons cold butter
1 cup strawberry preserves

Directions

In a large bowl, combine the granola, flour, brown sugar and cinnamon; cut in butter until crumbly. Set aside a third of the mixture for topping. Press remaining mixture into a well-greased 9-in. square baking pan. Bake at 375 degrees F for 10 minutes.

Spread preserves over crust; sprinkle with reserved granola mixture. Bake 15 minutes longer or until filling is bubbly around the edges. Cool on a wire rack. Cut into squares. Store in the refrigerator.

Strawberry Peach Cups

Ingredients

2 cups sliced fresh strawberries
2 cups fresh or frozen sliced peaches, thawed
1 (3 ounce) package cream cheese, softened
3 tablespoons orange juice
1/4 teaspoon grated orange peel
1/2 cup whipped topping

Directions

Divide strawberries and peaches among four small dishes. In a small mixing bowl, beat the cream cheese, orange juice and peel; fold in whipped topping. Dollop over fruit.

Strawberry Pound Cake

Ingredients

1 (16 ounce) package frozen strawberries, thawed
1 cup butter flavored shortening
2 cups sugar
4 eggs
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
2/3 cup buttermilk
1/2 cup chopped pecans
1 teaspoon vanilla extract
1/4 teaspoon almond or strawberry extract
STRAWBERRY SAUCE:
1 cup sugar
1/2 cup sliced fresh strawberries
1/2 teaspoon vanilla extract
1/4 teaspoon almond or strawberry extract

Directions

Drain strawberries, reserving 1/2 cup juice. Chop the strawberries; set juice and berries aside. In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Combine the dry ingredients; add to creamed mixture alternately with buttermilk. Stir in the pecans, chopped strawberries and extracts.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 325 degrees F for 1-1/4 hours or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from the pan to a wire rack.

In a small saucepan, combine the sugar and reserved strawberry juice. Add the sliced strawberries. Bring to a boil; cook and stir for 1 minute. Remove from the heat; stir in extracts. Brush some of the sauce over the warm cake. Serve cake with remaining sauce.

Passover Cheesecake With Strawberry Sauce

Ingredients

2 cups soft coconut macaroon
cookie crumbs (Kosher for
Passover)
6 tablespoons margarine, melted
4 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1 cup white sugar
4 eggs
2 tablespoons grated orange peel
1 (10 ounce) package frozen
strawberries in lite syrup, thawed,
drained, reserving 1/4 cup syrup
(Kosher for Passover)
2 teaspoons orange juice

Directions

Mix cookie crumbs and margarine. Press onto bottom and 1 inch up sides of lightly greased 9-inch springform pan. Bake at 350 degrees F for 10 minutes.

Beat cream cheese and sugar with electric mixer on medium speed until well blended. Add eggs, 1 at a time, mixing well after each addition. Blend in peel; pour over crust.

Bake for 50 to 60 minutes or until center is almost set. Loosen cake from rim of pan; cool before removing rim of pan. Refrigerate. Place strawberries in blender or food processor container; cover. Blend until smooth. Strain. Stir in reserved syrup and juice. Serve with cheesecake.

Strawberry Muffins

Ingredients

1/4 cup canola oil
1/2 cup milk
1 egg
1/2 teaspoon salt
2 teaspoons baking powder
1/2 cup white sugar
1 3/4 cups all-purpose flour
1 cup chopped strawberries

Directions

Preheat oven to 375 degrees F (190 degrees C) oil an 8 cup muffin tin, or use paper liners.

In a small bowl, combine oil, milk, and egg. Beat lightly. In a large bowl, mix flour, salt, baking powder and sugar. Toss in chopped strawberries and stir to coat with flour. Pour in milk mixture and stir together.

Fill muffin cups. Bake at 375 degrees F (190 degrees C) for 25 minutes, or until the tops bounce back from the touch. Cool 10 minutes and remove from pans.

Best Strawberry Daiquiri

Ingredients

6 cups ice
1/2 cup white sugar
4 ounces frozen strawberries
1/8 cup lime juice
1/2 cup lemon juice
3/4 cup rum
1/4 cup lemon-lime flavored
carbonated beverage

Directions

In a blender, combine ice, sugar and strawberries. Pour in lime juice, lemon juice, rum and lemon-lime soda. Blend until smooth. Pour into glasses and serve.

Strawberry Shortbread Pie

Ingredients

3/4 cup sugar
3 tablespoons cornstarch
1 1/2 cups water
1 (3 ounce) package strawberry gelatin
4 cups sliced fresh strawberries
1 (9 inch) shortbread pie crust

Directions

In a saucepan, combine the sugar, cornstarch and water until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in gelatin until dissolved. Transfer to a bowl. Chill until partially set.

Place strawberries in the crust; pour gelatin mixture over berries. Cover and refrigerate until set.

Strawberry Torte

Ingredients

11 ounces cream cheese,
softened
3/4 cup white sugar
2 teaspoons vanilla extract
1 pint heavy whipping cream
2 (12 ounce) packages ladyfinger
cookies
1 (16 ounce) package frozen
strawberries
1 tablespoon cornstarch

Directions

Strain strawberries and set aside, reserving juices. In a saucepan bring cornstarch and strawberry juice to a gentle boil. Remove from heat and let cool.

Whip cream cheese, sugar, and vanilla together.

In a separate bowl beat whipping cream until stiff peaks form. Fold whipped cream into cream cheese mixture.

Arrange ladyfingers around sides and bottom of the 8 or 9 inch springform pan, standing ladyfingers lengthwise around sides of pan. Pour 1/2 of the filling into the pan, then place a layer of ladyfingers on top of filling. Pour remaining filling over ladyfingers.

Spread strawberry sauce over top of cake and place the whole strawberries on top. Refrigerate and remove from pan once thoroughly chilled.

Cool Strawberry Cream

Ingredients

2 (8 ounce) packages cream cheese, softened
3/4 cup sugar
1/2 cup sour cream
3 cups mashed fresh strawberries
1 cup whipped topping
BLUEBERRY SAUCE:
1 (12 ounce) package frozen unsweetened blueberries
1/3 cup sugar
1/4 cup water

Directions

Line the bottom and sides of a 9-in. x 5-in. x 3-in. loaf pan with a double layer of heavy-duty foil; set aside. In a mixing bowl, beat the cream cheese, sugar and sour cream until light. Fold in strawberries and whipped topping. Pour into prepared pan. Cover and freeze for several hours or overnight.

In a saucepan, bring the blueberries, sugar and water to a boil; cook and stir for 3 minutes. Cool slightly. Transfer to a blender; cover and puree until smooth. Cover and refrigerate.

Remove strawberry cream from the freezer 15-20 minutes before serving. Use foil to lift out of pan; remove foil. Cut into slices with a serrated knife. Serve with blueberry sauce.

Strawberry Salad

Ingredients

1 (6 ounce) package strawberry flavored gelatin
1 1/2 cups boiling water
1 (16 ounce) package frozen strawberries, thawed and drained
1 (20 ounce) can crushed pineapple, drained
1 cup chopped walnuts
4 cups frozen whipped topping, thawed

Directions

Mix gelatin and water together. Stir until dissolved, then add frozen strawberries. Chill until slightly firm. Fold in nuts and pineapple. Add whipped topping. Keep in the fridge until serving.

Strawberry Meringue Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 1/3 cups orange juice
4 eggs, separated
1 1/2 teaspoons grated orange peel
1/4 teaspoon cream of tartar
1 1/4 cups sugar, divided
2 cups whipping cream
2 pints fresh strawberries, divided

Directions

In a mixing bowl, combine cake mix, orange juice, egg yolks and orange peel. Beat on medium speed for 4 minutes. Pour into two greased and floured 9-in. round baking pans; set aside. In a mixing bowl, beat egg whites and cream of tartar on medium until foamy. Gradually beat in 1 cup sugar, a tablespoon at a time, on high until stiff glossy peaks form and sugar is dissolved. Spread the meringue evenly over cake batter. Bake at 350 degrees F for 35 minutes or until meringue is lightly browned. Cool in pans on wire racks (meringue will crack).

Beat cream until stiff peaks form. Mash 1/2 cup of strawberries with remaining sugar; fold into whipped cream. Loosen edges of cakes from pans with a knife. Using two large spatulas, carefully remove one cake to a serving platter, meringue side up. Carefully spread with about two-thirds of the cream mixture. Slice the remaining berries; arrange half over cream mixture. Repeat layers. Store in the refrigerator.

Strawberry Cake I

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package strawberry flavored gelatin
2/3 cup vegetable oil
4 eggs
3 tablespoons all-purpose flour
4 ounces frozen strawberries
1/2 cup buttermilk

Directions

Thaw and drain the frozen strawberries.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease on 9x13 inch cake pan.

Combine the white cake mix, strawberry gelatin, oil, eggs, flour, thawed strawberries, and buttermilk and mix until just combined. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for about 25 to 35 minutes or until a toothpick inserted in the center comes out clean.

Strawberry Cobbler I

Ingredients

1/2 cup white sugar
1 tablespoon cornstarch
1 cup water
3 cups strawberries, hulled
2 tablespoons butter, diced
1 cup all-purpose flour
1 tablespoon white sugar
1 1/2 teaspoons baking powder
1/2 teaspoon salt
3 tablespoons butter
1/2 cup heavy whipping cream

Directions

Preheat oven to 400 degrees F (205 degrees C). Butter a 2 quart baking dish.

Combine sugar, cornstarch, and water. Cook over medium heat, stirring constantly, until thick and hot. Stir in strawberries, and remove from heat. Pour mixture into the baking dish, and dot with 2 tablespoons butter.

Sift together the flour, sugar, baking powder, and salt. Blend in 3 tablespoons butter. Stir in cream. Mixture should be fairly soft. Spoon on top of berries.

Bake for 25 minutes in the preheated oven.

Nutty Fresh Strawberry Salad

Ingredients

1/4 cup apple cider vinegar
1/4 cup SLENDA® No Calorie
Sweetener, Granulated
1/4 cup vegetable oil
1/4 teaspoon paprika
1 dash Worcestershire sauce
1 tablespoon butter
1/2 cup slivered almonds
1 quart strawberries
2 romaine hearts, chopped into
bite size pieces

Directions

In a bowl, mix the vinegar, SLENDA® Granulated Sweetener, oil, paprika, and Worcestershire sauce. Cover, and refrigerate at least 6 hours.

Melt butter in a skillet over medium heat. Stir in the almonds, and cook until golden brown. Remove from heat, and cool.

In a bowl, toss the strawberries, romaine, and almonds. Mix with the dressing just before serving.

Swift Strawberry Salad

Ingredients

4 cups sliced fresh strawberries
2 tablespoons caramel ice cream
topping
2 tablespoons maple syrup
1 tablespoon orange juice
1/3 cup cashew halves

Directions

Place strawberries in a serving bowl. Combine caramel topping, syrup and orange juice; mix well. Drizzle over strawberries. Sprinkle with cashews.

Strawberry Spinach Salad II

Ingredients

1/2 cup white sugar
2 tablespoons sesame seeds
1/2 teaspoon sesame oil
1 tablespoon poppy seeds
1 1/2 teaspoons dried minced onion
1/4 teaspoon paprika
1/2 cup vegetable oil
1/2 cup balsamic vinegar
2 bunches fresh spinach - chopped, washed and dried
1 pint strawberries, halved

Directions

Whisk together the sugar, sesame seeds, sesame oil, poppy seeds, dried onion, paprika, oil and vinegar. Refrigerate until chilled.

In a salad bowl, combine the spinach and strawberries. Drizzle with dressing, toss lightly and serve.

Easy Strawberry Trifle

Ingredients

1 1/2 cups boiling water
1 pkg. (8 serving size) JELL-O
Brand Strawberry Flavor Gelatin
1 1/2 cups cold water
1 (10.75 ounce) package frozen
pound cake, thawed, cubed
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
2 cups sliced strawberries

Directions

Stir boiling water into gelatin in large bowl at least 2 minutes until completely dissolved. Stir in cold water. Pour into 13x9-inch pan. Refrigerate 3 hours or until firm.

Cut gelatin into 1/2-inch cubes. Place in 3-1/2-quart serving bowl. Cover with layers of cake cubes, 1/2 of the whipped topping and strawberries. Top with remaining whipped topping.

Refrigerate at least 1 hour or until ready to serve. Store leftover dessert in refrigerator.

Bavarian Strawberry Pie

Ingredients

2 1/2 cups flaked coconut
1/3 cup butter, melted
1 quart fresh strawberries, sliced
3/4 cup sugar
1 (.25 ounce) envelope unflavored gelatin
1/2 cup cold water
2 teaspoons lemon juice
1 cup heavy whipping cream, whipped

Directions

In a small bowl, combine coconut and butter. Press onto the bottom and up the sides of a greased 9-in. pie plate. Bake at 300 degrees F for 30-35 minutes or until lightly browned (cover edges loosely with foil to prevent overbrowning if necessary). Cool on a wire rack.

In a large bowl, combine strawberries and sugar; let stand for 15 minutes. In a small saucepan, sprinkle gelatin over cold water; let stand for 1 minute. Cook and stir over medium heat until gelatin is dissolved; stir in lemon juice. Stir into strawberry mixture. Cool to room temperature. Fold in whipped cream. Pour into crust. Refrigerate for at least 4 hours before slicing.

Strawberry Lemon Trifle

Ingredients

4 ounces fat-free cream cheese, softened
1 cup nonfat lemon yogurt
2 cups skim milk
1 (3.4 ounce) package instant lemon pudding mix
2 teaspoons grated lemon peel
2 1/2 cups sliced fresh strawberries, divided
1 tablespoon white grape juice or water
1 (10 inch) prepared angel food cake

Directions

In a mixing bowl, beat cream cheese and yogurt. Add the milk, pudding mix and lemon peel; beat until smooth.

In a blender, process 1/2 cup strawberries and grape juice until smooth.

Tear cake into 1-in. cubes; place a third in a trifle bowl or 3-qt. serving bowl. Top with a third of the pudding mixture and half of the remaining strawberries. Drizzle with half of the strawberry sauce. Repeat. Top with remaining cake and pudding mixture. Cover and refrigerate for at least 2 hours.

Strawberry & Chocolate Pinwheels

Ingredients

4 Mission® 98% Fat Free Burrito
Size Flour Tortillas
1 (16 ounce) package fat free,
softened Strawberry Cream
Cheese
1/2 cup low fat Chocolate Frosting
1 cup Strawberries, chopped

Directions

Place 2 tortillas on a work surface; spread chocolate frosting on each, leaving a 1/2-inch border around edge. Place remaining 2 tortillas on surface; spread each with cream cheese; top with strawberries. Make sure to leave a 1/2-inch border around edges.

Stack one strawberry and cream cheese tortilla on top of chocolate tortilla and roll up jelly roll style. Repeat with remaining tortillas. Wrap each roll with plastic wrap and freeze for a 1/2 hour. To serve, slice off the trim at each end and cut each roll into 8 pieces.

Toasted Strawberry-Cream Cheese Breakfast

Ingredients

2 1/2 cups fresh strawberries,
cleaned, hulled and sliced
3/4 cup pink sparkling wine
1 (8 ounce) package cream
cheese, softened
3/4 cup finely chopped white
chocolate
2 teaspoons finely grated orange
zest
2 tablespoons fresh orange juice
8 slices cinnamon raisin bread
2 tablespoons butter
1/2 cup maple syrup

Directions

Place the strawberries in a bowl with the sparkling wine and let marinate at least 20 minutes. Drain the strawberries, reserving the sparkling wine. Set aside 1/2 cup of strawberries for a garnish.

Meanwhile, combine the cream cheese, white chocolate, orange zest, and orange juice in a separate bowl; stir and blend until smooth.

Spread 4 slices of raisin bread with the cream cheese mixture. Arrange the drained strawberries over the cream cheese. Top with remaining 4 slices of raisin bread to make a sandwich.

Melt the butter in a large skillet over medium heat. Place the sandwiches in the skillet; cook until lightly toasted on each side, about 2 minutes per side.

Place the toasted sandwiches on serving plates, and cut in half. Drizzle evenly with maple syrup, and garnish with remaining strawberries. Serve with the reserved sparkling wine.

Strawberry Onion Salad

Ingredients

1/4 cup mayonnaise
1/4 cup sour cream
2 tablespoons red wine vinegar
1/3 cup white sugar
1/4 cup milk
2 tablespoons poppy seeds

1 pint fresh strawberries, sliced
1 head red leaf lettuce, rinsed and torn
1 red onion, thinly sliced

Directions

In a small bowl, mix together the mayonnaise, sour cream, red wine vinegar, sugar, milk and poppy seeds. Set aside.

Divide the lettuce into 6 individual salad bowls. Sprinkle strawberries over the lettuce, and garnish with onion slices. Pour dressing over salads just before serving.

Frozen Strawberry Yogurt

Ingredients

2 cups fat-free plain yogurt
2 cups pureed fresh strawberries
1 (14 ounce) can fat free
sweetened condensed milk
1 cup fat-free milk
3 teaspoons vanilla extract

Directions

In a large bowl, combine all ingredients. Fill cylinder of ice cream freezer two-thirds full; freeze according to manufacturer's directions. Refrigerate remaining mixture until ready to freeze. Allow to ripen in ice cream freezer or firm up in refrigerator freezer 2-4 hours before serving. Remove from the freezer 30-45 minutes before serving.

Strawberry-Peach or Banana-Peach Daiquiri

Ingredients

5 ounces canned peaches in heavy syrup*
2 fresh limes
3 ounces premium light rum
3 large fresh strawberries*
2 tablespoons sugar
Ice
Whipped cream for garnish

Directions

Do ahead: In a blender, puree the entire can of peaches. Set peach puree aside in a separate bowl/pitcher. Rinse blender bowl and return to base.

To make 2 cocktail drinks: Juice two limes, and pour juice into blender. Add rum, 5 ounces canned peach puree, strawberries and sugar. Fill serving glass with ice, add ice to blender and repeat, adding another glass of ice. Blend until smooth. Pour into cocktail glasses. Garnish with whipped cream.

Annie's Strawberry Dessert

Ingredients

1 cup butter, softened
1 1/2 cups all-purpose flour
1 cup chopped pecans
1 (8 ounce) package cream cheese, softened
2 1/2 cups confectioners' sugar
1 (12 ounce) container frozen whipped topping, thawed
1 1/2 quarts fresh strawberries, halved
1 (8 ounce) jar ready-to-use strawberry glaze

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the butter, flour, and pecans in a bowl, and press into a 9x13 inch baking dish.

Bake 10 to 15 minutes; do not allow to brown. Set aside until completely cool.

In a bowl, mix the cream cheese and confectioners' sugar until smooth. Blend in the whipped topping. Spread over the cooled crust. Refrigerate 8 hours, or overnight.

Top with strawberries and drizzle with glaze to serve.

Strawberry Preserves II

Ingredients

1 3/4 cups chopped strawberries
4 cups sugar
2 tablespoons fresh lemon juice
1 (6 fluid ounce) container liquid pectin

Directions

In a large bowl, combine strawberries and sugar. Let stand 10 minutes. Combine lemon juice and pectin, then stir into strawberry mixture; continue stirring for 3 minutes. Pour into clean plastic containers to within 1 inch of the top. Cover, and allow to set for 24 hours at room temperature, then freeze.

Strawberry Marble Cake

Ingredients

1 (18.25 ounce) package marble cake mix
1 (3 ounce) package strawberry flavored gelatin
1 cup boiling water
1 (1.3 ounce) envelope whipped topping mix
1 (3.5 ounce) package instant vanilla pudding mix
2 cups milk
1 teaspoon vanilla extract

Directions

Prepare and bake marble cake as directed on the box.

Poke holes in the cooled cake with a fork. Dissolve the strawberry gelatin in 1 cup boiling water. Pour the gelatin over the cake, and refrigerate for 2 1/2 hours.

Combine whipped topping, vanilla pudding, milk, and vanilla in a mixing bowl. Mix with an electric mixer on high speed for 3 to 5 minutes, until frosting is thick enough for spreading. Frost the cake, and serve. Store any leftovers in the refrigerator.

Strawberry Pretzel Salad

Ingredients

2 cups crushed pretzels
3/4 cup butter, melted
3 tablespoons white sugar

1 (8 ounce) package cream cheese, softened
1 cup white sugar
1 (8 ounce) container frozen whipped topping, thawed

2 (3 ounce) packages strawberry flavored gelatin
2 cups boiling water
2 (10 ounce) packages frozen strawberries

Directions

Preheat oven to 400 degrees F (200 degrees C).

Stir together crushed pretzels, melted butter and 3 tablespoons sugar; mix well and press mixture into the bottom of a 9x13 inch baking dish.

Bake 8 to 10 minutes, until set. Set aside to cool.

In a large mixing bowl cream together cream cheese and 1 cup sugar. Fold in whipped topping. Spread mixture onto cooled crust.

Dissolve gelatin in boiling water. Stir in still frozen strawberries and allow to set briefly. When mixture is about the consistency of egg whites, pour and spread over cream cheese layer. Refrigerate until set.

Mongolian Strawberry-Orange Juice Smoothie

Ingredients

1 cup chopped fresh strawberries
1 cup orange juice
10 cubes ice
1 tablespoon sugar

Directions

In a blender, combine strawberries, orange juice, ice cubes and sugar. Blend until smooth. Pour into glasses and serve.

Creamy Strawberry Fruit Dip

Ingredients

1 (8 ounce) container blended strawberry yogurt
1 (8 ounce) tub frozen whipped topping (such as Cool Whip®), thawed
5 teaspoons strawberry flavored gelatin mix
3 tablespoons white sugar
2 tablespoons strawberry flavored cream cheese (optional)
2 fresh strawberries

Directions

Mix the yogurt and whipped topping together in a large bowl. Stir in the strawberry gelatin and the sugar. Mix until well dissolved. If a richer taste is desired, whisk in the strawberry flavored cream cheese until smooth. Garnish with fresh strawberries.

Strawberry Butter

Ingredients

1/2 cup butter, softened
2 tablespoons confectioners' sugar
1 tablespoon strawberry preserves

Directions

In a small bowl, beat together the butter, confectioners' sugar and strawberry preserves until creamy. Cover, and refrigerate until serving.

Strawberry Bread

Ingredients

- 2 cups fresh strawberries
- 3 1/8 cups all-purpose flour
- 2 cups white sugar
- 1 tablespoon ground cinnamon
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 1/4 cups vegetable oil
- 4 eggs, beaten
- 1 1/4 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter and flour two 9 x 5 inch loaf pans.

Slice strawberries, and place in medium-sized bowl. Sprinkle lightly with sugar, and set aside while preparing bread mixture.

Combine flour, sugar, cinnamon, salt and baking soda in large bowl: mix well. Blend oil and eggs into strawberries. Add strawberry mixture to flour mixture, blending until dry ingredients are just moistened. Stir in pecans. Divide batter into pans.

Bake for 45 to 50 minutes, or until tester inserted comes out clean. Let cool in pans on wire rack for 10 minutes. Turn loaves out, and cool completely.

Strawberry Freeze

Ingredients

12 CHIPS AHOY! Cookies
1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/2 cup sugar
1 (12 ounce) can frozen berry juice
concentrate, thawed
1 cup crushed strawberries
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
2 cups whole strawberries, cut in
half

Directions

Arrange cookies in single layer on bottom of 9-inch springform pan.

Beat cream cheese and sugar with mixer until well blended.
Gradually beat in juice concentrate. Stir in crushed strawberries.
Whisk in COOL WHIP until well blended. Pour over cookies in pan.

Freeze 6 hours or until firm. Remove from freezer 15 minutes before
serving; let stand at room temperature to soften slightly. Top with
berry halves just before serving.

Strawberry Muffins

Ingredients

2 cups all-purpose flour
1 cup sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon salt
2 eggs, beaten
1/2 cup vegetable oil
1/2 cup buttermilk
1/2 cup strawberry jam

Directions

In a mixing bowl, stir together flour, sugar, baking soda, cinnamon, nutmeg and salt; make a well in the center. Combine eggs, oil and buttermilk; pour all at once into the well. Stir just until dry ingredients are moistened. Do not overmix. Gently fold in jam (a few lumps will remain). Place in a well-greased or paper-lined muffin tins. Bake at 375 degrees F for 20 minutes.

The Old Boy's Strawberry Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
3/4 cup white sugar
3/4 cup all-purpose flour
6 tablespoons butter
1 pinch ground nutmeg
4 cups fresh strawberries, hulled
1/2 cup white sugar
1/2 cup all-purpose flour
1 tablespoon cornstarch

Directions

Preheat oven to 400 degrees F (200 degrees C). Place a drip pan on lowest shelf to catch pie juices.

To Make Topping: In a medium bowl, mix until fluffy the 3/4 cup sugar, 3/4 cup flour, butter, and nutmeg.

Place cleaned strawberries in a deep bowl. In a separate bowl, mix together the 1/2 cup sugar, 1/2 cup flour, and cornstarch. Gently coat berries with this mixture; be careful not to crush berries.

Pour berries into prepared pie crust mounding them in the middle; mounding is necessary as the berries will sink as they bake. Cover berries with crumb topping and top crumbs with about 15 pea-sized blobs of butter. Wrap edges of pie crust with foil to prevent burning.

Bake pie in preheated oven for 20 minutes, then reduce heat to 375 degrees F (190 degrees C) and bake for an additional 40 minutes. When there are 10 minutes left of baking, sprinkle a little extra sugar over crumb topping and then finish baking.

Strawberry/Rhubarb Crumb Pie

Ingredients

1 egg
1 cup sugar
2 tablespoons all-purpose flour
1 teaspoon vanilla extract
3/4 pound fresh rhubarb, cut into
1/2 inch pieces
1 pint fresh strawberries, halved
1 (9 inch) unbaked pie shell

TOPPING:

3/4 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup quick-cooking or rolled
oats
1/2 cup cold butter

Directions

In a large mixing bowl, beat egg. Add the sugar, flour and vanilla; mix well. Gently fold in rhubarb and strawberries. Pour into pastry shell.

For topping, combine flour, brown sugar and oats in a small bowl; cut in butter until crumbly. Sprinkle over fruit. Bake at 400 degrees F for 10 minutes. Reduce heat to 350 degrees F bake for 35 minutes or until golden brown and bubbly. Cool on a wire rack.

Strawberry Daiquiri II

Ingredients

1/2 cup frozen strawberries
4 ice cubes
1/8 teaspoon salt
1 teaspoon white sugar
1 (1.5 fluid ounce) jigger rum

Directions

Place the strawberries, ice cubes, salt, sugar, and rum into a blender. Cover and puree until smooth.

Strawberry Crepe Roll-Ups

Ingredients

1 1/4 cups fat-free milk
3/4 cup egg substitute
3/4 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon sugar
1/4 teaspoon salt
2/3 cup strawberry spreadable fruit
3 cups chopped fresh strawberries
2 teaspoons confectioners' sugar

Directions

In a mixing bowl, combine the milk, egg substitute and vanilla. Combine the flour, sugar and salt; add to milk mixture and mix well. Cover and refrigerate for 1 hour.

Coat a 7- or 8-in. nonstick skillet with nonstick cooking spray. Heat skillet over medium heat. Pour about 2 tablespoons batter into the center of skillet. Lift and tilt pan to evenly coat bottom. Cook until top appears dry; turn and cook 15-20 seconds longer. Remove to plate; keep warm. Repeat with remaining batter, coating with additional nonstick cooking spray as needed.

Spread each crepe with about 2 teaspoons spreadable fruit. Top with about 3 tablespoons strawberries. Roll up. Sprinkle with confectioners' sugar.

Strawberry Broco-Flower Salad

Ingredients

1 1/2 cups chopped fresh broccoli
1 1/2 cups chopped fresh
cauliflower
1/2 cup shredded carrot
5 fresh strawberries, sliced
1/4 cup slivered almonds
1/4 cup raspberry vinaigrette

Directions

Combine the broccoli, cauliflower, carrot, strawberries, almonds, and vinaigrette in a large bowl; toss to coat evenly. Serve immediately.

Strawberry and Feta Salad

Ingredients

- 1 cup slivered almonds
- 2 cloves garlic, minced
- 1 teaspoon honey
- 1 teaspoon Dijon mustard
- 1/4 cup raspberry vinegar
- 2 tablespoons balsamic vinegar
- 2 tablespoons brown sugar
- 1 cup vegetable oil
- 1 head romaine lettuce, torn
- 1 pint fresh strawberries, sliced
- 1 cup crumbled feta cheese

Directions

In a skillet over medium-high heat, cook the almonds, stirring frequently, until lightly toasted. Remove from heat, and set aside.

In a bowl, prepare the dressing by whisking together the garlic, honey, Dijon mustard, raspberry vinegar, balsamic vinegar, brown sugar, and vegetable oil.

In a large bowl, toss together the toasted almonds, romaine lettuce, strawberries, and feta cheese. Cover with the dressing mixture, and toss to serve.

Rhubarb Strawberry Crunch

Ingredients

1 cup all-purpose flour
1 cup packed brown sugar
3/4 cup quick-cooking oats
1 teaspoon ground cinnamon
1/2 cup butter
4 cups sliced fresh or frozen
rhubarb
1 pint fresh strawberries, halved
1 cup sugar
2 tablespoons cornstarch
1 cup water
1 teaspoon vanilla extract
Vanilla ice cream (optional)

Directions

In a bowl, combine the first four ingredients; cut in butter until crumbly. Press half into an ungreased 9-in. square baking pan. Combine rhubarb and strawberries; spoon over crust.

In a saucepan, combine sugar and cornstarch. Stir in the water and vanilla; bring to a boil over medium heat. Cook and stir for 2 minutes. Pour over fruit. Sprinkle with remaining crumb mixture. Bake at 350 degrees F for 1 hour. Serve with ice cream if desired.

Strawberry Shortcake Squares

Ingredients

64 NILLA Wafers, divided
1/4 cup sugar, divided
5 tablespoons margarine or butter,
melted
2 (3.4 ounce) packages JELL-O
Vanilla Flavor Instant Pudding
2 1/2 cups cold milk
1 1/2 cups thawed COOL WHIP
Whipped Topping
3 cups sliced fresh strawberries

Directions

Crush 40 wafers; mix with 3 tablespoons sugar and margarine. Press onto bottom of 13x9-inch pan; set aside.

Beat pudding mixes and milk in large bowl with whisk 2 minutes. Stir in COOL WHIP; spread 1/2 onto crust. Cover with layers of remaining wafers and pudding mixture. Refrigerate 3 hours. Meanwhile, toss strawberries with remaining sugar. Refrigerate until ready to use.

Cut dessert into squares to serve; top each with about 2 Tbsp. berry mixture.

Strawberry Cake and Frosting I

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3 ounce) package strawberry flavored gelatin mix
3 tablespoons all-purpose flour
1/2 cup water
2/3 cup vegetable oil
4 eggs
1 (10 ounce) package frozen strawberries
1/2 cup butter
4 3/4 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round pans.

In a large bowl, stir together cake mix, gelatin mix and flour. Make a well in the center and pour in water, oil, and eggs. Stir in half of the container of strawberries. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pans.

Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the Strawberry Frosting: In a large bowl combine butter, confectioners' sugar and the remaining half of the frozen strawberries. Beat on high speed until creamy.

Strawberry Orange Rhubarb Cake

Ingredients

6 stalks rhubarb, cut into 1/2 inch pieces
1 pint strawberries, hulled and sliced
1 1/3 cups white sugar, divided
1/3 cup butter, softened
1 egg
2 teaspoons grated orange zest
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt
3/4 cup buttermilk

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking dish.

Place the rhubarb and strawberries into a bowl. Stir in 2/3 cup of sugar until fruit is coated. Pour into the prepared pan and spread out to cover the bottom. In a medium bowl, beat the remaining sugar with the butter until light and fluffy, about 3 minutes. Mix in the egg, orange zest and vanilla. Combine the flour, baking powder, baking soda and salt; stir into the batter, alternating with the buttermilk. Pour the batter over the fruit in the dish.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 55 minutes.

Judy's Strawberry Pretzel Salad

Ingredients

1 1/2 cups crushed pretzels
4 1/2 tablespoons white sugar
3/4 cup butter, melted
1 cup white sugar
2 (8 ounce) packages cream cheese
1 (8 ounce) container frozen whipped topping, thawed
1 (6 ounce) package strawberry flavored gelatin
2 cups boiling water
1 (16 ounce) package frozen strawberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Mix together the pretzels, 4 1/2 tablespoons sugar and melted butter. Press into the bottom of a 9x13 inch pan. Bake for 10 minutes, or until lightly toasted. Set aside to cool completely.

In a medium bowl, beat the sugar and cream cheese until smooth. Fold in whipped topping. Spread evenly over the cooled crust. Refrigerate until set, about 30 minutes.

In a medium bowl, stir together the gelatin mix and boiling water. Mix in frozen strawberries, and stir until thawed. Pour over cream cheese mixture in pan. Refrigerate until completely chilled, at least 1 hour.

Strawberry Mousse

Ingredients

1 quart fresh strawberries
2 tablespoons white sugar
1 pint heavy cream
6 egg whites

Directions

Chop hulled strawberries in a food processor, leaving a few chunks. Stir in sugar. In a bowl, whip cream until stiff peaks form. In another bowl, whip egg whites until stiff peaks form. Fold whipped cream into strawberries. Fold egg whites into strawberry mixture. Serve immediately.

Banana and Strawberry Smoothie

Ingredients

1 banana
5 strawberries, hulled
1 teaspoon ground cinnamon
1 cup cold milk
1 drop red food coloring (optional)

Directions

Combine the banana, strawberries, cinnamon, milk, and food coloring in a blender; blend until smooth; serve immediately.

Strawberry Delight Dessert Salad

Ingredients

1 (16 ounce) container frozen
whipped topping, thawed
1 (6 ounce) package strawberry
flavored gelatin
3 (15.25 ounce) cans fruit cocktail,
drained
1 (11 ounce) can mandarin
oranges, drained
2 cups grapes
2 cups miniature marshmallows

Directions

In a large bowl, combine the thawed whipped topping, gelatin, fruit cocktail, oranges, grapes and marshmallows. Mix together well and refrigerate until chilled. Stir again before serving.

Streusel Strawberry Pizza

Ingredients

1 (18.25 ounce) package white cake mix
1 1/4 cups quick cooking oats
1/3 cup butter, softened
1 egg
1 (21 ounce) can strawberry pie filling or flavor of your choice
1/2 cup chopped nuts
1/4 cup packed brown sugar
1/8 teaspoon ground cinnamon

Directions

In a large mixing bowl, combine the dry cake mix, oats and butter until blended; set aside 3/4 cup for topping. Add egg to the remaining crumb mixture and mix well.

Press into a greased 12-in. pizza pan. Build up edges and flute if desired. Bake at 350 degrees F for 12 minutes.

Spread pie filling over crust to within 1 in. of edges. Combine the nuts, brown sugar, cinnamon and reserved crumb mixture; sprinkle over filling. Bake for 15-20 minutes or until lightly browned. Cool on a wire rack. Refrigerate any leftovers.

Strawberry Limeade

Ingredients

1/2 cup lime juice
2 cups cold water
1/4 cup white sugar
1 1/2 cups frozen sliced
strawberries
5 cubes ice

Directions

Place lime juice, cold water, sugar, and strawberries in blender and blend on high until smooth. While blender is running, add ice cubes one at a time.

Skillet Strawberry Pancake

Ingredients

3 large eggs
3/4 cup whole milk
1/2 teaspoon vanilla extract
1/4 cup white sugar
1/4 teaspoon salt
1/2 cup all-purpose flour

2 tablespoons unsalted butter
1 cup sliced fresh strawberries

Directions

Preheat an oven to 425 degrees F (220 degrees C).

Place the eggs, milk, vanilla extract, sugar, salt, and flour into a blender. Pulse until no dry lumps remain in the batter. Melt the butter in an 8-inch, cast iron skillet over medium-high heat. Pour in the batter, and drop in the strawberries.

Place the skillet into the oven, and bake until puffed and golden, 20 to 25 minutes. Remove from the oven and serve immediately.

Triple Strawberry Cake

Ingredients

1 (18.25 ounce) package
strawberry cake mix
1 (3 ounce) package flavored
gelatin
4 cups water
2 cups frozen whipped topping,
thawed
2 cups strawberries, sliced

Directions

Prepare cake according to package directions. Bake as directed for a 9x13 inch pan. Allow to cool.

Prepare the strawberry gelatin according to package instructions, using the 4 cups of water. Pour over cooled cake while still in liquid form; the cake will absorb it. Chill in refrigerator for 2 hours, or until gelatin is set.

Spread whipped topping over cake and top with sliced strawberries.

Strawberry Romaine Salad I

Ingredients

1 head romaine lettuce - rinsed,
dried, and chopped
2 bunches fresh spinach -
chopped, washed and dried
1 pint fresh strawberries, sliced
1 Bermuda onion, sliced
1/2 cup mayonnaise
2 tablespoons white wine vinegar
1/3 cup white sugar
1/4 cup milk
2 tablespoons poppy seeds

Directions

In a large salad bowl, combine the romaine, spinach, strawberries and sliced onion.

In a jar with a tight fitting lid, combine the mayonnaise, vinegar, sugar, milk and poppy seeds. Shake well and pour the dressing over salad. Toss until evenly coated.

Strawberry-Mint Soda

Ingredients

2 large limes, quartered
1/2 bunch mint leaves
7 strawberries, quartered
1 cup white sugar
3 cups carbonated water

Directions

Squeeze the lime quarters into a sturdy glass pitcher. Toss the juiced limes into the pitcher along with the mint, strawberries, and sugar. Crush the fruits together with a muddler to release the juices from the strawberries and the oil from the mint leaves. Stir in the club soda until the sugar has dissolved. Pour into the sugared glasses over ice cubes to serve.

Strawberry Cupcakes

Ingredients

10 tablespoons butter, room temperature
3/4 cup white sugar
3 eggs
1 teaspoon strawberry extract
1 3/4 cups self-rising flour
1/4 teaspoon salt
1/4 cup finely chopped fresh strawberries, drained

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease 12 cupcake pan cups or line with paper liners.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the strawberry extract. Combine the self-rising flour and salt; stir into the batter just until blended. Fold in strawberries last. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter. Frost with desired frosting.

Strawberry Salad

Ingredients

1 head romaine lettuce, cut or torn into bite-size pieces
1 (10 ounce) package shredded cabbage
1 1/2 cups golden raisins
1 cup red grapes, halved
1 pint strawberries, sliced
1/2 red onion, sliced
1 (12 ounce) bottle creamy poppy seed salad dressing
2 (2.25 ounce) packages pine nuts
2 (2.45 ounce) packages sliced almonds

Directions

Mix the lettuce, cabbage, raisins, grapes, strawberries, and onion together in a large bowl; add the dressing and toss to coat. Top with the pine nuts and almonds to serve.

Strawberry Soup

Ingredients

1 pint fresh strawberries, hulled
1/2 cup dry white wine or apple juice
1/2 cup sugar
2 tablespoons lemon juice
1 teaspoon grated lemon peel

Directions

In a blender, combine all ingredients. Cover and process until smooth. Pour into two bowls; cover and refrigerate until thoroughly chilled, about 1-2 hours.

Strawberry Champagne Soup

Ingredients

5 cups quartered strawberries
1/4 cup white sugar
1/8 teaspoon salt
1 cup champagne

Directions

Place the strawberries into a blender, and sprinkle with sugar and salt. Process until smooth. Cover, and chill for 2 hours. Stir in champagne just before serving.

Strawberry Nut Bread

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
3 teaspoons ground cinnamon
2 cups white sugar
2 cups sliced fresh strawberries
4 eggs
1 1/4 cups vegetable oil
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 2 9x5 inch loaf pans.

Sift together the flour, baking soda, salt, ground cinnamon and sugar in a large mixing bowl. Make a well in the center. Beat together the eggs and oil and pour them into the well. Stir just enough to moisten the ingredients. Fold in the strawberries and nuts. Pour mixture into prepared pans; fill containers no more than half full.

Bake in a preheated oven about 60 minutes or until a toothpick inserted in the center comes out clean. Cool 20 to 30 minutes before removing from pans. Move to a rack to cool completely before slicing.

Strawberry Romaine Salad II

Ingredients

1 head romaine lettuce, torn into bite-size pieces
1 red onion, sliced
1 pint fresh strawberries, sliced
1 (11 ounce) can mandarin oranges
1 cup mayonnaise
2 tablespoons maraschino cherry juice
2 tablespoons honey
1 tablespoon poppy seeds
1/8 teaspoon lemon juice

Directions

In a large bowl, mix the romaine lettuce, red onion, strawberries, and mandarin oranges.

In a medium bowl, whisk together the mayonnaise, cherry juice, honey, poppy seeds, and lemon juice. Pour over the lettuce mixture, and toss to coat.

Strawberry Cream Cheese Clouds

Ingredients

2 (10 ounce) packages puff pastry shells
2 pounds fresh strawberries
1 tablespoon white sugar
2 (8 ounce) packages cream cheese
1/2 cup white sugar
1 tablespoon vanilla extract
2 cups heavy cream

Directions

Bake the frozen pastry shells as instructed on the box. Each box contains six pastry shells. Using two boxes, all twelve will fit on a large baking sheet. After they are done, remove top and hollow out the inside of pastries. Set tops aside to use later as garnish.

Slice strawberries lengthwise into medium-thin pieces. Sprinkle with 1 tablespoon sugar and set aside to chill in a medium bowl.

In a large bowl, beat together cream cheese, 1/2 cup sugar and vanilla until smooth. In a separate large mixing bowl, whip heavy cream until stiff peaks form (about 3 minutes). Fold whipped cream into cream cheese mixture. Set aside and chill.

Fill each pastry with cream cheese until it just reaches the top. Spoon strawberries over top. Use the pastry tops as a garnish with a dollop of the cream cheese mixture and a strawberry slice on top.

Strawberry Lemonade Ice Pops

Ingredients

1 (12 ounce) can frozen lemonade concentrate
3 cups cold water
1 (16 ounce) package frozen sliced strawberries

Directions

In a large pitcher, stir together the lemonade concentrate and water. Place strawberries into the container of a blender, and puree until smooth. Pour in some of the lemonade if necessary to facilitate blending. Stir strawberry puree into the lemonade. Pour into molds, and freeze until firm, about 4 hours.

Nobody's Strawberry Watermelon Shakedown

Ingredients

1 1/2 cups frozen strawberries
1 1/2 cups frozen diced
watermelon
1/4 cup cream
1/4 cup plain yogurt
2 tablespoons orange juice
1 tablespoon white sugar
(optional)
1/4 teaspoon vanilla extract

Directions

Blend the strawberries, watermelon, cream, yogurt, orange juice, sugar, and vanilla in a blender until smooth.

Strawberry Asparagus Salad

Ingredients

1/4 cup lemon juice
2 tablespoons vegetable oil
2 tablespoons honey
2 cups fresh asparagus, cut into
1-inch pieces
2 cups sliced fresh strawberries

Directions

In a small bowl, combine lemon juice, oil and honey; mix well. Cook asparagus in a small amount of water until crisp-tender, about 3-4 minutes; drain and cool. Arrange asparagus and strawberries on individual plates; drizzle with dressing.

Strawberry Lemon Muffins

Ingredients

1/4 cup vegetable oil
1/2 cup milk
1 egg
1 lemon, zested and juiced
1 cup all-purpose flour
3/4 cup whole wheat flour
1/2 teaspoon salt
1 teaspoon baking powder
1/2 cup white sugar
1/4 cup packed brown sugar
1 cup chopped fresh strawberries

Directions

Preheat oven to 375 degrees F (190 degrees C). Line a muffin pan with paper liners.

In a bowl, lightly beat together the oil, milk, egg, and lemon juice. In a separate bowl, mix the lemon zest, all-purpose flour, whole wheat flour, salt, baking powder, white sugar, and brown sugar. Mix strawberries into the flour mixture. Stir in the oil mixture just until moist. Fill muffin cups about 3/4 full with the batter.

Bake 25 minutes in the preheated oven, or until a toothpick inserted in the center of a muffin comes out clean. Allow to cool 10 minutes before removing from the muffin tin.

Frozen Strawberry Cheesecake Sandwich Cookies

Ingredients

1 3/4 cups graham cracker crumbs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1 cup butter
1 1/4 cups packed brown sugar
1/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/4 cup finely chopped pecans
2 (8 ounce) packages cream cheese, softened
1 cup white sugar
4 ounces frozen strawberries
1 cup whipped cream

Directions

Preheat an oven to 350 degrees F (175 degrees C). Combine graham cracker crumbs, flour, baking soda, salt, and cinnamon in a bowl. Set aside.

Beat the butter, brown sugar, and 1/4 cup white sugar with an electric mixer in a large bowl until smooth. Beat the first egg into the butter until completely blended, then beat in the vanilla with the last egg. Mix in the flour mixture until just incorporated. Fold in the pecans; mixing just enough to evenly combine. Drop spoonfuls of the dough 2 inches apart onto ungreased baking sheets.

Bake in the preheated oven until golden brown, about 9 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Meanwhile, beat the cream cheese and 1 cup white sugar in a large bowl until smooth. Place the strawberries in a blender or food processor. Blend until smooth. Stir strawberry puree into the cream cheese mixture, then fold in the whipped cream.

Assemble sandwiches by spreading the cheesecake filling onto the bottom of a graham cracker cookie, then topping with a similar sized cookie. Repeat until all the sandwiches are assembled. Freeze for at least one hour before serving.

Strawberry Salad II

Ingredients

2 (6 ounce) packages strawberry flavored gelatin
2 cups boiling water
1 cup cold water
1 (16 ounce) package frozen strawberries
1 (9 inch) angel food cake, cut in cubes
1 (12 ounce) container frozen whipped topping, thawed

Directions

In a saucepan, mix gelatin with boiling water, stir until dissolved and add cold water.

In a large bowl, combine the gelatin and frozen strawberries. Chill until slightly thickened (consistency of egg whites). If adding lots of frozen strawberries, it may reach this stage while stirring in.

Gently fold in cake cubes and whipped topping. Chill until set. Decorate top with any extra whipped topping or strawberries.

Strawberry Vanilla Pancakes

Ingredients

- 1 cup all-purpose flour
- 2 tablespoons brown sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 egg
- 1 cup milk
- 2 tablespoons vegetable oil
- 2 tablespoons vanilla extract
- 1 cup chopped fresh strawberries

Directions

In a medium bowl, stir together the flour, brown sugar, baking powder and salt. Pour in the milk, oil, egg and vanilla, and mix until well blended. Stir in the strawberries.

Heat a large skillet or griddle over medium heat, and coat with butter or cooking spray. Pour batter into desired size of pancakes. Flip with a spatula when bubbles appear in the center. Cook until golden brown on the other side.

Strawberry Delight Dessert Pie

Ingredients

1 1/2 cups graham cracker crumbs
1/4 cup white sugar
1/3 cup butter, melted
1 (8 ounce) package cream cheese
1/4 cup white sugar
2 tablespoons milk
3 1/2 cups frozen whipped topping, thawed
2 pints fresh strawberries, sliced
2 (3.4 ounce) packages instant vanilla pudding mix
3 1/2 cups milk

Directions

In a medium bowl, mix graham cracker crumbs, 1/4 cup sugar and melted butter until well blended . Press mixture into the bottom of a 9x13 inch pan. Chill in freezer while you make the filling.

In a large bowl, beat the cream cheese with 1/4 cup sugar and 2 tablespoons milk until smooth. Fold in 1/2 of the whipped topping.. Spread filling over crust. Place the strawberries in an even layer over filling. Prepare instant pudding as directed on package, but using only 3 1/2 cups milk. Spread prepared pudding over strawberries. Chill 4 hours or overnight.

Before serving, spread remaining whipped topping over pudding.

Strawberry Schaum Torte

Ingredients

8 egg whites
1 tablespoon white vinegar
1 teaspoon vanilla extract
1/4 teaspoon salt
2 cups sugar
3 cups sliced fresh strawberries
1 1/2 cups whipped cream

Directions

Place egg whites in a large mixing bowl and let stand at room temperature for 30 minutes. Beat egg whites, vinegar, vanilla and salt on medium speed until soft peaks form. Gradually beat in sugar, about 2 tablespoons at a time, on high until stiff glossy peaks form and sugar is dissolved.

Spread into a greased 10-in. springform pan. Bake at 300 degrees F for 65-70 minutes or until lightly browned. Remove to a wire rack to cool (meringue will fall). Serve with strawberries and whipped cream. Store leftovers in the refrigerator.

Mango-Strawberry Salsa

Ingredients

2 tablespoons balsamic vinegar
2/3 cup orange juice
1/4 cup lemon juice
2 tablespoons lime juice
2 diced fresh mango
2 pints strawberries, diced

Directions

Stir together the balsamic vinegar, orange juice, lemon juice, and lime juice in a large bowl. Gently fold in the mango and strawberries until blended. Allow the mixture to rest at least 20 minutes before serving.

Chocolate Strawberry Shortcake

Ingredients

2 cups all-purpose flour
1/3 cup white sugar
1/4 cup cocoa powder
1 tablespoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter
1 cup milk
2 pints strawberries, sliced
1/4 cup white sugar
1 (12 ounce) container frozen
whipped topping, thawed
2 tablespoons chocolate syrup

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease two 9 inch layer pans.

In a large mixing bowl, combine flour, 1/3 cup sugar, cocoa, baking powder, baking soda, and salt. Cut in butter or margarine until the mixture resembles coarse crumbs. Add milk, mixing until just moistened. Spread batter evenly into two prepared layer pans.

Bake at 400 degrees F (200 degrees C) for 15 minutes, or until a toothpick inserted in the center comes out clean. Cool.

In a medium-size mixing bowl, combine strawberries and 1/4 cup sugar. Let the mixture stand 10 minutes.

Cover the bottom shortcake layer with half of strawberry mixture and half of the whipped topping. Top with second shortcake layer, remaining strawberry mixture and whipped topping. Drizzle with chocolate topping.

Chewy Strawberry Oatmeal Cookie Crumble

Ingredients

3 egg
2 cups white sugar
2 tablespoons melted butter
1 teaspoon vanilla extract
1 teaspoon salt
8 packets strawberries and cream
instant oatmeal
1/2 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C)

In a medium bowl, whip the eggs with an electric mixer. Gradually add two cups of sugar and salt. Mix until light and thick.

Stir in melted butter and vanilla. Then fold in packets of instant oatmeal. Finally add remaining 1/2 cup of sugar.

Spread cookie batter to about 1/2 inch thickness on a well greased cookie sheet. Bake in preheated oven for 10 minutes or until top is browned and edges are crispy.

While the cookie is still warm, break apart the large cookie into pieces.

Strawberry Cheesecake Quesadillas

Ingredients

4 (8 inch) flour tortilla
2 tablespoons softened cream cheese
2 tablespoons strawberry jam
1 tablespoon confectioners' sugar

Directions

Spread one side of 2 tortillas with 1/2 the cream cheese. Spread equal amounts jam over cream cheese. Spread remaining 2 tortillas with remaining cream cheese, and place on top of first 2 tortillas to form quesadillas.

Place quesadillas in a skillet sprayed with cooking spray over medium heat and cook 5 minutes on each side, until golden brown. Serve sprinkled with confectioners' sugar.

PHILADELPHIA Strawberry Fields No-Bake

Ingredients

12 HONEY MAID Grahams, finely crushed
6 tablespoons margarine, melted
1 cup sugar, plus
2 tablespoons sugar, divided
4 (8 ounce) packages PHILADELPHIA Neufchatel Cheese, softened
1/2 cup strawberry preserves
2 cups fresh strawberries, chopped
1 (8 ounce) tub COOL WHIP LITE Whipped Topping, thawed

Directions

Mix graham crumbs, margarine and 1/4 cup sugar; press onto bottom of 13x9-inch pan. Refrigerate while preparing filling.

Beat Neufchatel and 3/4 cup sugar in large bowl with mixer until well blended. Add preserves; mix well. Place strawberries and remaining 2 Tbsp. sugar in small bowl; mash with fork. Stir strawberry mixture and COOL WHIP into cheese mixture. Spoon over crust; cover.

Refrigerate 4 hours or until firm. Store in refrigerator.

Strawberry Rhubarb Coffee Cake

Ingredients

Filling

2/3 cup sugar
1/3 cup cornstarch
2 cups chopped rhubarb
1 (10 ounce) package frozen sliced strawberries, thawed
2 tablespoons lemon juice

Cake

3 cups all-purpose flour
1 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 cup cold butter or margarine
2 eggs
1 cup buttermilk
1 teaspoon vanilla extract

Topping

3/4 cup sugar
1/2 cup all-purpose flour
1/4 cup cold butter or margarine

Directions

Combine sugar and cornstarch in a large saucepan; stir in rhubarb and strawberries and bring to a simmer over medium heat. Cook until thickened, about two minutes. Remove from heat, stir in lemon juice and let cool.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch pan.

Combine 3 cups flour, 1 cup sugar, baking powder, and baking soda in a large bowl. Cut in butter until mixture resembles coarse crumbs. Beat together eggs, buttermilk, and vanilla in a separate bowl. Stir egg mixture into flour until just moistened. Spoon two-thirds of the batter into prepared pan; evenly spread on the cooled filling, then cover with remaining batter.

In a small bowl, combine 3/4 cup sugar and 1/2 cup flour, and cut in butter until the mixture resembles coarse crumbs; sprinkle over the batter. Bake in preheated oven for 45 to 50 minutes or until golden brown. Cool on a wire rack.

Strawberry Banana Protein Smoothie

Ingredients

1 banana
1 1/4 cups sliced fresh strawberries
10 whole almonds
2 tablespoons water
1 cup ice cubes
3 tablespoons chocolate flavored protein powder

Directions

Place the banana, strawberries, almonds, and water into a blender. Blend to mix, then add the ice cubes and puree until smooth. Add the protein powder, and continue mixing until evenly incorporated, about 30 seconds.

Strawberry Rhubarb Pie

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon salt
1/2 cup vegetable oil
6 tablespoons milk
5 medium stalks rhubarb, cut into
1 1/2 inch pieces
1 1/2 cups sliced fresh
strawberries
1 1/2 cups white sugar
3 1/2 tablespoons tapioca
1 pinch salt
1 1/2 teaspoons ground nutmeg

Directions

To Make Crust: In a large bowl, combine the flour and the salt. Place the 1/2 cup oil in a 1 cup sized measuring cup and top with the 6 tablespoons of milk. DO NOT MIX! Pour oil and milk over flour and blend with a fork until it forms a ball of dough. Divide dough into 2 balls. Place one ball on sheet of waxed paper. Top with another sheet of waxed paper and roll out to fit your pie plate. Repeat with remaining ball of dough. Peel top paper off of one crust and flip dough into pie plate. Peel off paper and press dough in. Save remaining dough for top crust.

Preheat oven to 425 degrees F (220 degrees C).

To Make Filling: Mix the rhubarb, strawberries, sugar, tapioca, salt and nutmeg until the fruit is well coated. Pour filling into the crust and dot with butter. Cover with top crust, seal edges and cut three 1 inch slits in top of crust.

Bake pie at 425 degrees F (175 degrees C) for 20 minutes. Reduce temperature to 375 degrees F (190 degrees C) and bake for an additional 20 minutes. Let pie cool before cutting.

Strawberry-Sauced Crunchy Fruit Salad

Ingredients

2 1/2 cups crispy rice cereal
1 1/2 cups chopped hazelnuts
3/4 cup packed brown sugar
1/2 cup margarine, melted

1 pound fresh or frozen sliced strawberries
1/3 cup orange juice
2 tablespoons confectioners' sugar
1 tablespoon vanilla sugar

2 Red Delicious apples, cored and diced
2 Golden Delicious apples, cored and diced
2 Granny Smith apples, cored and diced
4 seedless oranges, peeled and diced
1 (20 ounce) can crushed pineapple, drained

Directions

Preheat the oven to 350 degrees F (175 degrees C). Place the rice cereal and nuts into a baking pan. Stir in the brown sugar and margarine. Bake for 10 to 15 minutes, until toasty. Stir occasionally. Set aside to cool.

In the container of a blender or large food processor, combine the strawberries, orange juice, confectioners' sugar and vanilla sugar. Puree into a smooth sauce. Set aside.

To make the salad, toss the red, green and yellow apples with oranges and pineapple in a large serving bowl. Sprinkle with the nut crunch and spoon strawberry sauce over the top. Or you can serve the toppings on the side.

Fresh Strawberry Scones

Ingredients

1 cup ripe strawberries - cleaned, hulled and diced
1 teaspoon vanilla extract
1/2 cup light cream
2 cups all-purpose flour
1/3 cup white sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1 1/2 teaspoons lemon zest
6 tablespoons cold unsalted butter

Directions

Preheat oven to 425 degrees F (220 degrees C). Line a baking sheet with parchment paper.

Place diced strawberries on paper towels to absorb liquid. Combine the cream with the vanilla extract in a small pitcher, and set aside.

Whisk the flour, sugar, baking powder, salt, nutmeg, and lemon zest together in a mixing bowl. Cut the cold butter into chunks and add to the flour mixture. Use a pastry blender to cut in butter until mixture resembles coarse, pea-sized crumbs. Stir in strawberries, and gently toss ingredients. Make a hole in the middle of the flour mixture; pour cream mixture into the hole. Quickly stir dough together until just blended. Allow dough to rest 2 minutes.

Turn dough out onto a lightly floured work surface; and knead until smooth and satiny, 4 to 5 minutes. Transfer dough to prepared baking sheet and pat into an 8-inch round. Use a serrated knife to cut the round into 8 wedge-shaped pieces. Separate wedges on the baking sheet, leaving at least 1/2 inch space between each.

Bake in preheated oven until tops are light brown and crusty, 16 to 18 minutes. Transfer to a wire rack, and cool 20 minutes before serving.

Strawberry Marmalade

Ingredients

2 medium oranges
2 medium lemons
1/2 cup water
1/8 teaspoon baking soda
1 quart ripe strawberries, crushed
7 cups sugar
1 (3 ounce) pouch liquid fruit
pectin

Directions

Peel outer layer of oranges and lemons; set aside. Remove the white membrane from fruit and discard. Set the fruit aside. Chop peels; place in a large saucepan. Add water and baking soda; cover and bring to a boil. Simmer for 10 minutes.

Meanwhile, section oranges and lemons, reserving juice. Add fruit and juice to saucepan; cover and simmer for 20 minutes. Add strawberries. Measure fruit; return 4 cups to the saucepan. (If you have more than 4 cups, discard any extra; if less, add water to equal 4 cups.) Add sugar and mix well. Boil, uncovered, for 5 minutes. Remove from the heat; stir in pectin. Stir for 5 minutes to cool; skim off foam. Pour into half-pint jars or freezer containers, leaving 1/4-in. headspace. Adjust caps. Process for 10 minutes in a boiling-water bath or store in the freezer. Serve with toast or biscuits.

Layered Strawberry Cheesecake Bowl

Ingredients

3 cups sliced fresh strawberries
3 tablespoons sugar
2 (8 ounce) packages
PHILADELPHIA Neufchatel
Cheese, softened
1 1/2 cups cold milk
1 (3.4 ounce) package JELL-O
Vanilla Flavor Instant Pudding
2 cups thawed COOL WHIP LITE
Whipped Topping, divided
2 cups frozen pound cake cubes
(1 inch)
1 square BAKER'S Semi-Sweet
Chocolate

Directions

Combine berries and sugar; refrigerate until ready to use. Beat Neufchatel with mixer until creamy. Gradually beat in milk. Add dry pudding mix; mix well.

Blend in 1-1/2 cups COOL WHIP. Spoon half into 2-1/2-qt. bowl.

Top with layers of cake, berries and remaining Neufchatel cheese mixture. Refrigerate 4 hours. Melt chocolate; drizzle over trifle. Top with remaining COOL WHIP.

Red, White and Blue Strawberry Shortcake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (8 ounce) container frozen whipped topping, thawed
1 pint blueberries, rinsed and drained
2 pints fresh strawberries, rinsed and sliced

Directions

Prepare cake according to package directions and bake in a 9x13 inch pan. Cool completely.

Frost cake with whipped topping. Place blueberries in a square in the corner, and arrange sliced strawberries as stripes to make an American flag. Chill until serving.

Frosty Strawberry Dessert

Ingredients

1 cup all-purpose flour
1/4 cup brown sugar
1/2 cup chopped walnuts
1/2 cup melted butter or
margarine
2 egg whites
1 cup white sugar
2 cups sliced strawberries
2 tablespoons lemon juice
1 cup whipped cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

Stir together the flour, brown sugar, walnuts, and melted butter in a bowl. Spread out on a baking sheet, and bake in preheated oven for 20 minutes until crispy, then remove from oven and allow to cool completely.

Beat the egg whites to soft peaks; continue beating to stiff peaks while slowly adding sugar. Toss the strawberries in lemon juice, and stir into the egg whites until the mixture turns slightly pink. Fold in the whipped cream until incorporated.

Crumble up the walnut mixture, and sprinkle 2/3 of it evenly on the bottom of a 9x13 inch dish. Spoon the strawberry mixture over the crumbs, then sprinkle the remaining crumbs over top. Place in freezer and freeze for two hours until hard. Remove from the freezer several minutes before serving to make it easier to slice.

Almond Strawberry Salad

Ingredients

3 cups fresh baby spinach
1/2 cup sliced fresh strawberries
1/4 cup sliced honey-roasted almonds
1 tablespoon cider vinegar
1 tablespoon honey
1 1/2 teaspoons sugar

Directions

In a large bowl, combine the spinach, strawberries and almonds. In a jar with a tight-fitting lid, combine the vinegar, honey and sugar; shake well. Drizzle over salad and toss to coat. Serve immediately.

Easy Strawberry Pudding Parfaits

Ingredients

1 pkg. (4 serving size) instant
vanilla pudding mix
2 cups fresh strawberries,
quartered
2 tablespoons strawberry jam
2 tablespoons sugar

Directions

Prepare vanilla pudding according to package directions, except do not chill.

In a medium saucepan over medium-low heat, stir together strawberries, jam, and sugar until jam is melted and the mixture is heated through, about 4 minutes. Remove from heat.

In each of 4 parfait glasses, layer 1/8 of the pudding and 1/8 of the strawberry sauce. Repeat layers. Chill 45 minutes, or until set, before serving.

Strawberry Pretzel Squares

Ingredients

2 cups finely crushed pretzels
1/2 cup sugar, divided
2/3 cup butter or margarine,
melted
12 ounces PHILADELPHIA Cream
Cheese, softened
2 tablespoons milk
1 cup thawed COOL WHIP
Whipped Topping
2 cups boiling water
1 pkg. (8 serving size) JELL-O
Brand Strawberry Flavor Gelatin
1 1/2 cups cold water
1 quart strawberries, sliced

Directions

Preheat oven to 350 degrees F. Mix pretzels, 1/4 cup of the sugar and the butter. Press firmly onto bottom of 13x9-inch baking pan. Bake 10 min. Cool.

Beat cream cheese, remaining 1/4 cup sugar and milk until well blended. Gently stir in whipped topping. Spread over crust. Refrigerate until ready to use.

Meanwhile, stir boiling water into gelatin in large bowl at least 2 min. until completely dissolved. Stir in cold water. Refrigerate 1-1/2 hours or until thickened (spoon drawn through leaves definite impression). Stir in strawberries. Spoon over cream cheese layer. Refrigerate 3 hours or until firm. Cut into 20 squares to serve. Store leftover dessert in refrigerator.

Florida Strawberry Muffins

Ingredients

1 1/2 cups chopped fresh strawberries
1/2 cup white sugar
1/4 cup white sugar
1/4 cup butter, softened
2 eggs
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon ground nutmeg

Directions

In a small bowl, combine the strawberries and 1/2 cup sugar. Set aside for 1 hour. Drain, reserving liquid and berries separately.

Preheat the oven to 425 degrees F (220 degrees C). Grease a 12 cup muffin tin, or line with paper liners.

In a medium bowl, cream together the butter and 1/4 cup sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, salt and nutmeg; stir into the creamed mixture alternately with the juice from the berries. Gently stir in the berries. Spoon batter into the prepared muffin cups.

Bake for 18 to 20 minutes in the preheated oven, or until the tops spring back when lightly touched. Cool in the pan on a wire rack.

Strawberry Rhubarb Coffee Cake

Ingredients

2/3 cup sugar
1/3 cup cornstarch
2 cups chopped fresh or frozen
rhubarb

1 (10 ounce) package frozen
sweetened sliced strawberries,
thawed

2 tablespoons lemon juice

CAKE:

3 cups all-purpose flour
1 cup sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup cold butter
2 eggs
1 cup buttermilk
1 teaspoon vanilla extract

TOPPING:

3/4 cup sugar
1/2 cup all-purpose flour
1/4 cup cold butter

Directions

In a saucepan, combine sugar and cornstarch; stir in rhubarb and strawberries. Bring to a boil over medium heat; cook for 2 minutes or until thickened. Remove from the heat; stir in lemon juice. Cool.

For cake, in a large bowl, combine flour, sugar, baking powder and baking soda in a large bowl. Cut in butter until mixture resembles coarse crumbs. Beat the eggs, buttermilk and vanilla; stir in crumb mixture just until moistened.

Spoon two-thirds of the batter into a greased 13-in. x 9-in. x 2-in. baking dish. Spoon cooled filling over batter. Top with remaining batter.

For topping, combine sugar and flour. Cut in butter until mixture resembles coarse crumbs; sprinkle over batter. Bake at 350 degrees F for 45-50 minutes or until golden brown. Cool on a wire rack.

Summer Strawberry Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
3/4 cup SLENDA® No Calorie Sweetener, Granulated
3/4 cup all-purpose flour
6 tablespoons butter
1 pinch ground nutmeg
4 cups fresh strawberries, hulled
1/2 cup SLENDA® No Calorie Sweetener, Granulated
1/2 cup all-purpose flour
1 tablespoon cornstarch

Directions

Preheat oven to 400 degrees F (200 degrees C). Place a drip pan on lowest shelf to catch pie juices.

To Make Topping: In a medium bowl, mix until fluffy the 3/4 cup SLENDA® Granulated Sweetener, 3/4 cup flour, butter, and nutmeg.

Place cleaned strawberries in a deep bowl. In a separate bowl, mix together the 1/2 cup SLENDA® Granulated Sweetener, 1/2 cup flour, and cornstarch. Gently coat berries with this mixture; be careful not to crush berries.

Pour berries into prepared pie crust mounding them in the middle; mounding is necessary as the berries will sink as they bake. Cover berries with crumb topping and top crumbs with about 15 pea-sized blobs of butter. Wrap edges of pie crust with foil to prevent burning.

Bake pie in preheated oven for 20 minutes, then reduce heat to 375 degrees F (190 degrees C) and bake for an additional 40 minutes. When there are 10 minutes left of baking, sprinkle a little extra SLENDA® Granulated Sweetener over crumb topping and then finish baking.

Strawberry Banana Torte

Ingredients

1 (10 inch) prepared angel food cake
2 cups heavy cream
1/2 teaspoon cornstarch
3 pints strawberries
1/2 cup white sugar
1 cup sour cream
1 dash red food coloring (optional)
3 bananas, sliced

Directions

Slice the angel food cake horizontally into 3 layers using a long serrated knife.

Whip cream with cornstarch in a large bowl until stiff, but not grainy. In a separate bowl, crush about 1/2 cup of the strawberries. Stir in sugar and sour cream. Mix in red food coloring if desired. Gently fold the strawberry mixture into the whipped cream. Refrigerate until ready to use.

Set aside 6 or 8 nice looking whole strawberries to use for garnish. Remove stems from remaining berries, and slice.

Place the bottom slice of angel food cake onto a serving plate. Top with a layer of sliced strawberries and bananas. Spread a layer of the whipped cream over the fruit. Top with the center layer of the cake, and repeat the fruit and cream layers. Place the top layer of the cake on top. Frost the top and sides of the cake with the remaining whipped cream mixture. Arrange whole strawberries on top for garnish. Refrigerate until serving.

Florida Strawberry Bread

Ingredients

3 cups all-purpose flour
1 teaspoon salt
1 tablespoon ground cinnamon
1 teaspoon baking powder
1 cup white sugar
4 eggs
1 1/4 cups vegetable oil
1 1/2 cups frozen strawberries,
thawed and drained
1 1/2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, combine flour, salt, cinnamon, baking powder and white sugar. In a separate bowl, beat together eggs and oil. Stir egg mixture into dry ingredients until just moistened. Fold in strawberries and walnuts. Spoon batter into prepared loaf pans.

Bake in preheated oven for 1 hour, or until a toothpick inserted into the center of the loaf comes out clean. Let cool 10 minutes in pans and then move to a wire rack to cool completely.

Christmas Strawberry Bread

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 tablespoon ground cinnamon
1 3/4 cups frozen sweetened strawberries, thawed
2 tablespoons strawberry extract
3 eggs, beaten
2 cups sugar
1 1/2 cups canola oil

1/4 cup frozen sweetened strawberries, thawed, with syrup
1/2 cup sugar
1/4 cup water
1 tablespoon strawberry extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 5x9 inch loaf pans.

In a bowl, mix the flour, baking soda, salt, and cinnamon. In a separate bowl, beat together the 1 3/4 cups strawberries, 2 tablespoons strawberry extract, eggs, sugar, and oil. Gradually beat the flour mixture into the strawberry mixture. Transfer to the prepared loaf pans.

Bake 45 minutes in the preheated oven, or until a toothpick inserted in the center of a loaf comes out clean. Cool on wire racks.

In a saucepan, mix the 1/4 cup strawberries with syrup, sugar, water, and 1 tablespoon strawberry extract. Bring to a boil, and stir constantly until sugar is dissolved, about 5 minutes. Pour over the bread while still warm.

Strawberry Cake II

Ingredients

1 (3 ounce) package strawberry flavored gelatin
1/2 cup cold water
1 (18.25 ounce) package white cake mix
4 eggs
1 cup vegetable oil
3 tablespoons all-purpose flour
1 (10 ounce) package frozen strawberries, thawed
6 tablespoons butter
2 cups confectioners' sugar

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour three 9 inch round cake pans.

In a large bowl, dissolve the gelatin in cold water; stir in the cake mix, eggs, vegetable oil, flour and 1/2 of the strawberries. Beat for 5 minutes on the medium speed of an electric mixer. Divide the batter evenly between the prepared cake pans.

Bake for 30 to 35 minutes in the preheated oven, or until the layers spring back when lightly pressed in the center. Cool cakes in the pans on wire racks.

To Make Frosting: Cream the butter, sugar and the remaining half of the strawberries in a medium bowl until light and fluffy, adding additional confectioners' sugar if needed for a spreadable consistency. Spread the frosting between layers and over the top and sides of cake.

Strawberry Spinach Salad III

Ingredients

10 ounces fresh spinach -
chopped, washed and dried
1/2 teaspoon dried dill weed
1 pint fresh strawberries, sliced
1/3 cup canola oil
1/4 cup red wine vinegar
1/4 cup white sugar
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1 teaspoon salt
1/4 teaspoon ground black
pepper
1/4 teaspoon dry hot mustard
1 pinch ground cayenne pepper
1 tablespoon sesame seeds,
toasted

Directions

In a large bowl, combine the spinach, dill and strawberries.
Refrigerate until chilled.

In a large glass jar with tight fitting lid, combine the oil, vinegar, sugar, garlic powder, onion powder, salt, black pepper, dry mustard and cayenne pepper. Shake well until sugar is dissolved.

Pour dressing over chilled fruit and greens; toss to coat and sprinkle with sesame seeds.

Strawberry-Banana French Toast

Ingredients

10 day-old French bread
5 eggs, lightly beaten
3/4 cup milk
1 tablespoon vanilla extract
1/4 teaspoon baking powder
1 (16 ounce) package frozen
sweetened whole strawberries
4 firm bananas, sliced
1 cup sugar
1 tablespoon pumpkin pie or
apple pie spice
1 tablespoon cinnamon sugar

Directions

Place bread slices in a large shallow baking dish. Combine eggs, milk, vanilla and baking powder; pour over bread. Cover and chill 8 hours or overnight. Remove from refrigerator 30 minutes before baking. In a bowl, combine strawberries, bananas, sugar and pie spice; pour into a greased 13-in. x 9-in. x 2-in. baking dish. Arrange prepared bread on top. Sprinkle with cinnamon sugar. Bake, uncovered, at 400 degrees F for 30-35 minutes.

Strawberry Pizza

Ingredients

1 cup all-purpose flour
1/2 cup confectioners' sugar
1/2 cup butter, melted
1 (8 ounce) package cream cheese, softened
1/2 cup white sugar
2 1/2 cups strawberries, sliced
1/2 (2 ounce) package strawberry Danish dessert mix (e.g. Junket)
1 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together flour and confectioners' sugar. Stir in melted butter. Press mixture evenly into a 12 inch pizza pan.

Bake in preheated oven for 15 minutes. Allow to cool.

In a small mixing bowl, beat together cream cheese and white sugar until smooth. Spread over cooled crust. Arrange strawberries over cream cheese layer.

Combine custard mix and water in a small saucepan. Bring to a boil while stirring frequently. Boil and stir 1 minute. Pour mixture over strawberry layer. Chill before serving.

Strawberry-Almond Chocolate Torte

Ingredients

10 egg whites
1 cup all-purpose flour
2/3 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups sugar
2/3 cup cold brewed coffee
1 teaspoon vanilla extract
1/2 teaspoon almond extract

FILLING:

1 cup sliced fresh strawberries
1/2 teaspoon almond extract
1 (8 ounce) container frozen
reduced-fat frozen whipped
topping, thawed

TOPPING:

1/2 cup heavy whipping cream
1/4 cup confectioners' sugar
2 teaspoons baking cocoa
1/4 cup slivered almonds, toasted
6 fresh strawberries, sliced into
thick slices

Directions

Place egg whites in a large mixing bowl; let stand at room temperature for 30 minutes. Coat the bottom of three 9-in. baking pans with nonstick cooking spray; line with waxed paper. Spray the paper with nonstick cooking spray and dust with flour; set aside. Sift the flour, cocoa, baking soda and salt together three times.

Beat egg whites on medium speed until soft peaks form. Gradually beat in sugar, about 2 tablespoons at a time, on high until stiff glossy peaks form and sugar is dissolved. Combine coffee and extracts. Fold dry ingredients into egg mixture alternately with coffee mixture.

Spread into prepared pans. Bake at 375 degrees F for 10-15 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. Gently peel off waxed paper. Cool completely.

In a bowl, gently mash the strawberries; stir in almond extract. Fold in whipped topping. Place one cake layer on a serving platter; top with half of the filling. Repeat layers. Top with remaining cake layer.

In a small mixing bowl, beat cream until it begins to thicken. Combine confectioners' sugar and cocoa; add to cream. Beat until stiff peaks form. Frost top of cake. Garnish with almonds and strawberries. Chill for at least 1 hour before cutting. Refrigerate leftovers.

Strawberry Nut Muffins

Ingredients

2 cups all-purpose flour
1 cup white sugar
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
3 eggs
1 cup vegetable oil
1 cup chopped fresh strawberries
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 muffin pans, or use paper liners.

In a large bowl, combine flour, sugar, baking soda, salt, cinnamon and nutmeg. Make a well in the center, and pour in eggs and oil. Mix well, then fold in strawberries and walnuts. Fill muffin cups 2/3 to 3/4 full.

Bake in the preheated oven for 10 to 15 minutes, or until a toothpick inserted into the center comes out clean.

Sweet and Tart Strawberry Salad

Ingredients

1 1/2 pounds fresh strawberries,
rinsed and sliced
2 1/2 tablespoons brown sugar
1 tablespoon balsamic vinegar
1/4 teaspoon freshly ground black
pepper

Directions

In a large bowl, toss berries with sugar and let stand at room temperature for 10 minutes.

In a small bowl, combine the vinegar and pepper. Pour over berries and toss to coat. Divide berries among 4 serving bowls and serve. Enjoy!

Fresh Strawberry Pie II

Ingredients

4 cups fresh strawberries
1 1/4 cups white sugar
1/2 cup water
1/2 teaspoon cream of tartar
3 egg whites
1/8 teaspoon salt
1 teaspoon almond extract
1 (9 inch) prepared graham cracker crust

Directions

Wash and hull strawberries, slice into quarters.

Place sugar, water, and cream of tartar in saucepan, bring to a boil over medium heat. Cook, uncovered, until a small amount of mixture forms a soft ball when placed in cold water.

Beat egg whites and salt until very stiff. Stir in almond extract. Pour hot syrup slowly into beaten egg whites, beating constantly until thick and glossy. Spoon over strawberries in shell. Chill and serve.

Strawberry Daiquiri

Ingredients

1 1/4 ounces Captain Morgan®
Original spiced rum
1 3/4 ounces sweet and sour mix
3 ounces frozen strawberries
1 cup crushed ice
1 strawberry

Directions

Pour Captain Morgan® Original Spiced Rum, sweet and sour mix, frozen strawberries, and crushed ice into a blender.

Blend the daiquiri until smooth and pour into glass; garnish with a strawberry.

Strawberry Fritters with Chocolate Sauce

Ingredients

1 cup all-purpose flour
1/4 cup unsalted butter, melted
1/4 cup heavy cream
3 eggs
1/4 teaspoon salt
2 tablespoons packed brown sugar
1 teaspoon ground cinnamon
2 cups hulled strawberries

1 quart vegetable oil for frying

1 cup semisweet chocolate chips
3 tablespoons butter
1 teaspoon vanilla extract
1/4 cup heavy cream

2 tablespoons confectioners' sugar for dusting

Directions

In a large bowl, whisk together the flour, 1/4 cup butter, 1/3 cup cream, eggs, salt, brown sugar, and cinnamon. Add the strawberries to the batter and fold gently to coat.

Heat the oil in a large heavy pot over medium-high heat to 360 degrees F (180 degrees C).

Meanwhile, make the chocolate sauce by combining the chocolate chips, 3 tablespoons butter, vanilla extract, and 1/4 cup cream in a microwave-safe dish. Place in the microwave and cook on medium-high heat stirring every 30 seconds until the chocolate chips are melted and the chocolate sauce is smooth. Set the dish on a kitchen towel and cover to keep warm.

Working in batches, carefully drop the batter-coated strawberries into the hot oil. Fry until the batter is golden brown, flipping the strawberries to brown both sides evenly. Remove the cooked strawberry fritters and place on paper towels to drain. Dust with confectioners' sugar and drizzle with chocolate sauce to serve. Serve remaining chocolate sauce on the side.

Strawberry-Citrus Shortcake

Ingredients

2 cups cake flour
1/2 teaspoon salt
1 cup unsalted butter
1 1/3 cups white sugar
1 tablespoon lemon zest
3 tablespoons fresh lemon juice
1 teaspoon vanilla extract
5 eggs

1 quart fresh strawberries,
cleaned, hulled and sliced
1/3 cup white sugar

1 1/2 cups yogurt
1/2 cup heavy cream
2 tablespoons white sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease and flour a 9x5 inch loaf pan.

Sift the cake flour and salt into a bowl. Cream the butter with 1 1/3 cups sugar in a large mixing bowl until light colored and fluffy. Stir in the lemon zest, lemon juice, and vanilla until well blended. Mix in the eggs, one at a time, alternating with the flour mixture. Pour batter into prepared pan.

Bake cake in preheated oven until top springs back when lightly touched, or a toothpick inserted in the center comes out clean, about 1 hour 10 minutes. Cool cake 15 minutes before turning out of pan.

Meanwhile, place strawberries in a separate bowl. Toss gently with 1/3 cup sugar, cover, and refrigerate until needed.

Combine the yogurt, heavy cream, and 2 tablespoons sugar in a bowl, and stir until well blended. To serve, top slices of cake with strawberries and a dollop of the cream mixture.

Strawberry Tapioca

Ingredients

1/2 cup fresh strawberries, hulled
and halved
1 1/2 cups water
1/4 cup quick-cooking tapioca

Directions

Place the strawberries and water in a blender or food processor, and blend until smooth. Pour into a small saucepan. Stir in tapioca, and let stand for 10 minutes to soften. Bring to a boil over medium heat, stirring frequently to prevent sticking. Remove from heat when thick, and pour into serving dishes.

Easy as Pie Strawberry Pie

Ingredients

1 (9 inch) pie crust, baked
1 (10 ounce) package frozen strawberries
1 (8 ounce) jar ready-to-use strawberry glaze
1 (8 ounce) container frozen whipped topping, thawed

Directions

In a medium bowl mix together strawberries and glaze. Pour into pie shell. Top with whipped topping.

Strawberry Cream Freeze: Serve it Your Way!

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1 cup cold milk
1 (3.4 ounce) package JELL-O
Vanilla Flavor Instant Pudding
1 1/2 cups thawed COOL WHIP
Whipped Topping
20 NILLA Wafers, coarsely broken
1 cup sliced fresh strawberries
1/2 cup strawberry ice cream
topping

Directions

Beat cream cheese in large bowl with mixer until creamy. Gradually beat in milk. Add dry pudding mix; beat 2 min. Stir in COOL WHIP, wafers and berries. Swirl in ice cream topping.

Serve it your way!

PIE: Spread filling into 6-oz. OREO Pie Crust. Freeze 6 hours or until firm. Garnish with additional berries, if desired. Makes 8 servings.

MINI PIES: Spoon filling into 12 cupcake liners. Freeze 4 hours. Remove paper linings. Garnish desserts with additional berries, if desired. Makes 12 servings.

WAFFLE BOWLS: Freeze filling 6 hours or until firm. Let stand 15 min. before scooping into waffle bowls. Makes 8 servings.

Mexican Strawberry Water (Agua de Fresa)

Ingredients

4 cups strawberries, sliced
1 cup white sugar
8 cups cold water
1 lime, cut into 8 wedges
(optional)
8 fresh mint sprigs (optional)

Directions

In a medium bowl, mix together sliced strawberries, sugar, and 1 cup of water. Cover the bowl with plastic wrap and place in the refrigerator for 4 hours.

Remove the strawberry mixture from the refrigerator and pour into a blender. Blend on high until smooth. Pour the blended berry mixture through a wire mesh strainer set over a large mixing bowl; discard the pulp and seeds.

Add the remaining 7 cups cold water to the pureed strawberries and mix well. Place the Agua de Fresa in the refrigerator to chill for several hours or pour over ice and serve immediately. Garnish with lime slices or mint leaves.

Ultimate Frozen Strawberry Margarita

Ingredients

6 fluid ounces tequila
2 fluid ounces triple sec
8 ounces frozen sliced
strawberries in syrup
4 fluid ounces frozen limeade
concentrate

Directions

Fill a blender with ice and crush. Pour in the tequila and triple sec. Add the strawberries and limeade. Blend for 30 seconds or until smooth. Serve in margarita glasses with the rims dipped in powdered sugar.

Homemade Strawberry Nectar

Ingredients

2 cups fresh sliced strawberries
1/4 cup unsweetened apple juice,
or to taste
2 tablespoons water, or as
needed (optional)

Directions

Combine the strawberries and apple juice in a blender or food processor. Puree until smooth, then blend in water to your desired thickness.

Rhubarb and Strawberry Pie

Ingredients

1 cup white sugar
1/2 cup all-purpose flour
1 pound fresh rhubarb, chopped
2 pints fresh strawberries
1 recipe pastry for a 9 inch double crust pie
2 tablespoons butter
1 egg yolk
2 tablespoons white sugar

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, mix flour and sugar. Add strawberries and chopped rhubarb. Toss with sugar and flour and let stand for 30 minutes.

Pour filling into pie crust. Dot top with butter, and cover with top crust. Seal edges of top and bottom crust with water.

Apply yolk to top of pie, using a pastry brush. Sprinkle with sugar. Cut small holes in top to let steam escape.

Bake at 400 degrees F (200 degrees C), for 35 to 40 minutes, or until bubbly and brown. Cool on rack.

Strawberry Roses

Ingredients

2 cups mascarpone cheese
1 1/4 cups confectioners' sugar
1 teaspoon vanilla extract
1/2 cup whipped cream
16 large strawberries, washed and dried well
1/4 cup coarse granulated sugar
2 teaspoons lemon zest

Directions

Beat the mascarpone cheese, confectioners sugar, and vanilla in a large bowl until smooth. Fold in the whipped cream. Spoon cheese mixture into a piping bag fitted with a star tip.

Leaving the stem end in tact, cut off the tip of each strawberry, and carefully remove the core using a small, thin knife. Stand strawberries upright (stem end down), and slice through the tip toward the stem. Do not cut completely through. Repeat, slicing a total of 4 times. Each strawberry will have 8 sections. Roll the strawberries in the sugar.

Gently open each strawberry and fill each with the cheese mixture, using a circular motion. Arrange strawberry roses on a platter, and sprinkle with lemon zest.

Strawberry Twinkie Dessert

Ingredients

4 cups sliced fresh strawberries
1 (18.75 ounce) can ready-to-use strawberry glaze
8 Twinkies
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 (12 ounce) container frozen whipped topping, thawed

Directions

Combine strawberries and glaze in a small bowl.

Slice Twinkies in half lengthwise, and place in a single layer over the bottom of a 9 x 13 inch dish.

In a mixing bowl, beat cream cheese and condensed milk until smooth. Fold in whipped topping, and spread mixture over Twinkies. Spoon berries over cream cheese mixture. Cover and chill 30 minutes or more. Refrigerate leftovers.

Panna Cotta With Fresh Strawberry Sauce

Ingredients

1 1/2 cups milk
1 (.25 ounce) envelope unflavored gelatin
1 1/2 cups whipping cream
1/4 cup white sugar
2 teaspoons vanilla extract

1 quart fresh strawberries, quartered
2 teaspoons vanilla extract
1/4 cup white sugar
1/4 cup water

Directions

Pour the milk into a bowl; sprinkle the gelatin over the milk. Allow mixture to sit until the gelatin softens, about 5 minutes.

Combine the cream and 1/4 cup sugar in a saucepan over medium heat. Stir in the gelatin mixture; cook and stir until gelatin dissolves completely, about 3 minutes. Add the vanilla extract. Pour the mixture evenly into ramekins; cover and chill at least 4 hours.

To make the strawberry sauce, combine the strawberries, 2 teaspoon vanilla extract, 1/4 cup sugar, and water in a saucepan over medium heat. While the mixture cooks, crush the strawberries with a potato masher. Simmer the sauce until the sugar has dissolved and the sauce has thickened, about 10 minutes; cool.

Remove chilled ramekins from the refrigerator shortly before serving. Dip the bottoms of the cups in warm water to help loosen the custard. Run a thin-bladed knife around the inner edge of each ramekin to loosen the dessert; turn onto a dessert plate to unmold. Spoon strawberry sauce over panna cotta to serve.

Strawberry Shake

Ingredients

1 cup plain yogurt
1/4 cup SMUCKER'S®
Strawberry Preserves
1 banana, peeled and cut into
chunks
4 ice cubes
Fresh strawberries or mint leaves
for garnish

Directions

Place yogurt, strawberry preserves, and banana in blender; blend until mixed. Add ice cubes and blend until smooth. Pour into tall glass and garnish with strawberry or mint sprig.

Mimi's Giant Whole-Wheat Banana-Strawberry

Ingredients

2 eggs
1/2 cup unsweetened applesauce
1/4 cup vegetable oil
3/4 cup packed brown sugar
1 teaspoon vanilla extract
3 bananas, mashed
2 cups whole wheat flour
1 teaspoon baking soda
1 tablespoon ground cinnamon
1 cup frozen sliced strawberries

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease 12 large muffin cups, or line with paper liners.

In a large bowl, whisk together the eggs, applesauce, oil, brown sugar, vanilla and bananas. Combine the flour, baking soda and cinnamon; Stir into the banana mixture until moistened. Stir in the strawberries until evenly distributed. Spoon batter into muffin cups until completely filled.

Bake for 20 minutes in the preheated oven, or until the tops of the muffins spring back when pressed lightly. Cool before removing from the muffin tins.

Strawberry Swirl Cheesecake Bars

Ingredients

1 (10 ounce) package frozen strawberries in syrup, thawed
1 tablespoon cornstarch
1 3/4 cups finely crushed cinnamon graham crackers
1/4 cup butter or margarine, melted
2 (8 ounce) packages cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
2 large eggs
1/3 cup lemon juice
1 teaspoon vanilla extract

Directions

Heat oven to 350 degrees F. In blender container, blend strawberries until smooth. In saucepan, combine strawberry puree and cornstarch; cook and stir until thickened. Cool.

Combine graham crumbs and butter in small bowl; press firmly on bottom of greased 13x9-inch baking pan.

In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs, lemon juice and vanilla; mix well. Pour over crust.

Drop strawberry mixture by spoonfuls over batter. Gently swirl with a knife or spatula. Bake 25 to 30 minutes until center is set. Cool. Cut into bars. Chill. Store leftovers covered in refrigerator.

Strawberry Bread I

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon ground cinnamon
1 teaspoon salt
1 teaspoon baking soda
4 eggs
1 1/4 cups vegetable oil
1 cup chopped pecans
1 (10 ounce) package frozen strawberries, thawed

Directions

Grease and flour a 9 x 5 inch pan well. Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, sift together sugar, flour, cinnamon, salt, and baking soda.

In a smaller bowl, beat the eggs and oil. Stir in pecans and strawberries. Add egg mixture to the sifted ingredients, and stir until just combined.

Bake for 1 hour, or until tester inserted in the center comes out clean.

Strawberry Sauce Chicken

Ingredients

4 skinless, boneless chicken
breast halves - boiled and cut into
bite size pieces
1 (15.5 ounce) can strawberry
nectar
2 teaspoons cornstarch
1 teaspoon lemon juice
3/4 cup sliced fresh strawberries
1/8 cup white sugar, or to taste

Directions

Place boiled chicken on a serving platter and keep warm.

In a blender mix together the nectar, cornstarch, lemon juice, strawberries and sugar (if desired). Pour mixture into a saucepan and bring to a boil over medium heat. Cook, boiling, for 1 minute. Serve hot over reserved chicken.

Strawberry Yogurt Scones

Ingredients

1 3/4 cups all-purpose flour
4 teaspoons baking powder
1/4 cup butter
1/2 cup strawberry yogurt
2 tablespoons whole milk, or as
needed

Directions

Preheat oven to 425 degrees F (220 degrees C).

Sift the flour and baking powder into a large bowl. Using your fingers, rub in the butter until the mixture resembles a crumbly texture. Add the yogurt all at once and mix briefly to form a soft dough.

On a lightly floured surface, roll the dough out to 1 inch in thickness. Dip a 3-inch cutter into some flour, and stamp out 12 scones. (You may have to re-roll the dough to get 12.) Place scones 2 inches apart onto baking sheets. Brush tops with milk.

Bake in preheated oven for 10 minutes or until risen and golden brown. Best served freshly baked with butter.

All-American Strawberry Pie

Ingredients

3/4 cup sugar
1/2 cup all-purpose flour
1/4 teaspoon salt
3 cups milk
3 egg yolks, lightly beaten
2 tablespoons butter or margarine
1 1/2 teaspoons vanilla extract
1/2 pint heavy cream
1 1/2 tablespoons confectioners' sugar
1 (9 inch) pie shell, baked
1 pint fresh strawberries, halved
1 cup fresh or frozen blueberries

Directions

In a 3-qt. saucepan, combine sugar, flour and salt. Add milk, stirring until smooth. Cook and stir over medium heat until thickened. Stir in small amount of milk mixture into yolks, then return all to saucepan. Cook, stirring for 2 minutes. Remove from the heat; stir in butter and vanilla. Cool 20 minutes. Pour into pie shell; chill several hours until firm. Whip cream and sugar; spread half over pie filling. Arrange berries on cream. Dollop or pipe remaining cream around edge of pie.

Strawberry Shortcake

Ingredients

3 pints fresh strawberries
1/2 cup white sugar
2 1/4 cups all-purpose flour
4 teaspoons baking powder
2 tablespoons white sugar
1/4 teaspoon salt
1/3 cup shortening
1 egg
2/3 cup milk
2 cups whipped heavy cream

Directions

Slice the strawberries and toss them with 1/2 cup of white sugar. Set aside.

Preheat oven to 425 degrees F (220 degrees C). Grease and flour one 8 inch round cake pan.

In a medium bowl combine the flour, baking powder, 2 tablespoons white sugar and the salt. With a pastry blender cut in the shortening until the mixture resembles coarse crumbs. Make a well in the center and add the beaten egg and milk. Stir until just combined.

Spread the batter into the prepared pan. Bake at 425 degrees F (220 degrees C) for 15 to 20 minutes or until golden brown. Let cool partially in pan on wire rack.

Slice partially cooled cake in half, making two layers. Place half of the strawberries on one layer and top with the other layer. Top with remaining strawberries and cover with the whipped cream.

Fresh Strawberry Almond Pie

Ingredients

1 1/2 cups crushed pecan shortbread cookies
1/4 cup blanched slivered almonds
1/3 cup butter, melted
6 cups fresh strawberries, hulled
1 cup white sugar
3 tablespoons cornstarch
1/3 cup water
1/4 teaspoon salt
1/2 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In small bowl, stir together all crust ingredients. Press on bottom and up sides of a 9-inch pie plate. Bake for 8 minutes. Cool completely.

Mash enough strawberries to equal 1 cup. In 2-quart saucepan, combine sugar and cornstarch. Stir in mashed berries and water. Cook over medium heat, stirring constantly, until mixture thickens and comes to a full boil (8 to 15 minutes). Boil 1 minute; remove from heat.

Stir in salt and almond extract; cool 10 minutes. Fill baked crust with remaining fresh strawberries; pour cooked mixture over fresh berries. Refrigerate at least 3 hours. Garnish with whipped cream and walnuts if desired.

Strawberry Fudge Truffles

Ingredients

1 (6 ounce) package semi-sweet chocolate morsels
1/2 cup almonds, toasted and finely chopped
8 ounces cream cheese (at room temperature)
3/4 cup vanilla wafer crumbs
1/4 cup SMUCKER'S® Strawberry Preserves

Directions

In a small saucepan, melt chocolate over low heat. Put almonds in a small bowl. In a medium mixing bowl, beat the cream cheese until smooth and creamy. Add melted chocolate, beating until smooth. Stir in vanilla wafer crumbs and preserves, mixing well.

Cover and chill mixture for 1 hour. Remove from refrigerator and shape mixture into 1-inch balls or "truffles." Roll each truffle in almonds; chill truffles until serving time

Electric Strawberry

Ingredients

1 fluid ounce butterscotch schnapps
4 fluid ounces milk
1 dash grenadine syrup
1 strawberry

Directions

In a mixing glass half-full of ice combine butterscotch schnapps, milk and a dash of grenadine. Shake well and serve in a cocktail glass with a strawberry for garnish.

Rhubarb Strawberry Cake

Ingredients

1 cup all-purpose flour
1 cup packed brown sugar
3/4 cup quick cooking oats
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup butter
4 cups rhubarb, chopped
1 pint fresh strawberries, halved
1 cup white sugar
2 tablespoons cornstarch
1 cup water
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl combine flour, packed brown sugar, quick-cooking oats, cinnamon, and nutmeg. Cut in the butter until the mixture is crumbly. Press half of the mixture into an ungreased 9 inch round baking pan.

Combine chopped rhubarb and strawberries; spoon into baking pan.

In a saucepan combine sugar, cornstarch, water, and vanilla. Bring to a boil over medium heat. Cook and stir for 2 minutes. Pour mixture over fruit. Sprinkle fruit with the remaining crumb mixture.

Bake at 350 degrees F (175 degrees C) for 1 hour. Wonderful when served with vanilla ice cream.

Strawberry Salad with Shallot-Honey Vinaigrette

Ingredients

1/4 cup lemon juice
2 tablespoons honey
1 tablespoon minced shallot
1 teaspoon chopped fresh thyme
1/2 teaspoon salt
1/4 teaspoon red pepper flakes
2 tablespoons olive oil
2 tablespoons vegetable oil

1 cup slivered almonds
2 tablespoons white sugar
1 pinch salt

1 (16 ounce) package mixed salad greens
1/2 pint strawberries, quartered

Directions

Combine the lemon juice, honey, shallot, thyme, salt, and red pepper flakes together in a bowl; vigorously whisk the olive oil and vegetable oil into the lemon juice mixture. Set aside.

Place a small skillet over medium-high heat; toss the almonds, sugar, and salt together in the hot skillet until the sugar caramelizes on the almonds, 2 to 3 minutes. Remove from heat immediately.

Place the salad mix in a large bowl. Drizzle the dressing over the salad mix and toss to coat. Top with the almonds and strawberries to serve.

Strawberry Soup III

Ingredients

2 cups strawberries
1 cup buttermilk
1 teaspoon granulated sugar

Directions

Place strawberries and buttermilk into a blender or food processor and puree. Sweeten with sugar to taste, blend and either serve immediately or chill in the refrigerator.

Strawberry Cream Parfaits with Coconut

Ingredients

1 quart strawberries, hulled and sliced
7 1/2 tablespoons sugar
1 1/2 cups heavy whipping cream
3/4 teaspoon finely grated orange zest
8 ounces crumbled store-bought coconut macaroons

Directions

Mix strawberries and 6 Tbs. of the sugar in a bowl; let stand until berries release their liquid, 30 to 60 minutes.

When ready to assemble dessert, beat cream and orange zest to soft peaks, gradually adding remaining 1 1/2 Tbs. sugar.

Pour 6 Tbs. of the strawberry juice that has collected in the bowl over the crumbled macaroons. Toss to coat.

To assemble, choose six goblets that hold at least 12 ounces; in each, make two layers in the following order: scant 1/4 cup macaroons, scant 1/4 cup whipped cream, 1/4 cup strawberries. Refrigerate until ready to serve, up to 2 hours.

Strawberry Pineapple Chicken Bites

Ingredients

2 tablespoons olive oil
2 pounds skinless, boneless
chicken breast halves - cut into
small chunks
1 (12 ounce) jar strawberry
preserves
1 (8 ounce) jar chili sauce
1 (8 ounce) can pineapple chunks
1 dash salt
1 dash ground black pepper
toothpicks

Directions

Heat the olive oil in a skillet over medium-high heat, and cook the chicken chunks 5 minutes, until browned on all sides. Reduce heat to medium, and pour in the preserves and chili sauce. Cook, stirring occasionally, 10 minutes.

Mix the pineapple chunks into the skillet. Season with salt and pepper. Continue cooking 2 minutes, until heated through. Serve with toothpicks.

Strawberry Brown Sugar Sour Cream Pie

Ingredients

1 egg, lightly beaten
3/4 cup brown sugar
3/4 cup white sugar
3/4 cup sour cream
1/4 cup whole wheat flour
3 cups sliced strawberries
1 unbaked 9 inch pie crust
1/3 cup brown sugar
1/3 cup whole wheat flour
3 tablespoons melted butter

Directions

Preheat an oven to 450 degrees F (230 degrees C).

Combine the egg, 3/4 cup brown sugar, white sugar, sour cream, and 1/4 cup wheat flour in a bowl. Place the strawberry slices in the pie crust, and spoon the sour cream mixture over the berries.

In another bowl, stir together 1/3 cup brown sugar and 1/3 cup flour. Pour in the melted butter, and stir until mixture resembles course meal. Sprinkle this mixture over sour cream mixture and berries in the pie shell.

Place pie on lowest rack in preheated oven. Bake for 15 minutes, then reduce oven temperature to 350 degrees F (175 degrees C). Bake for 45 minutes longer. Remove from the oven, and let it cool completely (yes, overnight works best).

Strawberry Balsamic Chicken

Ingredients

4 (8 ounce) containers strawberry yogurt
1/2 cup balsamic vinegar
1 tablespoon white sugar
1 tablespoon ground black pepper
1 teaspoon ground cinnamon
1 teaspoon kosher salt
4 skinless, boneless chicken breast halves
2 tablespoons olive oil
1 teaspoon lemon juice
4 large strawberries
2 teaspoons minced fresh parsley
1 teaspoon minced fresh mint leaves
1 tablespoon balsamic vinegar (optional)

Directions

In a medium bowl, stir together the yogurt, 1/2 cup balsamic vinegar, sugar, pepper, cinnamon and salt. Place chicken breast halves in a shallow baking dish, and pour the sauce over them. Refrigerate for 1 hour, turning chicken over half way through.

Heat the olive oil in a large skillet over medium-high heat. Scrape the marinade off of the chicken breasts, and place them into the hot oil. Quickly brown the chicken on both sides, then reduce the heat to medium-low, cover, and cook until chicken is no longer pink and juices run clear, about 15 minutes. Remove from heat, and let rest for 3 minutes.

While the chicken is cooking, transfer the marinade to a saucepan. Bring to a low simmer over medium heat. Remove stems from strawberries, and slice thinly so they will fan nicely. Set aside.

Slice chicken breasts on the diagonal into 1/2 inch thick slices. Place on serving plates, and sprinkle with lemon juice. Spoon about 2 tablespoons of the marinade over each chicken breast, and fan one sliced strawberry over the top. Garnish with a sprinkle of fresh mint and parsley. If you really love balsamic vinegar, finish the dish off with an artful drizzle.

Strawberry, Spinach, and Pear Salad

Ingredients

1/2 cup black walnuts
1 (10 ounce) bag spinach leaves
1 (10 ounce) bag romaine lettuce,
torn
1/2 cup balsamic vinaigrette
8 large strawberries, sliced
2 pears - peeled, cored and sliced
1 (6 ounce) container crumbled
feta
3 tablespoons balsamic
vinaigrette

Directions

Place the walnuts in a small skillet over medium-high heat; toast the nuts while stirring constantly for 4 to 5 minutes; set aside to cool completely.

Toss together the spinach and romaine lettuce in a large mixing bowl, and toss with 1/2 cup of balsamic vinaigrette. Arrange the strawberries, pears, feta cheese, and walnuts over the top of the salad. Dress the salad with another 3 tablespoons vinaigrette to serve.

Strawberry Pretzel Pie

Ingredients

2 cups coarsely crushed pretzels
3/4 cup margarine, melted
1 tablespoon white sugar
1 (8 ounce) package cream cheese, softened
1 cup white sugar
1 (8 ounce) container frozen whipped topping, thawed
2 (3 ounce) packages strawberry flavored gelatin
2 cups boiling water
2 (10 ounce) packages frozen sweetened strawberries (do not thaw)

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl mix together crushed pretzels, melted margarine, and 1 tablespoon sugar. Press mixture firmly into bottom of a 9x13 inch baking pan. Bake in preheated oven for 8 to 10 minutes, until lightly browned. Cool completely.

In a medium mixing bowl, beat together softened cream cheese and 1 cup sugar until smooth and fluffy. Fold in whipped topping and spread mixture evenly onto cooled crust.

Place gelatin in a medium heat-proof bowl and pour in boiling water. Stir gently until gelatin is completely dissolved. Add frozen strawberries and continue to stir until mixture begins to thicken. Chill until semi-firm but still pourable. Pour gelatin mixture over cream cheese layer. Chill at least 2 hours before serving.

Strawberry Pinwheels

Ingredients

For the cookie dough:

8 ounces cream cheese (at room temperature)
8 ounces unsalted butter (at room temperature)
2 tablespoons sugar
1 tablespoon grated orange zest (orange part of the peel)
1 teaspoon vanilla extract
1/2 teaspoon salt
1 7/8 cups all-purpose flour

For the filling:

1 cup SMUCKER'S® Strawberry Jelly or Jam
8 teaspoons sugar
2 teaspoons cinnamon
1/2 teaspoon nutmeg
1 cup finely chopped walnuts
1 cup currants or raisins
1 large egg, beaten with
1 tablespoon water

Directions

Beat together cream cheese and butter. Add sugar, orange zest, vanilla and salt. Slowly add flour, until well combined. Gather the dough into a ball and divide it into 4 equal portions. Wrap each portion in plastic wrap and refrigerate overnight.

Preheat oven to 350 degrees. Coat 2 baking sheets with cooking spray.

Remove one portion of dough from the refrigerator and allow to sit 10 minutes at room temperature. Melt jam in a small saucepan over medium heat; let cool slightly.

In a separate bowl, stir together the sugar, cinnamon and nutmeg; set aside. On a lightly floured surface with a floured rolling pin, roll the dough into an 8 x 10-inch rectangle. Spread 1/4 cup of the melted jam over the dough. Top with 2 1/2 teaspoons of the sugar mixture, 1/4 cup walnuts and 1/4 cup currants or raisins.

Cut the dough rectangle in half. Roll one half in jellyroll fashion and then slice into 10 pieces. Place each piece onto a prepared baking sheet, and brush with beaten egg mixture. Repeat with other dough half.

Bake cookies for 25 minutes. Transfer to wire rack to cool. Repeat process with remaining dough and filling.

Strawberry Dream Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1/3 cup strawberry preserves
1 1/2 cups frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust
1 cup fresh strawberries
2 teaspoons white sugar
2 teaspoons grenadine syrup

Directions

In a bowl, mix the cream cheese and strawberry preserves. Fold in the whipped topping. Scoop the mixture into the prepared pie crust, and set aside.

In a blender or food processor, blend the strawberries, sugar, and grenadine syrup until slightly chunky. Spread over the cream cheese mixture. Chill in the refrigerator at least 2 hours before serving.

Strawberry Rhubarb Sauce

Ingredients

2/3 cup white sugar
1/2 cup orange juice
5 teaspoons cornstarch
1 1/2 teaspoons vanilla extract
4 cups sliced fresh strawberries
1 cup sliced rhubarb
5 drops red food coloring
(optional)

Directions

Combine sugar, orange juice, cornstarch, and vanilla in a large sauce pan. Bring to a boil over medium heat. Add strawberries and rhubarb; reduce heat and cook, stirring occasionally, until tender, 5 to 10 minutes. Remove from heat and mash the cooked berries with a fork. Stir in food coloring, if using. Serve warm or cold.

Strawberry Cinnamon Oatmeal Muffins

Ingredients

1 cup all-purpose flour
1 cup rolled oats
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1 egg, beaten
1/2 cup milk
1/4 cup light olive oil
1/2 cup sugar
1/2 pint chopped fresh strawberries

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease 12 muffin cups.

In a large bowl, mix flour, oats, baking powder, baking soda, cinnamon and salt. In a separate bowl, whisk together egg, milk, olive oil and sugar. Mix in strawberries. Stir strawberry mixture into oat mixture just until evenly moist. Spoon into prepared muffin cups.

Bake 18 to 20 minutes in the preheated oven, until a knife inserted in the center of a muffin comes out clean.

Strawberry Spice Loaf

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon salt
1 tablespoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon baking soda
1 1/4 cups vegetable oil
4 eggs, beaten
2 (10 ounce) packages frozen strawberries, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9x5 inch loaf pans.

In a large bowl, combine flour, sugar, salt, cinnamon, nutmeg and baking soda. In a separate bowl, combine oil and eggs. Add strawberries (juice and all) to oil/egg mixture. Mix thoroughly. Make a well in the center of the dry ingredients and pour in the strawberry mixture. Mix until thoroughly combined. Pour batter into prepared pans.

Bake in preheated oven for one hour, or until a toothpick inserted into the center of a loaf comes out clean. Cool slightly before removing from pans.

Strawberry Parfaits

Ingredients

1 quart vanilla ice cream
1 (6 ounce) package strawberry
gelatin
2 cups boiling water

Directions

Spoon ice cream into a large bowl. Dissolve gelatin in water; pour over the ice cream and blend well. Pour into parfait glasses. Refrigerate until set, about 1-1/2 hours.

Strawberry Pecan Cookies

Ingredients

1 cup shortening
1 1/2 cups sugar
2 eggs
3/4 cup strawberry puree
3 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking soda
3/4 cup chopped pecans
red food coloring

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in puree just until blended. Combine flour, salt and baking soda; gradually add to the creamed mixture. Stir in pecans and food coloring if desired. Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 12-15 minutes or until edges are lightly browned. Remove to wire racks to cool.

Strawberry-Mango Pie

Ingredients

2 mangos - peeled, seeded, and cubed
1/4 cup apple juice
15 fresh strawberries, hulled and halved
1/2 cup white sugar
3 tablespoons honey
1/2 cup cold butter
1/4 cup packed brown sugar
1 cup all-purpose flour
1 tablespoon ground nutmeg
1 tablespoon ground cinnamon
1 (9 inch) refrigerated pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C). Place a mixing bowl in the refrigerator to chill.

Place the mangos and apple juice in a sauce pan; simmer over medium-low heat. After 10 minutes, stir 1/4 cup white sugar and the honey into the mangos. Add the strawberries. Reduce heat to low and continue to simmer until fruit softens.

Place the butter into the chilled mixing bowl, and cut into small pieces. Combine butter with the remaining 1/4 cup white sugar, brown sugar, flour, nutmeg, and cinnamon. Use your fingers or two forks to mix the butter into the dry ingredients until the mixture becomes coarse textured and crumbly. Refrigerate until needed.

Pour the mango mixture into the prepared pie crust. Spread the crumb mixture evenly over the top of the fruit.

Bake in preheated oven until topping is golden brown, about 20 minutes. Remove from oven and cool at least 30 minutes before serving.

Jesse and Steve's Fresh Strawberry Cake

Ingredients

1/2 cup butter, softened
1 1/4 cups turbinado sugar
2 eggs
1 1/2 teaspoons vanilla extract
1/2 teaspoon salt
4 tablespoons sour cream
1 teaspoon baking soda
1 cup mashed strawberries
1 1/2 cups all-purpose flour
2 tablespoons butter, softened
1 cup confectioners' sugar
1 tablespoon milk
1 tablespoon fresh lemon juice
1 teaspoon grated lemon zest
1/4 cup toasted slivered almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, cream together 1/2 cup butter and the turbinado sugar. Add the eggs, and beat for 1 minute. Stir in the vanilla and salt.

In a small bowl, stir together the sour cream and the baking soda until the baking soda has dissolved. Add the sour cream mixture and the flour to the egg mixture. Beat well, then stir in the mashed strawberries.

Pour the batter into the prepared pan. Bake in preheated oven for 30 minutes, or until top springs back when lightly touched.

While cake is cooling, make the icing: Cream together 2 tablespoons butter and confectioners' sugar. Add the milk, lemon juice, and lemon zest, and beat until smooth. Spread icing on warm (not hot!) cake, and sprinkle with slivered almonds.

Emily's Strawberry Balsamic Salad

Ingredients

1/4 cup balsamic vinegar
1 1/2 tablespoons Dijon mustard
1 tablespoon honey
1 small shallot, peeled and chopped
2 small cloves garlic, peeled
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 cup olive oil
1 head red lettuce leaves, rinsed, dried, and torn
1/2 small red onion, peeled, cut into 1/2-inch-wide slivers
1/4 cup sliced almonds, lightly toasted
1 pint fresh strawberries, rinsed and sliced
1/2 cup crumbled feta cheese

Directions

To make the dressing, place the balsamic vinegar, Dijon mustard, honey, shallot, garlic, salt, and pepper in the bowl of a mini food processor. Pulse until blended. Slowly pour in the olive oil, and pulse again until thoroughly blended. Set aside or refrigerate until needed.

Divide lettuce between 6 serving plates, and top with red onion, almonds, strawberries, and feta cheese. Serve dressing on the side.

Strawberry Summer Salad

Ingredients

1 cup mayonnaise
1/4 cup white sugar
1 tablespoon white vinegar
1 tablespoon poppy seeds

1 head iceberg lettuce, torn into bite-size pieces
1 bunch fresh spinach, washed, stems removed
1/2 cup diced red onion
1 (16 ounce) package fresh strawberries, hulled and sliced

Directions

Make a dressing by whisking together the mayonnaise, sugar, and vinegar in a small bowl. Stir in the poppy seeds; set aside.

Toss together the lettuce, spinach, and onion in a large bowl. Drizzle the dressing over the salad and toss to coat. Add the strawberries and lightly toss again. Serve immediately.

Strawberry Pretzel Salad

Ingredients

3/4 cup butter, softened
3 tablespoons brown sugar
2 1/2 cups crushed pretzels
1 (6 ounce) package strawberry
flavored gelatin
2 cups boiling water
3 cups strawberries, chilled
1 (8 ounce) package cream
cheese
1 cup white sugar
1 (8 ounce) container frozen
whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream butter or margarine with the brown sugar. Mix in the pretzels and pat mixture into the bottom of one 9x13 inch baking pan. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Set aside to cool.

In a medium bowl, dissolve the gelatin in the boiling water and stir in the strawberries. Chill until partially thickened.

In a small bowl beat the cream cheese and white sugar together until smooth. Fold in the whipped cream. Spread mixture over the top of the cooled crust, making sure to seal the edges. Chill then pour the gelatin mixture over the cream cheese layer. Chill until firm.

Scrumptious Strawberry Shortcake

Ingredients

3 cups all-purpose flour
1/4 cup white sugar
4 teaspoons baking powder
3/4 teaspoon cream of tartar
1 cup butter
2/3 cup heavy cream
1 egg, beaten
3 cups sliced fresh strawberries
3 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix flour, 1/4 cup sugar, baking powder and cream of tartar. Cut in butter with pastry blender or two knives. Stir in cream and egg. Turn out onto a lightly floured surface and knead 2 minutes. Press into a half-inch thick sheet. Cut into squares. Place on baking sheets.

Bake in preheated oven 20 minutes, or until golden. Sprinkle 3 tablespoons sugar over sliced berries.

Let shortcakes cool before splitting and filling with sugared berries.

Strawberry Soup IV

Ingredients

1 cup dry white wine
1/3 cup white sugar
2 cups chopped strawberries
1 cup orange juice

Directions

In a small saucepan mix wine and sugar, and bring to a boil. Let boil for 5 minutes and then remove from heat. Let cool.

Puree strawberries and wine mixture in a blender or food processor. Blend until very smooth and then stir in orange juice. Chill for at least 3 hours before serving.

Strawberry Rosewater Ice Cream

Ingredients

1 1/2 cups fresh strawberries,
hulled
1/3 cup white sugar
3 egg yolks, beaten
1/2 pint milk
1/4 teaspoon salt
1/3 cup white sugar
1 pint heavy cream
1/4 cup rosewater

Directions

Combine the strawberries and 1/3 cup sugar in a bowl; mash together with a potato masher. Store the mixture in the refrigerator while preparing the rest of the recipe.

Stir together the egg yolks, milk, salt and 1/3 cup sugar in a saucepan over medium heat. Heat to 175 degrees F (80 degrees C), making sure the mixture does not boil; transfer to a chilled bowl and move to the refrigerator to cool, stirring occasionally. Once cooled, stir in the cream, rosewater, and strawberry mixture.

Fill an ice cream maker with the mixture, and freeze according to the manufacturer's instructions.

Strawberry Chocolate Meringue

Ingredients

3 egg whites
1/4 teaspoon cream of tartar
1 teaspoon vanilla extract
1 cup sugar
1/2 cup finely chopped toasted almonds

FILLING:

1 (3 ounce) package cream cheese, softened
1/2 cup packed brown sugar
1/2 cup baking cocoa
2 tablespoons milk
1/2 teaspoon vanilla extract
1 cup whipping cream, whipped
3 cups whole fresh strawberries
2 (1 ounce) squares semisweet chocolate, chopped
2 teaspoons shortening

Directions

Place egg whites in a mixing bowl; let stand at room temperature for 30 minutes. Add cream of tartar and vanilla; beat on medium speed until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, until stiff peaks form. Fold in almonds.

Line a baking sheet with parchment paper. Trace a 9-in. circle on paper. Spoon meringue evenly over circle, forming a 1-1/4-in. rim. bake at 300 degrees F for 45 minutes. Turn oven off and do not open door; let meringue dry for 1 hour. Cool on baking sheet on a wire rack. When completely cool, remove meringue from parchment paper.

In a mixing bowl, beat cream cheese and brown sugar until smooth and fluffy. Beat in cocoa, milk and vanilla. Fold in whipped cream. Spoon into the meringue shell. Top with strawberries. Melt chocolate and shortening; drizzle over berries.

Ruby-Red Strawberry Sauce

Ingredients

1/2 cup sugar
4 1/2 teaspoons cornstarch
1/4 cup orange juice concentrate
4 cups sliced fresh strawberries
1/2 teaspoon vanilla extract

Directions

In a large saucepan, combine the sugar and cornstarch. Stir in orange juice concentrate until smooth; add strawberries. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in vanilla. Cool. Store in the refrigerator.

Strawberry Cream Cheese Spread

Ingredients

1 (8 ounce) package cream
cheese, softened
2 tablespoons confectioners'
sugar
1 cup fresh strawberries, hulled

Directions

In a blender or food processor, combine the cream cheese, confectioners' sugar, and strawberries. Pulse until smooth and well blended. Use immediately, or refrigerate until needed.

Strawberry Coffee Cake

Ingredients

1 cup all-purpose flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 egg
1/2 cup milk
2 tablespoons butter, melted
1 1/2 cups sliced fresh strawberries
TOPPING:
1/2 cup all-purpose flour
1/2 cup sugar
1/4 cup cold butter
1/4 cup chopped pecans

Directions

In a large bowl, combine the flour, sugar, baking powder and salt. In another bowl, beat the egg, milk and butter. Stir into dry ingredients just until moistened. Pour into a greased 8-in. square baking dish. Top with strawberries.

For topping, combine flour and sugar in a bowl; cut in butter until crumbly. Stir in pecans if desired; sprinkle over strawberries.

Bake at 375 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cut into squares; serve warm.

Strawberry Cookies

Ingredients

1 (18.25 ounce) package
strawberry cake mix
1 egg, lightly beaten
1 (8 ounce) carton frozen whipped
topping, thawed
2 cups confectioners' sugar

Directions

In a mixing bowl, combine the cake mix, egg and whipped topping until well combined. Place confectioners' sugar in a shallow dish.

Drop dough by tablespoonfuls into sugar; turn to coat. Place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until lightly browned around the edges. Remove to wire racks to cool.

Strawberry Rice Dessert

Ingredients

1/2 cup uncooked long grain rice
1 3/4 cups cold milk, divided
1/2 teaspoon salt
1 (.25 ounce) envelope unflavored gelatin
1/2 cup sugar
1 cup heavy whipping cream, whipped
FILLING:
2 (10 ounce) packages frozen sweetened sliced strawberries, thawed
2 tablespoons cornstarch
1 tablespoon lemon juice

Directions

In a saucepan, combine the rice, 1-1/2 cups milk and salt. Bring to a boil over medium heat, stirring frequently. Reduce heat; cover and simmer for 20 minutes or until liquid is absorbed and rice is tender.

In a microwave-safe bowl, sprinkle gelatin over remaining milk; let stand for 1 minute. Stir in sugar. Microwave on high for 45 seconds; stir. Let stand for 1 minute or until gelatin and sugar are completely dissolved. Stir into hot rice. Transfer to a bowl. Refrigerate until chilled, about 1 hour. Fold in the whipped cream. Spoon into a 5-cup ring mold coated with non-stick cooking spray. Refrigerate for at least 2 hours or until firm.

Meanwhile, drain the strawberries, reserving 1 cup juice. In a saucepan, combine cornstarch and reserved strawberry juice until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in lemon juice. Cool for 10 minutes. Add strawberries and stir to coat. Refrigerate until chilled. Invert rice mold onto a serving platter and unmold. Fill center with strawberry mixture. Garnish with mint if desired.

Strawberry Satin Pie

Ingredients

1 (9 inch) pastry shell, baked
1/2 cup sliced almonds, toasted
1/2 cup sugar
3 tablespoons all-purpose flour
3 tablespoons cornstarch
1/2 teaspoon salt
2 cups milk
1 egg, lightly beaten
1 teaspoon vanilla extract
1/2 cup whipping cream, whipped
GLAZE:
3 cups fresh strawberries
1 cup water
1/3 cup sugar
2 tablespoons cornstarch
12 drops red food coloring
(optional)

Directions

Cover bottom of pie shell with almonds; set aside. In a saucepan, combine the sugar, flour, cornstarch and salt. Stir in milk until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Stir a small amount of hot filling into egg. Return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat. Stir in vanilla. Cool to room temperature. Whisk in whipped cream until blended. Pour into pie shell. Cover and refrigerate for at least 2 hours.

Crush 1 cup of strawberries; set remaining berries aside. In a saucepan, bring crushed berries and water to a boil; cook, uncovered, for 2 minutes. Strain through cheesecloth; discard fruit and set liquid aside to cool.

In another saucepan, combine sugar and cornstarch; gradually stir in berry liquid until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. stir in food coloring if desired. Cool for 20 minutes. Slice the reserved strawberries; arrange over chilled filling. Pour glaze evenly over berries. Refrigerate for at least 1 hour before serving.

Strawberry Banana Pie

Ingredients

1 unbaked pie crust
1/2 cup cold butter, cut into small pieces
1/4 cup packed brown sugar
1 cup all-purpose flour
1 tablespoon ground cinnamon
1 tablespoon ground nutmeg
2 tablespoons chopped walnuts (optional)
1/4 cup apple juice
3 ripe bananas, sliced
1/4 cup honey
1 cup chopped fresh strawberries
1/2 cup white sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Press the prepared pie crust into a 9 inch pie pan and set aside.

Combine the butter, brown sugar, flour, cinnamon, nutmeg, and nuts in the bowl of a food processor. Pulse the mixture until it has the texture of oatmeal. Refrigerate this crumble topping until ready to use.

Pour the apple juice into a medium sauce pan over medium-low heat; add the sliced bananas and honey and stir until the honey melts. Mix in the chopped strawberries and white sugar. Simmer uncovered for 20 minutes. Pour the warm fruit mixture into the prepared pie crust; evenly distribute the cold crumble topping across the top of the pie.

Bake in the preheated oven until golden brown and set, about 20 minutes. Cool the pie on a wire rack for 30 minutes before serving.

Jalapeno Strawberry Jam

Ingredients

4 cups crushed strawberries
1 cup minced jalapeno peppers
1/4 cup lemon juice
1 (2 ounce) package powdered fruit pectin
7 cups white sugar
8 half pint canning jars with lids and rings

Directions

Place the crushed strawberries, minced jalapeno pepper, lemon juice, and pectin into a large saucepan, and bring to a boil over high heat. Once simmering, stir in the sugar until dissolved, return to a boil, and cook for 1 minute.

Sterilize the jars and lids in boiling water for at least 5 minutes. Pack the jam into the hot, sterilized jars, filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings.

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 10 minutes.

Remove the jars from the stockpot and place onto a cloth-covered or wood surface, several inches apart. Allow to cool overnight. Once cool, press the top of each lid with a finger, ensuring that the seal is tight (lid does not move up or down at all). Store in a cool, dark area.

Cornmeal Strawberry Cake

Ingredients

1 1/3 cups cornmeal
2/3 cup unbleached all-purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
3/4 cup unsalted butter
1 1/4 cups white sugar
4 eggs
1 teaspoon vanilla extract
1/2 cup plain low-fat yogurt
1 cup sliced fresh strawberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch round cake pan. Sift together the cornmeal, flour, salt and baking powder, set aside.

In a medium bowl, cream together the butter and sugar. Beat in the eggs, one at a time, then stir in the vanilla. Add the dry ingredients alternately with the yogurt, stirring after each addition. Finally, fold in the strawberries. Pour the batter into the prepared pan.

Bake for 45 to 50 minutes in the preheated oven, until a toothpick or knife inserted, comes out clean. Cool cake in the pan on a wire rack for 30 minutes then invert onto a serving plate. Serve with ice cream or whipped cream.

Watermelon and Strawberry Lemonade

Ingredients

8 cups cubed seeded watermelon
1 cup fresh strawberries, halved
1/2 cup fresh lemon juice
1 cup white sugar
2 cups water

Directions

Combine the watermelon, strawberries, lemon juice, sugar, and water in a blender. Blend until smooth.

Spicy Strawberry Jam

Ingredients

2 cups chopped strawberries
1 cup sweet red wine
1 1/2 tablespoons minced fresh ginger root
1 cup packed brown sugar
1 (3 inch) cinnamon stick
1 green chile pepper
1 pinch red pepper flakes
2 tablespoons apple cider vinegar
1 teaspoon salt

Directions

Soak the strawberries in red wine for 10 minutes, then transfer to a heavy saucepan. Bring to a boil over medium heat. As soon as it starts to boil, add the ginger, brown sugar, cinnamon stick, chile pepper, red pepper flakes, apple cider vinegar and salt. Boil over medium heat, stirring every 10 minutes, until the preserve thickens.

Remove the chile pepper and cinnamon stick from the preserves. Ladle into clean 1/2 pint jars, wipe rims with a clean cloth or paper towel, and seal with new lids. Store in the refrigerator.

Strawberry Bread III

Ingredients

1 (10 ounce) package frozen
sweetened strawberries, thawed
1/2 cup vegetable oil
2 eggs
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon ground cinnamon
1 cup white sugar
1 1/2 cups all-purpose flour
1/2 cup chopped pecans

Directions

Drain the strawberries, reserving 1/4 cup of the juice. In a large mixing bowl stir together the oil, eggs, baking soda, baking powder, cinnamon, sugar and flour. Fold in the pecans, strawberries and 1/4 cup of their juice. Pour the mixture into your bread machine pan and place it in the machine. Select the Quick Bread cycle and press Start.

Remove pan from bread maker and let cool completely before removing bread from pan.

Strawberry Cheese Pie

Ingredients

1 1/3 cups all-purpose flour
1/2 teaspoon salt
4 tablespoons shortening
2 tablespoons butter
3 tablespoons cold water
1 (8 ounce) package cream cheese, softened
3/4 cup confectioners' sugar
1 teaspoon vanilla extract
1 cup heavy whipping cream, whipped
1/2 teaspoon almond extract
1/4 cup chopped almonds
4 cups fresh strawberries, halved
1/4 cup currant jelly

Directions

Combine flour and salt in medium bowl. Cut in shortening and butter until all the flour is blended to form pea-sized crumbs. Sprinkle with water one tablespoon at a time. Toss lightly with a fork until dough forms a ball. Chill dough 15 to 30 minutes.

Roll dough between two sheets of wax paper into an 11 inch circle. Remove top sheet of wax paper and lay into 9 inch pie pan. Prick bottom and sides of pie shell thoroughly to prevent shrinkage.

Bake at 425 degrees F (220 degrees C) for 10 to 15 minutes or until lightly browned. Cool to room temperature.

Combine cream cheese and confectioner 's sugar in medium bowl. Beat with electric mixer at medium speed until smooth. Beat in vanilla and almond extracts. Fold in whipped cream and almonds by hand until well mixed. Pour into cooled crust. Refrigerate until firm.

Decorate pie with strawberries fully or just around the edge. Heat jelly in microwave oven just until soft and brush carefully over strawberries until glazed. Refrigerate until serving.

Strawberry Sparkles

Ingredients

4 ounces cream cheese, softened
2 teaspoons confectioners' sugar
4 teaspoons milk
1/2 teaspoon vanilla extract
1/4 cup white sugar
2 drops red food coloring
1 pint fresh strawberries

Directions

In a small bowl, beat together cream cheese, confectioners' sugar, milk and vanilla until smooth. Chill 2 hours in refrigerator.

Stir together white sugar and food coloring. Dip strawberries in cream cheese mixture, then in tinted sugar. Refrigerate until serving.

Rhubarb and Strawberry Cobbler

Ingredients

1 (18 ounce) package refrigerated sugar cookie dough
8 cups chopped fresh rhubarb (1/2-inch pieces)
1/3 cup white sugar
2 teaspoons ground cinnamon
1 teaspoon lemon juice
1 (21 ounce) can strawberry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Place 8 large custard cups onto a baking sheet.

Chop the chilled cookie dough into 1/4 inch cubes and set aside. Mix the rhubarb with the sugar, cinnamon, and lemon juice. Fill each of the custard cups half full with the rhubarb mixture.

Spoon the strawberry pie filling over the rhubarb. Arrange the cubed cookie dough on top of the filling. Leave some open spaces between the cubes, so that the filling does not overflow when baking. There may be some cookie dough left over.

Bake in the preheated oven until the dough is fully cooked and starting to brown around the edges, about 45 minutes.

Strawberry and Peanut Butter Cream Cake Roll

Ingredients

Cake:

1/4 cup powdered sugar
Crisco® Original No-Stick
Cooking Spray
1 cup Pillsbury BEST® All
Purpose Flour
1 teaspoon baking powder
1/4 teaspoon salt
4 eggs
1 cup granulated sugar
4 tablespoons water
1 teaspoon vanilla extract

Filling:

1 (8 ounce) package cream
cheese, softened
1 cup powdered sugar
1/3 cup Jif® Extra Crunchy
Peanut Butter
1/2 teaspoon almond extract
1 (10 ounce) jar Smucker's®
Strawberry Simply Fruit

Directions

Cake: Preheat oven to 375 degrees F. Sift powdered sugar generously over a 12"x17" area of a clean thin kitchen towel. Grease a 15x10x1 inch jelly roll pan. Line pan with waxed paper. Grease only the surface of the wax paper. Sift together flour, baking powder and salt; set aside.

Beat the eggs in medium bowl until frothy, about 3 minutes. Gradually add sugar, water, vanilla and sifted flour mixture, scraping bowl occasionally. Pour batter into prepared pan. Bake for 9 to 11 minutes or until toothpick inserted near center comes out clean. Immediately loosen the cake around the edges and invert cake onto the prepared towel. Carefully remove paper. Roll the cake beginning at the narrow end. Cool on a wire rack for 45 minutes.

Filling: Beat cream cheese, powdered sugar, peanut butter and almond extract in a medium bowl until well combined. Unroll cake; first spread peanut butter cream evenly to edges of the cake. Reserve 2 tablespoons fruit in a resealable plastic bag for garnish; spread remaining fruit over peanut butter. Roll cake; wrap in plastic wrap and refrigerate several hours before serving. Sprinkle with powdered sugar before serving, if desired.

Strawberry Mojito

Ingredients

white sugar, for rimming
2 large limes, quartered
1/2 bunch mint leaves
7 strawberries, quartered
1 cup white sugar
1 cup white rum
2 cups club soda
8 cups ice cubes

Directions

Pour 1/4 to 1/2 inch of sugar onto a small, shallow plate. Run one of the lime quarters around the rim of each cocktail glass, then dip the glasses into the sugar to rim; set aside.

Squeeze all of the lime quarters into a sturdy glass pitcher. Toss the juiced limes into the pitcher along with the mint, strawberries, and 1 cup of sugar. Crush the fruits together with a muddler to release the juices from the strawberries and the oil from the mint leaves. Stir in the rum and club soda until the sugar has dissolved. Pour into the sugared glasses over ice cubes to serve.

Virgin Strawberry Daiquiri

Ingredients

2 large strawberries, hulled
1/4 cup white sugar
1 tablespoon lemon juice
3/4 cup chilled lemon-lime soda
4 cubes ice

Directions

In the container of a blender, combine the strawberries, sugar, lemon juice and lemon-lime soda. Add the ice and blend until smooth. Pour into a fancy glass to serve.

Strawberry Pineapple Bread

Ingredients

1 (10 ounce) package frozen strawberries
1/2 (20 ounce) can crushed pineapple, drained
4 eggs, beaten
1 1/4 cups vegetable oil
2 cups sugar
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons ground cinnamon
3/4 cup chopped walnuts
3/4 cup chopped macadamia nuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 5x9 inch loaf pans.

In a bowl, mix the strawberries, pineapple, eggs, oil, and sugar. In a separate bowl, sift together the flour, baking soda, salt, and cinnamon. Mix the flour mixture into the bowl with the fruit until evenly moist. Fold in walnuts and macadamia nuts. Divide the batter between the prepared loaf pans.

Bake 1 hour in the preheated oven, until a toothpick inserted in the center of a loaf comes out clean. Cool on wire racks.

Crunchy Romaine Strawberry Salad

Ingredients

1 (3 ounce) package ramen noodles
1 cup chopped walnuts
1/4 cup butter
1/4 cup vegetable oil
1/4 cup sugar
2 tablespoons red wine vinegar
1/2 teaspoon soy sauce
8 cups torn romaine
1/2 cup chopped green onions
2 cups fresh strawberries, sliced

Directions

Discard seasoning packet from ramen noodles or save for another use. Break noodles into small pieces. In a skillet, saute noodles and walnuts in butter for 8-10 minutes or until golden; cool.

For dressing, in a jar with a tight-fitting lid, combine the oil, sugar, vinegar and soy sauce; shake well. Just before serving combine the romaine, onions, strawberries and noodle mixture in a large bowl. Drizzle with dressing and toss gently.

Strawberry Pie I

Ingredients

1 (9 inch) pie crust, baked
24 marshmallows
1 tablespoon milk
1 (10 ounce) package frozen strawberries, thawed and pureed
1 cup heavy whipping cream

Directions

In a saucepan, stir marshmallows with milk over low heat until marshmallows are dissolved.

Stir strawberries into the melted marshmallows. In a medium bowl, whip cream until soft peaks form. Fold whipped cream into the marshmallow mixture.

Spoon filling into pie shell, and refrigerate for 4 to 6 hours. Serve cold.

Strawberry Cinnamon Oatmeal Cookies

Ingredients

1/2 cup strawberry yogurt fruit spread
1/2 cup margarine, softened
3/4 cup white sugar
3/4 cup brown sugar
1 egg
1 teaspoon vanilla extract
1/2 cup olive oil
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
3 1/4 cups rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the strawberry spread, margarine, white sugar and brown sugar until smooth. Beat in the egg and vanilla, then stir in the olive oil. Combine the flour, baking soda and cinnamon; stir into the creamed mixture. Mix in the oats until well blended. Drop dough by heaping spoonfuls 2 inches apart onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, or until the tops are lightly browned. Let cookies stand for 1 minute on the baking sheet before removing to wire racks to cool completely.

Strawberry Rhubarb Gelatin

Ingredients

2 cups diced fresh or frozen
rhubarb
1/2 cup sugar
1/4 cup water
1 (3 ounce) package strawberry
gelatin
1 1/2 cups whipped topping

Directions

In a saucepan, bring rhubarb, sugar and water to a boil. Reduce heat; simmer, uncovered, for 3-5 minutes or until the rhubarb is softened.

Remove from the heat; stir in gelatin until dissolved. Pour into a bowl. Refrigerate for 20 minutes or until partially set. Fold in whipped topping. Chill until firm.

Strawberry Slush

Ingredients

9 cups water
2 (10 ounce) cans frozen
strawberry daiquiri mixer
2 cups white sugar
2 cups vodka
1 (12 fluid ounce) can frozen
orange juice concentrate
2 (10 ounce) packages frozen
strawberries, thawed
4 liters lemon-lime flavored
carbonated beverage

Directions

Bring a large pot of water and sugar to boil. Cool. Stir in daiquiri mix, vodka, orange juice and strawberries. Transfer mixture to a freezer-safe container, and freeze until mixture is to your desired consistency.

To serve: Pour into a chilled glass, approximately 2/3 cup of the slush mixture and 1/3 cup of lemon-lime soda. Delicious.

Strawberry Cream Freeze

Ingredients

1 (8 ounce) package cream cheese, softened
1 (10 ounce) package frozen sweetened strawberries, thawed
1/2 cup sugar
1 cup whipping cream, whipped

Directions

Place cream cheese in a bowl; mash with a fork. Add berries and sugar; mix well. Fold in whipped cream. Spoon into foil-lined muffin tins. Freeze until firm, about 2 hours.

Strawberry-Orange Delight

Ingredients

2 1/2 cups boiling water
3 pkg. (4 serving size) JELL-O
Strawberry Flavor Gelatin
2 3/4 cups cold water
1 (11 ounce) can mandarin orange
segments, drained
4 ounces PHILADELPHIA Cream
Cheese, softened
2 tablespoons sugar
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided

Directions

Stir boiling water into dry gelatin mixes in medium bowl at least 2 minutes until completely dissolved. Stir in cold water. Refrigerate about 1-1/4 hours or until slightly thickened (consistency of unbeaten egg whites). Reserve a few oranges for garnish. Gently stir remaining oranges into thickened gelatin. Set aside.

Beat cream cheese and sugar in separate medium bowl with wire whisk until well blended. Gently stir in 2 cups of the whipped topping. Spoon into large serving bowl; cover with the gelatin mixture.

Refrigerate 2 hours or until firm. Top with the remaining whipped topping and reserved oranges just before serving.

Strawberry and Mandarin Salad

Ingredients

1/2 cup sliced almonds
3 tablespoons white sugar

1/3 cup vegetable oil
3 tablespoons apple cider vinegar
hot sauce
2 1/2 tablespoons white sugar
1 teaspoon salt
1 dash ground black pepper
1 (12 ounce) bag spring mix
lettuce
1 (11 ounce) can mandarin
oranges, drained
1 cup sliced fresh strawberries
1 cup chopped celery
1/2 cup chopped red onion
2 teaspoons chopped fresh
parsley

Directions

Heat a heavy-bottomed pan over medium heat. Stir the almonds and 3 tablespoons sugar together in the skillet; cook until the sugar has melted and coats the almonds; 15 to 20 minutes. Set aside.

Whisk the vegetable oil, vinegar, hot sauce, 2 1/2 tablespoons sugar, salt, and pepper together in a bowl. Toss the spring mix, oranges, strawberries, celery, onion, and parsley together in a large mixing bowl; drizzle the vegetable oil mixture over the lettuce mixture and stir gently to coat. Sprinkle the toasted almonds over the salad to serve.

Fresh Strawberry Cookies

Ingredients

2 cups fresh strawberries
2 cups blanched almonds
1 cup raisins

Directions

Soak almonds in water overnight.

Soak raisins in boiling water for 5 minutes then drain. Dice raisins and strawberries.

Coarsely grind the soaked almonds. Add them to the diced strawberry-raisin mixture and mix well.

Drop batter by spoonfuls onto a dehydrator plastic tray. Dehydrate for 24 hours or until dry at 105 degrees F (40 degrees C). Turn cookies over in 8 to 12 hours or when you see that one side is dry enough.

Chocolate Strawberry Shortcake

Ingredients

2 (1 ounce) squares unsweetened chocolate, chopped
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup white sugar
1/3 cup margarine
1 cup sour milk

2 tablespoons orange liqueur
1 (16 ounce) package frozen whipped topping, thawed
1 quart fresh strawberries
2 (1 ounce) squares semisweet chocolate, chopped

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease and flour 2 (9 inch) pans. In the top of a double boiler, heat unsweetened chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, combine flour, baking powder, baking soda, salt and sugar. Cut in margarine until mixture resembles coarse crumbs. Blend in sour milk and melted unsweetened chocolate. Divide batter into prepared pans.

Bake in the preheated oven for 15 to 20 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool. Sprinkle cakes with orange liqueur.

Reserve 8 to 10 strawberries and slice the rest. Place one cake on a serving plate, top with half of the sliced strawberries and half of whipped topping. Cover with second layer, top with remaining strawberries and whipped topping. Garnish with whole strawberries. In the top of a double boiler, heat semisweet chocolate, stirring occasionally, until chocolate is melted and smooth. Drizzle over the strawberries.

Strawberry Shortcake

Ingredients

3 pints fresh strawberries
1/2 cup white sugar
2 1/4 cups all-purpose flour
4 teaspoons baking powder
2 tablespoons white sugar
1/4 teaspoon salt
1/3 cup shortening
1 egg
2/3 cup milk
2 cups whipped heavy cream

Directions

Slice the strawberries and toss them with 1/2 cup of white sugar. Set aside.

Preheat oven to 425 degrees F (220 degrees C). Grease and flour one 8 inch round cake pan.

In a medium bowl combine the flour, baking powder, 2 tablespoons white sugar and the salt. With a pastry blender cut in the shortening until the mixture resembles coarse crumbs. Make a well in the center and add the beaten egg and milk. Stir until just combined.

Spread the batter into the prepared pan. Bake at 425 degrees F (220 degrees C) for 15 to 20 minutes or until golden brown. Let cool partially in pan on wire rack.

Slice partially cooled cake in half, making two layers. Place half of the strawberries on one layer and top with the other layer. Top with remaining strawberries and cover with the whipped cream.

Sesame Strawberry Spinach Salad

Ingredients

1/2 cup SLENDA® No Calorie Sweetener, Granulated
2 tablespoons sesame seeds
1/2 teaspoon sesame oil
1 tablespoon poppy seeds
1 1/2 teaspoons dried minced onion
1/4 teaspoon paprika
1/2 cup vegetable oil
1/2 cup balsamic vinegar
2 bunches fresh spinach - chopped, washed and dried
1 pint strawberries, halved

Directions

Whisk together the SLENDA® Granulated Sweetener, sesame seeds, sesame oil, poppy seeds, dried onion, paprika, oil and vinegar. Refrigerate until chilled.

In a salad bowl, combine the spinach and strawberries. Drizzle with dressing, toss lightly and serve.

Lori's Creamy Strawberry Tequila

Ingredients

1 (14 ounce) can sweetened condensed milk
1 pint half-and-half cream
1/2 cup vodka
1/2 cup strawberry schnapps
1/3 cup tequila
3 tablespoons vanilla extract
2 tablespoons strawberry syrup
1 cup ice, or as needed

Directions

Pour sweetened condensed milk, half-and-half, vodka, schnapps, tequila, vanilla extract, syrup, and ice into a blender. Blend until smooth. Drink as shots or on the rocks.

Strawberry Oatmeal Breakfast Smoothie

Ingredients

1 cup soy milk
1/2 cup rolled oats
1 banana, broken into chunks
14 frozen strawberries
1/2 teaspoon vanilla extract
1 1/2 teaspoons white sugar

Directions

In a blender, combine soy milk, oats, banana and strawberries. Add vanilla and sugar if desired. Blend until smooth. Pour into glasses and serve.

Strawberry Dream Cake II

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package strawberry flavored gelatin mix
1 cup mashed fresh strawberries
1 cup vegetable oil
1/2 cup milk
4 eggs
1 cup flaked coconut
1/2 cup chopped pecans

1 (8 ounce) package cream cheese
1/2 cup butter, room temperature
3 1/2 cups confectioners' sugar
3/4 cup fresh strawberries
1/2 cup flaked coconut
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 (9 inch) round pans.

In a large bowl, stir together cake mix and gelatin mix. Make a well in the center and pour in 1 cup mashed strawberries, oil, milk and eggs. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Fold in the coconut and pecans. Divide the batter among the prepared pans.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To make the Strawberry Cream Cheese Frosting: Mash the 3/4 cup strawberries to make 1/2 cup, then drain well; set aside. In a medium bowl, beat cream cheese and butter until smooth. Blend in the confectioners' sugar and drained strawberries. Beat on medium speed until the frosting lightens and is well combined. Fold in the coconut and pecans. Frost cake between layers, on top and sides. Chill uncovered 30 minutes or until frosting sets, then cover and chill 4 to 6 hours before serving.

Strawberry Soup a la Kiev

Ingredients

4 cups chopped strawberries
1 cup white sugar
1 cup sour cream
4 cups cold water
1 cup Burgundy or other dry red wine

Directions

Use a food processor or blender to puree the strawberries. Pour the strawberry puree into a large saucepan, and stir in the sugar, sour cream, water and wine. Cook over medium-low heat, stirring gently for 20 to 25 minutes to fully blend the flavors. Do not allow to boil. Serve warm or chilled.

Chilled Strawberry Soup

Ingredients

2 cups frozen strawberries
2 cups milk
1 cup heavy cream
1/2 cup sour cream
2 tablespoons white sugar, or to taste

Directions

Puree strawberries, milk, cream and sour cream in a blender or food processor until smooth. Stir in sugar to taste. Chill 8 hours or overnight in refrigerator before serving.

Peach and Strawberry Sorbet

Ingredients

2 cups sliced fresh peaches
1 cup fresh strawberries, hulled
1 cup fresh orange juice
1/4 cup brown sugar

Directions

Place the peaches, strawberries, orange juice, and brown sugar in a food processor. Puree until smooth.

Pour mixture into an ice cream maker and freeze according to manufacturer's instructions until firm.

Spinach and Strawberry Salad

Ingredients

2 bunches spinach, rinsed and
torn into bite-size pieces
4 cups sliced strawberries
1/2 cup vegetable oil
1/4 cup white wine vinegar
1/2 cup white sugar
1/4 teaspoon paprika
2 tablespoons sesame seeds
1 tablespoon poppy seeds

Directions

In a large bowl, toss together the spinach and strawberries.

In a medium bowl, whisk together the oil, vinegar, sugar, paprika, sesame seeds, and poppy seeds. Pour over the spinach and strawberries, and toss to coat.

Curry-Strawberry Chicken

Ingredients

1 1/2 cups Russian salad dressing
2 tablespoons curry powder
3 tablespoons dry onion soup mix
1/4 cup strawberry jam
4 skinless, boneless chicken
breast half - cut into bite-size
pieces

Directions

Mix salad dressing, curry powder, onion soup mix, and strawberry jam in a large bowl until smooth. Place chicken breast into a 9x13 inch baking dish and pour the dressing mixture on top. Cover and refrigerate overnight, or at least 1 hour before baking.

Preheat an oven to 375 degrees F (190 degrees C).

Uncover the baking dish. Bake the chicken breasts in the preheated oven until no longer pink in the center, 20 to 25 minutes.

Strawberry Ribbon Bread

Ingredients

3 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
4 eggs, beaten
1/4 cup vegetable oil
2 (10 ounce) packages frozen
sliced strawberries, thawed
1 teaspoon red food coloring

FILLING:

2 (3 ounce) packages cream
cheese, softened
1 egg
1/3 cup sugar
1 tablespoon all-purpose flour
1/2 teaspoon orange extract

Directions

In a large bowl, combine the flour, sugar, baking soda, salt and cinnamon. In another bowl, combine eggs, oil, strawberries and food coloring if desired. Stir into dry ingredients just until moistened.

For filling, beat cream cheese. Add the egg, sugar, flour and extract; beat well. Spoon a fourth of the batter into two greased 8-in. x 4-in. x 2-in. loaf pans. Spread half of the filling over each. Top with the remaining batter. Bake at 350 degrees F for 70-80 minutes or until a toothpick comes out clean. Cover loosely with foil if top browns too quickly. Cool for 10 minutes before removing from pans to wire racks. Store in the refrigerator.

B and L's Strawberry Smoothie

Ingredients

8 strawberries, hulled
1/2 cup skim milk
1/2 cup plain yogurt
3 tablespoons white sugar
2 teaspoons vanilla extract
6 cubes ice, crushed

Directions

In a blender combine strawberries, milk, yogurt, sugar and vanilla. Toss in the ice. Blend until smooth and creamy. Pour into glasses and serve.

Strawberry-Banana-Peanut Butter Smoothie

Ingredients

1/2 cup nonfat plain yogurt
2 tablespoons peanut butter
1 banana
4 fresh strawberries, hulled
10 ice cubes

Directions

Place yogurt, peanut butter, banana, strawberries, and ice cubes into a blender. Puree until smooth.

Big Guy Strawberry Pie

Ingredients

1 cup water
3/4 cup white sugar
1/4 teaspoon salt
2 tablespoons cornstarch
1/4 teaspoon red food coloring
1 cup all-purpose flour
1/2 cup margarine
3 tablespoons confectioners' sugar
1 teaspoon vanilla extract
1 quart fresh strawberries, hulled

Directions

In a saucepan, combine water, white sugar, salt, cornstarch and food coloring. Bring to a boil, and cook for about 5 minutes or until thickened. Set aside to cool. Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, combine flour, margarine, confectioners' sugar and vanilla. Mix well and press into a 9 inch pie pan. Prick all over and bake in preheated oven for 8 to 10 minutes, or until lightly browned.

When crust is cool, place berries in the shell, and pour the thickened mixture over the top. Chill in refrigerator.

No Crust Strawberry Pie

Ingredients

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

Directions

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.

Strawberry Sherbet

Ingredients

4 quarts fresh strawberries, sliced
4 cups sugar
2 2/3 cups milk
2/3 cup orange juice
1/8 teaspoon ground cinnamon

Directions

In a large bowl, combine strawberries and sugar; let stand for 1-1/2 to 2 hours or until very juicy. Process in small batches in a blender until pureed. Strain seeds; pour strawberry juice into a bowl. Stir in milk, orange juice and cinnamon if desired.

Freeze in batches in an ice cream freezer according to manufacturer's directions. Refrigerate remaining mixture until it can be frozen.

Strawberry Pie V

Ingredients

2 1/2 cups water
2 cups white sugar
5 tablespoons cornstarch
1 (3 ounce) package strawberry
flavored gelatin mix
2 quarts strawberries, hulled
2 (9 inch) pie shells, baked

Directions

In a saucepan, combine water, sugar and cornstarch. Cook over medium high heat, stirring constantly, until mixture boils and thickens. Remove from heat and stir in the strawberry gelatin. Allow to cool slightly.

Arrange strawberries in the pie crusts with the tips pointing up. Pour gelatin mixture over, covering the berries.

Strawberry Mousse Dessert

Ingredients

1 1/2 cups boiling water
1 pkg. (8 serving size) JELL-O
Strawberry Flavor Gelatin
1 cup cold water
1 1/2 cups sliced strawberries
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided

Directions

Stir boiling water into dry gelatin mix in large bowl 2 minutes or until completely dissolved. Stir in cold water. Place strawberries in 6-cup mold; cover with 2 cups of the gelatin. Refrigerate 30 minutes or until gelatin is set but not firm (gelatin should stick to finger).

Meanwhile, refrigerate remaining gelatin 30 minutes or until slightly thickened (consistency of unbeaten egg whites). Add 2 cups of the whipped topping; stir with wire whisk until well blended. Spoon over gelatin layer in mold.

Refrigerate 4 hours or until firm. Unmold. Serve topped with remaining whipped topping. Store leftover gelatin in refrigerator.

Strawberry Salad I

Ingredients

1/2 cup fat-free creamy salad dressing (ie: Fat Free Miracle Whip TM)
1/4 cup milk
1/4 cup white sugar
1/8 cup distilled white vinegar
1 tablespoon poppy seeds
1 head romaine lettuce, torn into bite-size pieces
1/2 red onion, sliced
1 cup sliced fresh strawberries
1/2 cup toasted pecans
1/4 cup red bell pepper, chopped

Directions

In a small bowl, mix together salad dressing, milk, sugar, vinegar, and poppy seeds. Refrigerate until ready to use.

Combine lettuce, onion, strawberries, pecans, and red bell pepper in a salad bowl. Toss with dressing.

Yummy Strawberry Shake

Ingredients

4 cups strawberries, hulled
2 cups ice cubes
2 cups milk
4 cups strawberry ice cream
2 teaspoons white sugar

Directions

In a blender combine strawberries, ice, milk, ice cream and sugar.
Blend until smooth

Strawberry Fruit Balls

Ingredients

1 (14 ounce) can sweetened condensed milk
1 cup chopped walnuts
2 cups shredded coconut
1 (6 ounce) package strawberry flavored gelatin
1 (3 ounce) package strawberry flavored gelatin

Directions

Mix all the ingredients except the 3 ounce box of gelatin. Cover mixture and place in the refrigerator overnight. The next day, roll mixture into strawberry shapes.

Place the 3 ounce box of gelatin in a plate, and roll the shaped strawberries in the gelatin until coated. Place bits of mint leaves to create the stems; secure the stems with a piece of toothpick.

Fresh Strawberry Upside Down Cake

Ingredients

2 cups crushed fresh strawberries
1 (6 ounce) package strawberry
flavored gelatin mix
3 cups miniature marshmallows
1 (18 ounce) package yellow cake
mix, batter prepared as directed
on package

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Spread crushed strawberries on the bottom of a 9x13 inch baking pan. Evenly sprinkle strawberries with the dry gelatin powder, and top with mini marshmallows.

Prepare the cake mix as directed on the package, and pour on top of the marshmallows. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 40 to 50 minutes. Cool in the pan for 15 minutes. Run a knife around the pan to loosen the sides, and turn the cake out onto a serving tray. Store cake in the refrigerator.

Tropical Strawberry

Ingredients

1 1/2 cups frozen strawberries
1 cup frozen pineapple chunks
1/2 cup milk
1 1/2 cups yogurt
2 tablespoons white sugar
1 cup crushed ice

Directions

In a blender, blend the strawberries, pineapple, milk, yogurt, sugar, and ice until smooth.

Frosty Strawberry Squares

Ingredients

1 cup all-purpose flour
1/4 cup packed brown sugar
1/2 cup chopped walnuts
1/2 cup butter
2 egg whites
1 cup white sugar
2 cups sliced fresh strawberries
2 tablespoons lemon juice
1 cup heavy whipping cream,
whipped

Directions

Preheat oven to 350 degrees F (180 degrees C).

Stir together first four ingredients. Spread evenly in a shallow baking pan.

Bake for 20 minutes, stirring occasionally.

Remove from oven and sprinkle 2/3 of these crumbs into a 13 x 9 inch baking pan.

Combine egg whites, sugar, berries, and lemon juice in a large bowl. With electric mixer, beat until stiff.

Fold in whipped cream. Spoon over crumbs. Sprinkle remaining crumbs on top.

Freeze 6 hours or overnight. Cut into squares and garnish with whole strawberries if desired.

Simple Strawberry Sauce

Ingredients

2 quarts fresh strawberries,
cleaned, hulled and sliced
1/2 cup white sugar

Directions

Place the strawberries in a large bowl. Sprinkle the sugar evenly over the berries, and stir to evenly coat all of the fruit. Let stand at room temperature for 10 minutes, stirring occasionally. Cover and chill until ready to serve.

Strawberry Mallow Dessert

Ingredients

1 cup sliced fresh strawberries
1 teaspoon sugar
1/2 cup miniature marshmallows
1/4 cup sour cream

Directions

Place strawberries in a bowl and sprinkle with sugar; stir. Let stand for 5 minutes. Add marshmallows and sour cream; stir to coat. Spoon into dessert dishes.

Strawberry Angels' Cake

Ingredients

1 (18.25 ounce) package angel food cake mix
2 cups heavy whipping cream
2 tablespoons confectioners' sugar
2 tablespoons unsweetened cocoa powder
2 pints fresh strawberries, halved

Directions

Bake cake for filling according to package directions. Let cool.

Slice angel food cake in half horizontally. Create a tunnel for the filling by removing a small amount of the interior of the bottom half of the cake.

In a bowl combine cream, confectioners' sugar and cocoa; whip until soft peaks form. Fold half the strawberries into half the whipped cream; spoon into cake tunnel, pressing down firmly.

Replace top of cake; pressing gently. Frost cake with remaining cream mixture. Cover top of cake with remaining strawberries. Chill about 15 minutes before slicing. Serves 10-12 people.

Maman's Fresh Strawberry Rhubarb Pie

Ingredients

1 1/4 cups crushed graham
crackers
1/4 cup melted butter

1 pound fresh strawberries, halved
lengthwise
1/2 cup diced rhubarb
3/4 cup white sugar
3/4 cup water
3 tablespoons cornstarch
1 tablespoon lemon juice

Directions

Mix together the graham cracker crumbs and melted butter; press into the bottom of a 9-inch pie dish. Line the bottom of the pie crust with 1 layer of strawberry halves.

Place the remaining strawberries in a saucepan and crush (there should be about 1 cup of crushed berries); stir the rhubarb, sugar, water, and cornstarch into the crushed berries. Bring the mixture to a boil over medium-low heat, stirring often, until the mixture thickens and becomes translucent. Turn off the heat, let the mixture stand until slightly cooled, about 2 minutes; stir in the lemon juice. Pour the mixture into the pie dish over the strawberry halves.

Refrigerate until completely chilled, about 1 hour.

Strawberry-Lime Slushie

Ingredients

2 cups strawberry sorbet
1 cup lime sorbet
2 tablespoons fresh lime juice
1/4 cup sliced strawberries
1/4 cup orange juice
2 cups ice cubes

Directions

Place strawberry and lime sorbets, lime juice, strawberries, orange juice, and ice cubes in a blender and puree until smooth.

Strawberry-Melon Summer Salad

Ingredients

1 cup lemon yogurt
1 tablespoon honey
1 teaspoon lemon juice
2 cups watermelon balls
2 cups cantaloupe balls
2 cups halved fresh strawberries

Directions

In a salad bowl, whisk together the lemon yogurt, honey, and lemon juice until smooth, and gently fold in the watermelon balls, cantaloupe balls, and strawberries. Toss to coat, and serve.

Strawberry Fudge

Ingredients

1 (12 fluid ounce) can evaporated milk
3 cups white sugar
2 tablespoons butter
1 3/4 cups sliced fresh strawberries
2 tablespoons lemon juice

Directions

Butter a 9x9 inch dish.

Combine milk, sugar and butter in a large saucepan over medium heat; boil. Stir in strawberries and lemon juice. Heat, stirring constantly, to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove from heat and quickly spread in prepared pan. Let cool before cutting and serving.

Leslie's Strawberry Breakfast Chops

Ingredients

1/4 cup strawberry preserves
1 1/2 tablespoons minced garlic
1 tablespoon soy sauce
1 tablespoon prepared horseradish
2 pork chops
1 tablespoon butter
1 pinch cayenne pepper
4 fresh strawberries for garnish

Directions

In a small saucepan, combine the strawberry preserves, minced garlic, soy sauce and horseradish. Cook over low heat, stirring frequently until heated through.

Melt butter in a medium skillet. Lightly sprinkle both sides of each pork chop with cayenne pepper. Fry the chops until browned on each side, then continue to cook over medium heat until no longer pink, and the juices run clear.

Serve chops with sauce poured over, and garnish with fresh strawberries.

Strawberry Kiwi Milkshakes

Ingredients

4 cups sliced fresh strawberries
4 cups sliced kiwifruit
4 cups milk
4 cups vanilla ice cream

Directions

Place the strawberries, kiwi, milk, and ice cream in a blender (in batches, if necessary), and blend until smooth. Pour into tall cups, and enjoy!

Strawberry Cream Salad

Ingredients

6 egg whites
3/4 teaspoon cream of tartar
2 cups white sugar
2 cups coarsely broken soda crackers
3/4 cup chopped walnuts
1 teaspoon vanilla extract
1 (8 ounce) package cream cheese, softened
1/2 cup white sugar
1 (16 ounce) container frozen whipped topping, thawed
1 (6 ounce) package strawberry flavored gelatin mix
2 cups boiling water
2 (10 ounce) packages frozen strawberries

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat egg whites until foamy. Add cream of tartar and sugar and beat on medium speed until stiff. Fold in cracker pieces, walnuts and vanilla. Spread into the bottom of a 9x13 inch pan. Bake in preheated oven for 25 minutes, remove from oven and set aside to cool.

In a medium bowl, mix together the cream cheese and 1/2 cup sugar. Fold in whipped topping and spread atop cooled crust.

In a medium bowl, whisk the boiling water into the gelatin to dissolve. Mix in strawberries and let stand for 15 minutes. Pour over the cream cheese layer, cover and chill until serving.

Strawberry Orange Spread

Ingredients

2 (10 ounce) packages frozen
sweetened sliced strawberries,
thawed
1/2 cup orange juice
1 tablespoon grated orange peel
1 (1.75 ounce) package powdered
fruit pectin
3 1/2 cups sugar

Directions

In a kettle, combine the strawberries, orange juice and orange peel. Stir in pectin. Bring to a rolling boil over high heat, stirring constantly. Add sugar; return to a rolling boil. Boil and stir for 1 minute. Remove from the heat; skim off foam. Pour into jars or freezer containers; cool to room temperature, about 1 hour. Cover and let stand overnight or until set, but not longer than 24 hours. Refrigerate or freeze.

Wild Strawberry Treat

Ingredients

4 cups plain lowfat yogurt
1/2 cup milk
sugar to taste
1 tablespoon strawberry flavored
milk powder
1 cup fresh strawberries

Directions

In a bowl, whisk together the yogurt, milk, sugar, and strawberry milk powder. Arrange the strawberries on top, and serve immediately.

Strawberry Butter Cracker Pie

Ingredients

3 egg whites
1 cup white sugar
1/2 teaspoon baking powder
1/4 teaspoon salt
1 teaspoon vanilla extract
14 buttery round crackers,
crushed
2/3 cup chopped pecans
1 (8 ounce) container frozen
whipped topping, thawed
2 cups fresh strawberries, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch pie pan.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add sugar, baking powder, salt and vanilla continuing to beat until whites form stiff peaks.

Gently fold crackers and pecans into meringue mixture. Pour into pie pan.

Bake in preheated oven for 30 minutes. Cover and refrigerate overnight.

When ready to serve, completely cover pie with whipped topping, then arrange strawberry slices on top.

Strawberry Cheesecake Muffins

Ingredients

1/2 (8 ounce) package cream cheese, softened
1/4 cup confectioners' sugar

2 1/2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1 egg
1 1/4 cups milk
1/2 cup brown sugar
1/3 cup butter, melted
1 teaspoon grated lemon zest
1/4 teaspoon vanilla extract

1/4 cup strawberry jam

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease 12 muffin cups or line with paper muffin liners.

Beat together cream cheese and confectioners' sugar until smooth; set aside.

In a large mixing bowl, combine all-purpose flour, baking powder and salt. In a separate bowl, beat together egg milk, brown sugar, butter, lemon zest and vanilla extract. Stir egg mixture into dry ingredients, stirring just until moistened.

Spoon half of batter into muffin cups. Top each portion with 1 tablespoon cream cheese mixture and 1 teaspoon jam. Spoon remaining muffin batter on top.

Bake in preheated oven for 20 minutes, or until golden. Cool in pan for 5 minutes, then remove muffins and cool on rack. Store in airtight container.

Mouth-Watering Strawberry and Chocolate Chip

Ingredients

6 eggs
1 cup white sugar
1/3 cup orange juice
1/3 cup cocoa powder
1 cup matzo cake meal
1 (10 ounce) package frozen strawberries, thawed
1 (12 ounce) bag semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 2 6x8-inch baking pans.

Beat the eggs in a bowl with a fork; beat in the sugar, orange juice, cocoa, and cake meal until thoroughly blended. Gently stir in the strawberries and chocolate chips; divide the batter between the 2 prepared baking pans.

Bake in the preheated oven until a toothpick inserted near the center of a pan comes out clean, about 45 minutes.

Easy, Eggless Strawberry Ice Cream

Ingredients

2 cups whole milk
2 cups heavy cream
1 cup white sugar
1/4 teaspoon salt
2 teaspoons vanilla extract
2 cups mashed fresh strawberries
2 drops red food coloring
(optional)

Directions

In a large bowl, combine the milk, cream, sugar, salt, vanilla, strawberries, and food coloring. Pour the mixture into the freezer bowl of an ice cream maker, and freeze according to manufacturer's directions.

Strawberry Pizza

Ingredients

6 tablespoons butter or margarine, softened

1/2 cup sugar

1 egg

1/2 teaspoon vanilla extract

1/4 teaspoon almond extract

1 1/4 cups all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon salt

FILLING:

1 (8 ounce) package cream cheese, softened

1/2 cup confectioners' sugar

2 cups sliced fresh strawberries

1 cup sugar

1/4 cup cornstarch

2 cups crushed fresh strawberries

Directions

In a mixing bowl, cream butter and sugar for 2 minutes. Beat in egg and extracts. Combine flour, baking powder and salt; gradually add to creamed mixture and mix well. Cover and refrigerate for 1 hour.

On a floured surface, roll dough into a 13-in. circle. Transfer to an ungreased 12-in. pizza pan. Build up edges slightly. Bake at 350 degrees F for 18-22 minutes or until lightly browned. Cool completely.

In a mixing bowl, beat cream cheese and confectioners' sugar until smooth. Spread over crust. Arrange sliced strawberries on top.

In a saucepan, combine sugar, cornstarch and crushed berries until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. Cool slightly. Spoon over strawberries. Refrigerate until serving.

Strawberry Fields

Ingredients

3/4 cup olive oil
1/4 cup red wine vinegar
1/4 cup honey
1/4 cup white sugar
1 tablespoon Dijon mustard
salt and pepper to taste

1 pint strawberries, sliced
1 (8 ounce) bag mixed baby greens
1 cup sweetened dried cranberries
1 small red onion, sliced thin
1/4 cup crumbled feta cheese (optional)

Directions

Whisk the olive oil, vinegar, honey, sugar, mustard, salt, and pepper together in a bowl to make the dressing.

Toss the strawberries, baby greens, cranberries, and onion together in a bowl; top with the feta cheese. Drizzle the dressing over the salad to serve.

Strawberry Rhubarb Sauce

Ingredients

4 cups sliced fresh or frozen
rhubarb, thawed
1 (10 ounce) package frozen
sweetened sliced strawberries,
thawed
1/2 cup water
1/4 cup quick-cooking tapioca
1 cup sugar
4 drops red food coloring

Directions

In a 2-qt. microwave-safe dish, combine the fruit, water and tapioca. Let stand for 5 minutes. Cover and microwave on high for 6 minutes. Stir; cook 4 minutes longer or until the rhubarb is tender. Stir in the sugar. Cover and microwave for 2 minutes. Stir in food coloring if desired. Serve warm or chilled.

Strawberry and Feta Salad II

Ingredients

1 (10 ounce) package romaine lettuce
1 1/2 cups sliced fresh strawberries
1/2 cup crumbled feta cheese
1/3 cup dried cranberries
1 (3 ounce) package dried Golden Delicious apples
1/4 cup pine nuts
1/2 cup raspberry vinaigrette salad dressing

Directions

In a large bowl, mix the romaine lettuce, strawberries, feta cheese, dried cranberries, dried apples, and pine nuts. Toss with the raspberry vinaigrette salad dressing to serve.

Strawberry Orange Coconut Smoothie

Ingredients

2 1/2 cups hulled strawberries
1 orange, peeled
1/2 cup coconut milk
4 Ice cubes (optional)

Directions

Place the strawberries, orange, coconut milk, and ice cubes in a blender. Cover and blend until smooth.

Smooth Strawberry Soup

Ingredients

1 quart strawberries, halved
2 cups apple juice
1 cup sour cream
1/2 cup packed brown sugar
1/2 cup honey
2 tablespoons lemon juice
1 1/2 cups half-and-half cream
3 tablespoons orange juice
CINNAMON-SUGAR CROUTONS:
3 slices white bread, crusts
removed and cubed
2 tablespoons butter
1/2 teaspoon sugar
1/2 teaspoon ground cinnamon

Directions

In a bowl, combine the first six ingredients. Place half of the mixture at a time in a blender; cover and process until pureed. Transfer to a large bowl; stir in cream and orange juice, if desired. Cover and refrigerate for 2 hours.

In a skillet over medium heat, saute bread cubes in butter until golden brown. Remove from the heat. Sprinkle with sugar and cinnamon; toss to coat. Cool. Stir soup before serving; garnish with croutons.

Strawberry Lemon Shortcake

Ingredients

1 1/2 cups sliced fresh strawberries

2 tablespoons sugar

SHORTCAKE:

1 cup all-purpose flour

2 tablespoons sugar

3/4 teaspoon baking powder

1/8 teaspoon salt

2 tablespoons cold butter

3 tablespoons 2% milk

1 egg yolk, beaten

3/4 teaspoon grated lemon peel

LEMON BUTTER:

1 tablespoon butter, softened

1/4 teaspoon grated lemon peel

WHIPPED CREAM:

1/3 cup heavy whipping cream

1 teaspoon sugar

Directions

In a small bowl, combine strawberries and sugar; cover and refrigerate until serving.

In a bowl, combine the flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Combine the milk, egg yolk and lemon peel; stir into crumb mixture until a soft dough forms (dough will be sticky).

Turn onto a lightly floured surface; knead 10 times. Divide dough in half. Gently pat or roll each half into a 3/4-in.-thick circle. Place 2 in. apart on an ungreased baking sheet. Bake at 400 degrees F for 8-10 minutes or until golden brown. Remove to a wire rack; cool for 15 minutes.

Meanwhile, in a small bowl, combine butter and lemon peel; set aside. In a small mixing bowl, beat cream until it begins to thicken. Add sugar; beat until stiff peaks form.

To assemble, split shortcakes in half. Place cake bottoms on dessert plates; spread with lemon butter, then top each with a fourth of the strawberries and whipped cream. Cover with shortcake top and remaining berries and cream.

Strawberry-Gin Cocktail

Ingredients

1 strawberry
2 fresh basil leaves
2 teaspoons white sugar
ice cubes
2 fluid ounces gin
1 fluid ounce fresh lemon juice
3 fluid ounces chilled club soda

Directions

Place the strawberry basil leaves, and sugar into a cocktail shaker, and mash well with a cocktail muddler. Add half of the ice to the cocktail shaker, and place the rest into a tall glass. Pour in the gin and lemon juice, cover, and shake until the outside of the shaker has frosted. Strain into the chilled glass over the ice, top with the club soda, and stir to serve.

Strawberry Cheesecake Pie

Ingredients

2 cups sliced fresh strawberries
1/4 cup chopped almonds,
toasted
1 tablespoon sugar
1 (9 inch) graham cracker crust
1 (8 ounce) package cream
cheese, softened
2 cups cold milk, divided
1 (3.4 ounce) package instant
vanilla pudding mix

Directions

In a bowl, combine the strawberries, almonds and sugar. Pour into crust. In a mixing bowl, beat cream cheese until smooth; gradually add 1/2 cup of milk. Add pudding mix and remaining milk. Beat for 1 minute or until blended; pour over strawberries. Cover and refrigerate for 2 hours or until set.

Strawberry Butter

Ingredients

1/2 cup butter, softened
2 tablespoons confectioners' sugar
1 tablespoon strawberry preserves

Directions

In a small bowl, beat together the butter, confectioners' sugar and strawberry preserves until creamy. Cover, and refrigerate until serving.

Super Strawberry-Banana Cookies

Ingredients

1 (18.25 ounce) package
strawberry cake mix
2 eggs
1/3 cup vegetable oil
1/3 cup confectioners' sugar for
decoration
1 banana

Directions

Mix together the cake mix, eggs, and vegetable oil.

Drop by teaspoonful onto foil covered cookie sheet. Cook at 350 degrees F (175 degrees C) for 7 to 8 minutes. Do not overbake. (Overbaking will cause your cookies to be hard as rocks!)

Once your cookies are all done, lightly dust with confectioners' sugar. Place in container with the banana (leave the peel on), and cover with the foil from the baking sheet. After a couple of hours, or overnight, the cookies will take on some of the banana flavor and taste great! I discovered this by accident when I sent the strawberry cookies and a banana together for the dessert in my husband's lunch!

Frosty Strawberry Squares

Ingredients

1 cup all-purpose flour
1/2 cup chopped walnuts
1/4 cup packed brown sugar
1/2 cup melted butter
2 1/2 cups strawberries, finely chopped
1/2 cup white sugar
1 tablespoon lemon juice
1 (16 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C).

To make the crust: combine flour, nuts, and brown sugar. Add melted butter, tossing to combine the ingredients. Spread the mixture in a 9x13 inch pan.

Bake the crust at 350 degrees F (175 degrees C) for 15 minutes, stirring occasionally until lightly browned. Remove from pan and set aside to cool. Sprinkle 1 1/2 cups crust mixture in a 9x13 inch pan. Reserve the remaining crust mixture.

Filling: In large bowl combine strawberries, sugar and lemon juice. Fold whipped topping into the mixture. Carefully spoon filling over the crust mixture. Sprinkle the remaining crust mixture on top. Cover and freeze for 6 hours or until firm. (You will need the full 6 hours).

O.D.'s Strawberry Jam Cake

Ingredients

2 cups all-purpose flour
2 eggs
3/4 cup white sugar
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1/3 cup vegetable oil
6 fluid ounces milk
3 tablespoons strawberry jam

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan.

In a medium bowl, mix the flour, baking powder and salt. Set aside.

In a large bowl, combine oil, eggs, sugar and milk. Beat until blended. Add flour mixture and beat until smooth. Fold in jam. Pour batter into 9x9 inch pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until toothpick inserted into center of cake comes out clean.

Strawberry Salsa

Ingredients

1 pint fresh strawberries, sliced
4 roma (plum) tomatoes, seeded and chopped
1 jalapeno peppers, seeded and minced
2 cloves garlic, minced
1 lime, juiced
1 tablespoon olive oil

Directions

In a large bowl, combine strawberries, tomatoes, chile peppers, garlic, lime juice and oil. Toss all together to mix and coat. Cover dish and refrigerate for 2 hours to chill. Ready to serve!

Frosty Strawberry Pie

Ingredients

1 (3 ounce) package strawberry flavored gelatin
2 cups sliced fresh strawberries
2 cups vanilla ice cream
1 1/4 cups boiling water
1 (9 inch) prepared graham cracker crust

Directions

Dissolve gelatin in boiling water and gradually add ice cream, stirring until melted. Note: if pie is to be chilled 3-4 hours before serving, increase to 1 1/2 cups water.

Chill til thick but NOT set (15-25 minutes) and then fold in strawberries and pour into pie crust.

Chill until firm; garnish with whipped cream and walnut halves.

Old Fashioned Strawberry Pie

Ingredients

2 (9 inch) unbaked pie crusts
1 1/4 cups white sugar
1/3 cup all-purpose flour
1/2 teaspoon ground cinnamon
4 cups fresh strawberries
2 tablespoons butter

Directions

Preheat oven to 425 degrees F (220 degrees C). Place one crust in a nine inch pie pan.

Mix together sugar, flour, and cinnamon. Mix lightly through the berries. Pour filling into pastry lined pan, and dot fruit with butter or margarine. Cover with top crust, and cut slits in the top. Seal and flute the edges.

Bake for 35 to 45 minutes, or until the crust is slightly browned.

Strawberry Mint Seduction

Ingredients

1 pint fresh strawberries,
quartered
6 fresh mint leaves, finely
chopped
1/4 cup water
2 tablespoons sugar
4 scoops vanilla ice cream
1 cup whipped cream for garnish
4 fresh mint leaves for garnish

Directions

Mix the strawberries with the mint in a bowl.

Combine the water and sugar in a small saucepan and bring to a boil. Reduce heat to medium and simmer until mixture reaches a thin syrup consistency, about 3 minutes.

Drizzle syrup over the strawberries and mint and toss gently. Divide berries into four serving cups. Top each with ice cream and a dollop of whipped cream. Garnish with a mint leaf.

Strawberry Brownies

Ingredients

1 egg
1 cup melted butter, cooled
1 tablespoon vanilla extract
1 pound sliced fresh strawberries, divided
1 cup sugar
1/2 cup cocoa powder
1 1/2 cups cake flour, more as needed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch pie plate.

Whisk together egg, melted butter, and vanilla in a large bowl. Puree about 1/4 cup of the sliced strawberries and whisk into the butter. Sift together the sugar, cocoa powder, and cake flour. Fold into the butter, and mix until well incorporated. Use more flour if needed to end up with a mixture in between a cake batter and a cookie dough (the strawberries will add additional moisture). Gently fold in the remaining sliced strawberries and pour the batter into prepared pie plate.

Bake in preheated oven until a toothpick inserted into the center comes out clean, 30 to 40 minutes.

Two Tier Strawberry Pie

Ingredients

1 (3 ounce) package cream cheese
1/2 cup confectioners' sugar
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
1 cup heavy cream
1 (9 inch) baked pie shell

1/3 cup white sugar
2 tablespoons cornstarch
1/3 cup water
1/3 cup grenadine syrup
1 tablespoon lemon juice
2 cups fresh strawberries, hulled

Directions

In a medium bowl, mix together cream cheese and confectioners' sugar until smooth and creamy. Stir in vanilla and almond extract. In a separate bowl, whip cream until peaks form. Fold into cream cheese mixture. Spread over bottom of baked pie shell. Chill.

In a saucepan, mix together sugar and cornstarch. Stir in water until smooth. Add grenadine and lemon juice. Bring to a boil over medium heat. Cook 5 minutes, stirring constantly, or until thickened. Allow to cool, then chill.

Just before serving, stir together strawberries and cooled cornstarch mixture until evenly coated. Spread over cream cheese layer.

Strawberry Margarita

Ingredients

1 (10 ounce) package frozen strawberries
1 (6 ounce) can frozen pink lemonade concentrate
1 cup tequila
1/4 cup triple sec
ice cubes

Directions

Place strawberries, lemonade concentrate, tequila, and triple sec in a blender. Blend until smooth. Add ice cubes as needed.

Strawberry Ambrosia

Ingredients

1 (32 ounce) container plain yogurt
2 (16 ounce) packages mini marshmallows
1 (16 ounce) package frozen strawberries, thawed and drained
2 (15 ounce) cans Mandarin oranges, drained

Directions

Stir together the yogurt and marshmallows in a large bowl. Gently fold in the strawberries and Mandarin oranges. Scoop into a serving bowl, and refrigerate at least 30 minutes before serving.

Strawberry Chantilly

Ingredients

- 1 cup all-purpose flour
- 1/4 cup packed brown sugar
- 1/2 cup butter
- 1/2 cup chopped walnuts
- 2 egg whites
- 1 cup white sugar
- 2 cups fresh strawberries
- 1 cup heavy cream
- 1 teaspoon lemon juice

Directions

Mix flour, sugar and butter until crumbly. Add walnuts. NOTE: If you use frozen strawberries, use 2/3 cup sugar and 10 ounces frozen strawberries.

Place 2/3 of the mixture in 9 x 13 inch baking dish and bake at 300 degrees F (150 degrees C) for 20 minutes.

In large deep bowl, stir together egg whites, sugar, strawberries and lemon juice. Whip with electric mixer at high speed for 10 minutes.

In another mixing bowl, whip whipping cream until stiff and fold into strawberry mixture. Spread over crumb mixture in baking dish. Sprinkle with remaining crumb mixture. Freeze for 6 hours or overnight before serving.

Strawberry Yogurt Trifle

Ingredients

5 cups cubed angelfood cake
1 (8 ounce) container vanilla yogurt
1 cup whipped topping, divided
3 cups sliced fresh strawberries
1 tablespoon flaked coconut, toasted

Directions

Place cake cubes in a 2-qt. bowl. Combine the yogurt and 3/4 cup whipped topping; spoon over the cake. Top with the strawberries and remaining whipped topping. Sprinkle with coconut.

Strawberry Milkshake Supreme

Ingredients

1/4 cup milk
7 strawberries, hulled and sliced
1/4 cup vanilla ice cream
1/4 cup white sugar

Directions

In the container of a blender, combine the milk, strawberries, ice cream and sugar. Blend until smooth, about 10 seconds. Pour into a glass and drink with a fat straw.

Strawberry Pudding Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (3.4 ounce) package instant vanilla pudding mix
20 strawberries, hulled
1 (18 ounce) jar strawberry glaze
1 (16 ounce) package frozen whipped topping, thawed

Directions

Prepare the pudding according to the directions on the box. Spread the pudding in the bottom of the pie shell. Place the strawberries large side down on to the pudding.

Pour the strawberry glaze over the strawberries, covering completely. Cover with whipped topping.

Fresh Strawberry-Oatmeal Cookies

Ingredients

2 cups finely chopped fresh strawberries
1/4 cup white sugar

1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup regular rolled oats
1/2 cup butter, softened
3/4 cup packed brown sugar
1/4 cup white sugar
1 egg
1/4 cup milk
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine the strawberries with 1/4 cup sugar in a medium bowl. Toss gently to blend, and set aside.

Combine the flour, baking soda, and cinnamon in a large bowl. Stir in the rolled oats and blend evenly; set aside.

Beat the butter, brown sugar, and white sugar in the large mixing bowl of an electric mixer at medium speed until fluffy. Add the egg, milk, and vanilla, and continue beating until smooth. Stir in the flour mixture, and mix well to blend. Combine the strawberries with the flour mixture, and stir to blend. Drop by teaspoonfuls onto ungreased baking sheets.

Bake in preheated oven until slightly brown, about 8 minutes. Cool on baking sheets. Store in an airtight container.

Strawberry-Lemon Cream Puffs

Ingredients

1 cup water
1/4 cup butter (no substitutes)
1 cup all-purpose flour
4 eggs
FILLING:
1/4 cup sugar
1 1/2 tablespoons cornstarch
1 (5 ounce) can evaporated milk
1 cup vanilla yogurt
1 1/2 teaspoons lemon extract
1/4 teaspoon butter flavored
extract
1 cup sliced fresh strawberries
1/2 teaspoon confectioners' sugar

Directions

In a saucepan, bring water and butter to a boil. Add flour all at once, stirring until a smooth ball forms. Remove from the heat; let stand for 5 minutes. Add eggs, one at a time, beating well after each addition. Continue beating until mixture is smooth. Drop by 1/4 cupfuls 3 in. apart onto greased baking sheets.

Bake at 400 degrees F for 30 minutes or until golden brown. remove to wire racks. Immediately split puffs open and remove tops; discard soft dough from inside. Set puffs and tops aside to cool.

For filling, combine sugar and cornstarch in a saucepan. Stir in milk and yogurt until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Stir in lemon extract and butter flavoring. Cool. Fold in strawberries. Refrigerate until serving. Fill cream puffs; replace tops. Dust with confectioners' sugar.

Fresh Strawberry Pecan Cookies

Ingredients

1 1/2 cups white sugar
1 cup shortening
1/2 teaspoon baking soda
2 eggs, beaten
1 pint strawberries, pureed
3 cups sifted all-purpose flour
1 teaspoon salt
3/4 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease, or line baking sheets with parchment paper.

Cream the sugar and shortening together in a mixing bowl. Stir in the baking soda, eggs, and strawberries until just blended. Stir in the flour, salt, and pecans, and mix well. Drop dough by rounded tablespoonfuls onto the prepared baking sheets.

Bake in preheated oven until tops set and are lightly browned, about 15 minutes.

Sky-High Strawberry Pie

Ingredients

3 quarts fresh strawberries,
divided
1 1/2 cups sugar
6 tablespoons cornstarch
2/3 cup water
red food coloring
1 (10 inch) deep-dish pastry shell,
baked
1 cup heavy cream
1 1/2 tablespoons instant vanilla
pudding mix

Directions

In a large bowl, mash enough berries to equal 3 cups. In a saucepan, combine the sugar and cornstarch. Stir in the mashed berries and water; mix well. Bring to a boil over medium heat, stirring constantly. Cook and stir for 2 minutes. Remove from the heat; add food coloring if desired. Pour into a large bowl. Chill for 20 minutes, stirring occasionally, until mixture is just slightly warm. Fold in the remaining berries. Pile into pie shell. chill for 2-3 hours. In a small mixing bowl, whip cream until soft peaks form. Sprinkle pudding mix over cream and whip until stiff. Pipe around edge of pie or dollop on individual slices.

Strawberry Swirl Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 pkg. (4 serving size) JELL-O Brand Strawberry Flavor Gelatin
2/3 cup BREAKSTONE'S or KNUDSEN Sour Cream
2/3 cup powdered sugar
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed
1 1/2 cups sliced strawberries

Directions

Preheat oven to 350 degrees F. Grease and flour two 8- or 9-inch round cake pans; set aside. Prepare cake batter as directed on package. Pour half of the batter into medium bowl. Add dry gelatin mix; stir until well blended. Spoon half of the white batter and half of the pink batter, side-by-side, into each prepared pan. Swirl batters together using a teaspoon.

Bake 30 min. Cool 30 min. in pans. Remove to wire racks; cool completely.

Mix sour cream and powdered sugar in medium bowl until well blended. Gently stir in whipped topping. Place one of the cake layers on serving plate; spread top with 1 cup of the whipped topping mixture. Top with 1 cup of the strawberries and remaining cake layer. Spread top and side of cake with remaining whipped topping mixture. Top with remaining 1/2 cup strawberries just before serving. Store any leftover cake in refrigerator.

Strawberry-Pecan Pie

Ingredients

- 1 1/2 cups sugar
- 1/4 cup all-purpose flour
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cinnamon
- 2 cups chopped fresh strawberries
- 1 cup chopped pecans
- 1 Pastry for double-crust pie (9 inches)
- 1 tablespoon butter or margarine

Directions

In a bowl, combine sugar, flour, nutmeg and cinnamon. Add strawberries and pecans; toss gently. Line pie plate with bottom crust. Add filling; dot with butter. Bake at 375 degrees F for 50 minutes or until crust is golden brown.

Deni's Strawberry Cheese Pie

Ingredients

1 (9 inch) pie crust, baked
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/2 cup lemon juice
1 teaspoon vanilla extract
2 cups fresh strawberries, sliced

Directions

In a medium mixing bowl, whip cream cheese until fluffy. Add condensed milk and whip until smooth. Add lemon juice and vanilla extract. Mix until all ingredients are thoroughly combined.

Pour cream cheese mixture into baked pastry shell. Top with strawberries. Chill at least 2 hours before serving.

Strawberry Napoleons

Ingredients

1 (3.5 ounce) package instant vanilla pudding and pie filling
1 cup cold 2% milk
1 1/2 cups non-dairy whipped topping, thawed
1/2 (17.25 ounce) package frozen puff pastry, thawed
1 pint fresh strawberries, thinly sliced
1/4 cup confectioners' sugar

Directions

Preheat oven to 400 degrees F (200 degrees C). Combine pudding mix and cold milk; fold in whipped topping. Refrigerate until ready to use.

Unfold pastry on a cool, lightly floured surface. Cut into 3 strips along fold marks, then cut each strip into four equal pieces. Place 2 inches apart on a baking sheet.

Bake for 15 minutes in the preheated oven, or until golden brown. Remove from baking sheet, and cool.

Split pastries into 2 layers, setting the 8 best looking tops aside. Spread 8 bottom layers with dollops of the pudding mixture. Top each with a layer of strawberries, a small amount of pudding, and another pastry layer. (A small amount of the pudding mix on top of the berries will help keep the layers together.) Spread with remaining pudding mixture and strawberries, and top with remaining pastry layers (the best looking ones). Sprinkle with confectioner's sugar.

Sensational Strawberry Shortcake

Ingredients

1 quart strawberries, sliced
1 cup sugar
2 cups all-purpose flour
4 teaspoons baking powder
1/4 teaspoon salt
1 dash ground nutmeg
1/2 cup butter or margarine
1/2 cup milk
2 eggs, separated
2 cups sweetened whipped cream
fresh mint

Directions

In a bowl, gently stir strawberries and 1/2 cup sugar; chill. Meanwhile, in another bowl, combine flour, 1/4 cup sugar, baking powder, salt and nutmeg; cut in butter until crumbly. Combine milk and egg yolks; mix well. Add to crumb mixture, stirring just until moistened. Divide and pat into two greased 9-in. round cake pans. In a small mixing bowl, beat egg whites until stiff peaks form; spread over dough. Sprinkle with remaining sugar. Bake at 300 degrees F for 40-45 minutes or until golden. Cool 10 minutes before removing from pan to a wire rack. (Layer will be thin.) Cool completely. Place one cake layer on a large serving plate; spread with half of the whipped cream. Spoon half of the strawberries over cream. Repeat layers. Garnish with mint if desired.

Strawberry Margarita Cake

Ingredients

1 (18.25 ounce) package white cake mix
3 egg whites
1/2 cup water
1/3 cup vegetable oil
3/4 cup strawberry margarita mix
1 (16 ounce) container frozen whipped topping, thawed
2 tablespoons grated lime zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together cake mix, egg whites, oil, water and margarita mix. Pour batter into prepared pan. Bake in the preheated oven for 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Frost cooled cake with whipped topping and sprinkle lime zest over top. Refrigerate until serving.

Strawberry Ice Cream

Ingredients

1 quart fresh strawberries, hulled
1 1/2 cups heavy cream, divided
3/4 cup white sugar
3 egg yolks
3 tablespoons light corn syrup

Directions

Place the berries into the container of a blender or food processor, and puree until smooth. Pour into a large bowl, and set aside.

Heat 1 1/4 cups of the cream in a saucepan over medium heat until it begins to bubble at the edge of the pan. In a large bowl, whisk together the sugar, egg yolks, remaining 1/4 cup cream, and corn syrup. Gradually pour the hot cream into the egg yolk mixture, whisking constantly. Return the mixture to the saucepan, and heat until the mixture is thick enough to coat the back of a metal spoon, about 5 minutes. Do not allow the mixture to boil. Strain custard into the berry puree through a sieve, mix, and refrigerate until chilled.

Fill an ice cream maker with the mixture, and freeze according to the manufacturer's instructions.

Rhubarb Strawberry Jam

Ingredients

5 cups chopped fresh rhubarb
3 cups white sugar
1 (3 ounce) package strawberry
flavored gelatin

Directions

In a large saucepan or stockpot, stir together the fresh rhubarb and sugar. Cover, and let stand overnight.

Bring the rhubarb and sugar to a boil over medium heat. Boil, stirring constantly, for 12 minutes on low heat. Remove from heat, and stir in dry gelatin mix. Transfer to sterile jars, and refrigerate.

Banana Banana Strawberry Smoothie

Ingredients

1 banana, broken into chunks
1 teaspoon banana extract
3/4 cup milk
1 (8 ounce) container strawberry
yogurt
2 teaspoons white sugar

Directions

Place banana, banana extract, milk, yogurt, and sugar into a blender. Blend until smooth and serve.

Strawberry Whipped Sensation

Ingredients

4 cups fresh strawberries, divided
1 (14 ounce) can Eagle Brand®
Sweetened Condensed Milk
1/4 cup lemon juice
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided
8 OREO Chocolate Sandwich
Cookies, finely chopped
1 tablespoon butter, melted

Directions

Line 9x5-inch loaf pan with foil, with ends of foil extending over sides of pan. Mash 2 cups of the strawberries in large bowl. Add condensed milk, juice and 2 cups of the whipped topping; mix well. Pour into prepared pan.

Mix chopped cookies and butter. Spoon over whipped topping mixture. Cover with ends of foil and gently press cookie mixture into whipped topping mixture. Freeze 6 hours or until firm.

Invert dessert onto serving plate when ready to serve; remove pan and foil. Spread remaining whipped topping onto top and sides of dessert. Slice remaining 2 cups strawberries; arrange over dessert. Store leftovers in freezer.

Simply Sensational Strawberry Shortcake

Ingredients

1 1/4 cups milk, divided
1/4 cup BREAKSTONE'S or
KNUDSEN Sour Cream
3 tablespoons sugar
2 1/4 cups all-purpose baking mix
for biscuits
1 pkg. (4 serving size) JELL-O
Vanilla Flavor Instant Pudding &
Pie Filling
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided
4 cups sliced strawberries
1/3 cup sugar

Directions

Preheat oven to 425 degrees F. Beat 1/2 cup of the milk, the sour cream and 3 Tbsp. sugar in large bowl with wire whisk until well blended. Stir in baking mix until just moistened. Spread evenly into greased 9-inch round cake pan. Bake 12 to 15 min. or until top is golden brown. Remove from pan to wire rack; cool completely.

Add remaining 3/4 cup milk to dry pudding mix in medium bowl. Beat with wire whisk 2 min. or until well blended. Gently stir in half of the whipped topping. Toss strawberries with 1/3 cup sugar; set aside. Cut cake horizontally in half to make two layers.

Place bottom cake layer on serving plate; top with half of the strawberry mixture. Spread with pudding mixture; cover with top cake layer. Spread with remaining whipped topping; top with remaining strawberry mixture. Serve immediately. Store any leftover shortcake in refrigerator.

Strawberry Trifle

Ingredients

1 (5 ounce) package instant vanilla pudding mix
3 cups cold milk
1 (9 inch) angel food cake, cut in cubes
4 bananas, sliced
1 (16 ounce) package frozen strawberries, thawed
1 (12 ounce) container frozen whipped topping, thawed

Directions

Prepare pudding with milk according to package directions. In a trifle bowl or other glass serving dish, layer half the cake pieces, half the pudding, half the bananas, half the strawberries and half the whipped topping. Repeat layers. Cover and chill in refrigerator 4 hours before serving.

Strawberry-Banana Gelatin Salad

Ingredients

1 (6 ounce) package strawberry gelatin
1 cup boiling water
2 (10 ounce) packages frozen sweetened sliced strawberries, partially thawed
1 (20 ounce) can crushed pineapple, undrained
1 cup mashed firm bananas
1/2 cup chopped walnuts
2 cups sour cream
2 teaspoons sugar
1/2 teaspoon vanilla extract

Directions

In a bowl, dissolve gelatin in water. Stir in strawberries, pineapple, bananas and nuts. Pour half of the mixture into a 13-in. x 9-in. x 2-in. dish. Refrigerate for 1 hour or until set. Set the remaining gelatin mixture aside. Combine the sour cream, sugar and vanilla; mix well. Spread over the chilled gelatin. Spoon remaining gelatin mixture over top. Chill overnight.

Fresh Strawberry Pie I

Ingredients

2 (8 inch) pie shells, baked
2 1/2 quarts fresh strawberries
1 cup white sugar
2 tablespoons cornstarch
1 cup boiling water
1 (3 ounce) package strawberry
flavored gelatin

Directions

In a saucepan, mix together the sugar and corn starch; make sure to blend corn starch in completely. Add boiling water, and cook over medium heat until mixture thickens. Remove from heat. Add gelatin mix, and stir until smooth. Let mixture cool to room temperature.

Place strawberries in baked pie shells; position berries with points facing up. Pour cooled gel mixture over strawberries.

Refrigerate until set. Serve with whipped cream, if desired.

Strawberry Daiquiri

Ingredients

1 (10 ounce) package frozen
sweetened strawberries
1 (12 fluid ounce) can or bottle
caffeinated citrus-flavored soda
3 cups ice

Directions

In a blender half full of ice, combine strawberries and citrus soda.
Blend until smooth. Pour into glasses and serve.

Rhubarb Strawberry Cobbler

Ingredients

1 1/3 cups sugar
1/3 cup all-purpose flour
4 cups diced fresh or frozen
rhubarb*, (1/2 inch pieces)
2 cups halved fresh strawberries
2 tablespoons butter or margarine,
cubed
CRUST:
2 cups all-purpose flour
1/2 teaspoon salt
2/3 cup vegetable oil
1/3 cup warm water
1 tablespoon milk
1 tablespoon sugar
Vanilla ice cream (optional)

Directions

In a bowl, combine the sugar and flour; stir in rhubarb and strawberries. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Dot with butter.

For crust, combine the flour and salt; add oil and water. Stir with a fork until mixture forms a ball. Roll out between two pieces of waxed paper to an 11-in. x 7-in. rectangle.

Discard top sheet of waxed paper. Invert dough over filling and gently peel off waxed paper. Brush dough with milk; sprinkle with sugar. Bake at 425 degrees F for 40-50 minutes or until golden brown. Serve with ice cream if desired.

Strawberry Streusel Muffins

Ingredients

2 1/4 cups all-purpose flour
1/3 cup sugar
1 tablespoon baking powder
1/4 teaspoon salt
1 1/2 cups chopped fresh strawberries
2 eggs, lightly beaten
1/2 cup milk
1/2 cup sour cream
1/3 cup vegetable oil
STREUSEL TOPPING:
1/4 cup all-purpose flour
1/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
2 tablespoons cold butter or margarine

Directions

In a large bowl, combine flour, sugar, baking powder and salt. Gently fold in strawberries. Combine eggs, milk, sour cream and oil; stir into dry ingredients just until moistened. Fill greased or paper-lined muffins cups about two-thirds full. For topping, combine flour, brown sugar and cinnamon; mix well. Cut in butter until crumbly. Sprinkle about 2-1/2 teaspoons over each muffin. Bake at 425 degrees F for 20-25 minutes or until muffins test done. Cool in pan 10 minutes before removing to a wire rack.

Strawberry Banana Crepes

Ingredients

1 cup all-purpose flour
1 tablespoon sugar
1/2 teaspoon ground cinnamon
1 1/2 cups milk
2 eggs
1 tablespoon butter

FILLING:

1 (8 ounce) package cream cheese, softened
1 (8 ounce) container frozen whipped topping, thawed
1/2 cup confectioners' sugar

TOPPING:

2 cups sliced fresh strawberries
2 firm bananas, sliced
1/4 cup sugar (optional)

Directions

In a mixing bowl, combine the flour, sugar, cinnamon, milk and eggs; mix well. Cover and refrigerate for 1 hour.

In an 8-inch nonstick skillet, melt 1 teaspoon butter. Stir batter; pour about 2 tablespoons into the center of skillet. Lift and tilt pan to evenly coat bottom. Cook until top appears dry; turn and cook 15-20 seconds longer. Remove to a wire rack.

Repeat with remaining batter, add butter to a skillet as needed. When cool, stack crepes with waxed paper on paper towels in between.

In a mixing bowl, combine the filling ingredients. Spread 2 rounded tablespoonfuls on each crepe; roll up. Combine topping ingredients; spoon over crepes.

Strawberry Bruschetta

Ingredients

24 slices French baguette
1 tablespoon butter, softened
2 cups chopped fresh strawberries
1/4 cup white sugar, or as needed

Directions

Preheat your oven's broiler. Spread a thin layer of butter on each slice of bread. Arrange bread slices in a single layer on a large baking sheet.

Place bread under the broiler for 1 to 2 minutes, just until lightly toasted. Spoon some chopped strawberries onto each piece of toast, then sprinkle sugar over the strawberries.

Place under the broiler again until sugar is caramelized, 3 to 5 minutes. Serve immediately.

Strawberry Refrigerator Cake

Ingredients

1 (18.25 ounce) package
strawberry cake mix
2 (10 ounce) packages frozen
strawberries
1 (3.5 ounce) package instant
vanilla pudding mix
1 cup milk
2 cups frozen whipped topping,
thawed
1 pint fresh strawberries

Directions

Prepare cake mix as directed on package. Allow to cool. Poke holes on top of cake. Puree thawed strawberries with juice in a blender or food processor and spoon over top of baked cake.

To Make Topping: Prepare pudding mix as directed on package using one cup of milk. Fold whipped topping into pudding mixture and spread over cake. Refrigerate for at least 4 hours.

Arrange fresh strawberries decoratively on top of cake and serve.

Filled Strawberry Bread

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon baking soda
1 1/2 cups vegetable oil
4 eggs, beaten
1 teaspoon red food coloring
2 (10 ounce) packages frozen strawberries, thawed and drained
1 (8 ounce) package cream cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9x5 inch loaf pans.

In a large mixing bowl, stir together the flour, sugar, salt, cinnamon and baking soda. Add oil, beaten eggs, food coloring; mix well. Drain the strawberries and reserve 1/2 cup of the juice for the filling. Fold in the drained strawberries. Pour batter evenly into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Let cool in the pan for 10 minutes, then remove to a wire rack to cool completely.

In a medium mixing bowl, mix together the cream cheese with 1/2 cup of the reserved strawberry juice. Slice the loaf twice horizontally to make three layers. Spread the cream cheese mixture between the layers and reassemble the loaf. Wrap loaves in plastic and chill in the refrigerator to set the filling. Slice and serve chilled.

Easy Strawberry Lemonade

Ingredients

1 (12 fluid ounce) can frozen
lemonade concentrate, thawed
4 1/2 cups water
1 (10 ounce) package frozen
strawberries, partially thawed

Directions

In a large pitcher, mix together lemonade concentrate and water.
Stir in strawberries.

Strawberry Cream Dessert

Ingredients

1 (8 ounce) package reduced-fat cream cheese, softened
1 (8 ounce) tub reduced-fat whipped topping
3 cups cold fat free milk
2 (1 ounce) packages sugar-free instant vanilla pudding mix
2 pints fresh strawberries, halved

Directions

In a large mixing bowl, beat cream cheese until smooth. Beat in whipped topping on low speed until smooth; set aside. In another large mixing bowl, combine milk and pudding mixes. Beat on low speed for 2 minutes. Let stand for 5 minutes. Stir in cream cheese mixture until smooth. Set aside 1 cup of strawberries. Fold remaining strawberries into pudding mixture. Transfer to a serving bowl or individual dessert dishes. Cover and refrigerate for at least 2 hours. Arrange remaining strawberries on top.

Strawberry Lemonade Slush

Ingredients

1 (10 ounce) package frozen
sweetened sliced strawberries
3/4 cup pink lemonade
concentrate
3/4 cup water
3/4 cup crushed ice
2 cups chilled club soda

Directions

In a blender or food processor, place the strawberries, concentrate, water and ice; cover and process until smooth. Pour into a 2-qt. freezer container. Cover and freeze for at least 12 hours or until icy.

Remove from freezer 1 hour before serving. Just before serving, transfer strawberry mixture to a large bowl; stir in soda.

Betty Baker's Strawberry Salsa

Ingredients

2 cups strawberries, sliced
1 cup grape tomatoes, coarsely chopped
1/2 cup green onions, chopped
2 tablespoons jalapeno pepper, seeded and minced
1/4 cup fresh mint, chopped
2 tablespoons cilantro, chopped
1 teaspoon grated lime zest
2 tablespoons lime juice
2 tablespoons balsamic vinegar
1/2 teaspoon coarse salt
1/2 teaspoon ground black pepper

Directions

Place the strawberries, tomatoes, green onions, jalapeno pepper, mint, cilantro, and lime zest into a mixing bowl. Stir in the lime juice, balsamic vinegar, salt, and pepper to serve.

Oatmeal Strawberry Bread

Ingredients

3 cups all-purpose flour
1 1/2 cups rolled oats
2 cups white sugar
1 tablespoon ground cinnamon
2 teaspoons baking powder
1 teaspoon salt
1 1/2 cups vegetable oil
4 eggs
1 1/4 pounds fresh strawberries,
sliced
1/4 cup rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 7x3 inch loaf pans.

Stir together the flour, 1 1/2 cups rolled oats, sugar, cinnamon, baking powder, and salt in a large mixing bowl. In another bowl, whisk together the vegetable oil and eggs; stir into flour mixture until just moistened. Fold in strawberries. Pour into the prepared loaf pans, and sprinkle the tops with the remaining 1/4 cup of rolled oats.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 50 to 60 minutes. Cool the strawberry bread in the pans for 5 minutes before cooling completely on a wire rack.

Dip 'n' Roll Strawberry Treats

Ingredients

24 large fresh strawberries
1 cup semi-sweet chocolate morsels
1 tablespoon vegetable shortening
1 1/2 cups KELLOGG'S® RICE KRISPIES® cereal
Skewers

Directions

Wash strawberries and pat dry with paper towels.

In small microwave-safe bowl combine chocolate morsels and shortening. Microwave at high for 1 to 1 1/2 minutes or until melted, stirring every 30 seconds.

Place KELLOGG'S RICE KRISPIES cereal in shallow dish. Push skewers into strawberries through stem end. Dip in chocolate, allowing excess chocolate to drip off. Roll in cereal. Place on wax paper. Let stand at room temperature for 30 minutes or until chocolate is firm.

Strawberry Tiramisu Trifle

Ingredients

1 quart fresh strawberries
1 1/4 cups cold milk
1 (3.4 ounce) package instant vanilla pudding mix
1 (8 ounce) package cream cheese, softened
4 tablespoons strong brewed coffee, room temperature, divided
2 cups whipped topping
1 (3 ounce) package ladyfingers, split
6 (1 ounce) squares bittersweet chocolate, grated

Directions

Set aside three strawberries for garnish; slice the remaining strawberries. In a bowl, whisk milk and pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. In a large mixing bowl, beat cream cheese until smooth; gradually beat in 2 tablespoons coffee. Beat in pudding. Fold in whipped topping.

Brush remaining coffee over ladyfingers. Line the bottom of a 3-qt. trifle or glass serving bowl with half of the ladyfingers. Top with half of the sliced berries, grated chocolate and pudding mixture; repeat layers. Cut reserved berries in half; place on trifle. Cover and refrigerate for 4 hours or overnight.

Strawberry Oatmeal Cream Cheese Bread

Ingredients

1/3 cup milk
1/3 cup strawberries, mashed
1/3 cup cream cheese, diced
1 tablespoon butter
2 tablespoons honey
1 teaspoon salt
1/2 cup rolled oats
1 1/2 cups bread flour
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer. Start.

Strawberry Meringue Cups

Ingredients

2 egg whites
1/4 teaspoon cream of tartar
Dash salt
1/2 cup sugar
1 cup heavy whipping cream
6 tablespoons confectioners' sugar
1 pint fresh strawberries, sliced

Directions

Place egg white in a mixing bowl; let stand at room temperature for 30 minutes. Add cream of tartar and salt; beat on medium speed until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, on high until stiff peaks form and sugar is dissolved.

Drop into four mounds on a parchment-lined baking sheet. Shape into 4-in. cups with the back of a spoon. Bake at 225 degrees F for 1-1/2 hours or until set and dry. Turn oven off; leave meringues in oven for 1-1/2 hours. Store in an airtight container.

In a small mixing bowl, beat cream until it begins to thicken. Add confectioners' sugar; beat until stiff peaks form. Just before serving, spoon into meringue shells. Top with strawberries and garnish with mint if desired.

Mock Strawberry Jam

Ingredients

5 cups peeled and shredded zucchini
5 cups white sugar
3 tablespoons lemon juice
2 (3 ounce) packages strawberry flavored gelatin

Directions

Stir the zucchini and sugar together in a large pot over medium heat until the sugar has dissolved and the mixture begins to boil, about 10 minutes. Stir in the lemon juice and gelatin, and continue simmering 5 minutes more, stirring constantly.

Ladle the hot jam into 6 hot, sterilized half-pint canning jars leaving 1/4 inch headspace. Wipe the rim and jar threads with a clean, damp cloth. Center lid on jar and screw the ring down firmly. Place into a boiling water canner covered by 2 inches of boiling water. Process for 10 minutes. Remove from the canner, and allow to cool to room temperature, and refrigerate any jars that do not seal.

Strawberry Cobbler II

Ingredients

1/2 cup white sugar
1 tablespoon cornstarch
1 cup water
3 cups sliced fresh strawberries
2 tablespoons margarine

1 cup all-purpose flour
1/4 cup packed dark brown sugar
1 1/2 teaspoons baking powder
1/2 teaspoon salt
3 tablespoons butter
3/4 cup half-and-half cream

1/4 cup margarine
1/4 cup packed dark brown sugar

Directions

Preheat oven to 400 degrees F (200 degrees C) Grease a 2 quart baking dish with margarine.

In a medium saucepan, combine sugar, cornstarch, water, and strawberries. Cook over medium heat, stirring constantly, until thick and hot. Pour mixture into the prepared baking dish. Dot with 2 tablespoons margarine.

In a bowl, combine flour, 1/4 cup brown sugar, baking powder, and salt. Blend in the 3 tablespoons butter. Stir in cream. Mixture should be soft. When you spoon dough onto the berries, it will probably sink to the bottom. Just try to spread as well as you can. Don't worry, it comes out good.

Bake for about 20 to 25 minutes in the preheated oven. When the cobbler is almost done, mix the 1/4 cup margarine and 1/4 cup brown sugar, and heat them in a saucepan or in the microwave (whichever is easier for you). When the topping is heated, brush it on the top of the cobbler and bake for another 5 to 10 minutes.

Energetic Strawberry Smoothie

Ingredients

1 (8.3 ounce) can citrus flavored
energy drink (e.g. Red Bull[®])
2 cups frozen strawberries

Directions

In the container of a blender, combine the energy drink and frozen strawberries. Blend until smooth and creamy, about 1 minute. Add some water if blending is difficult. Pour into 2 big glasses.

Strawberry-Nut Pinwheel Cookies

Ingredients

1/2 cup butter (no substitutes),
softened
1 cup sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 cup strawberry jam
1 cup chopped walnuts

Directions

In a mixing bowl, cream butter and sugar. Add egg and vanilla; mix well. Combine flour and baking powder; gradually add to creamed mixture. On a lightly floured surface, roll dough into a 14-in. x 10-in. rectangle. Spread jam to within 1/2 in. of edges. Sprinkle nuts over jam. Roll up jelly-roll style, starting with a long side. Wrap in plastic wrap; refrigerate for at least 3 hours or overnight.

Unwrap and cut into 1/4-in. slices. Place 1 in. apart on greased baking sheets. Bake at 375 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Strawberry Oatmeal Bars

Ingredients

1 1/4 cups all-purpose flour
1 1/4 cups quick cooking oats
1/2 cup sugar
1/2 teaspoon baking powder
1/4 teaspoon salt
3/4 cup butter or margarine,
melted
2 teaspoons vanilla extract
1 cup strawberry preserves
1/2 cup flaked coconut

Directions

In a bowl, combine dry ingredients. Add butter and vanilla; stir until crumbly. Set aside 1 cup. Press remaining crumb mixture evenly into an ungreased 13-in.x 9-in. x 2-in. baking pan. Spread preserves over crust. Combine coconut and reserved crumb mixture; sprinkle over preserves. Bake at 350 degrees F for 25-30 minutes or until coconut is lightly browned. Cool.

Strawberry-Lemon Angel Cake

Ingredients

1 (16 ounce) package angel food cake mix
3 eggs
1 cup sugar
1/2 cup lemon juice
6 tablespoons butter, melted
2 tablespoons grated lemon peel
4 drops yellow food coloring (optional)
1 quart fresh strawberries, sliced

Directions

Prepare cake batter according to package directions. For lemon curd, in the top of a double boiler, beat eggs and sugar. Stir in the lemon juice, butter and lemon peel. Cook over simmering water for 15 minutes or until mixture has thickened and a thermometer reads 160 degrees F. Strain to remove peel and stir in food coloring if desired. Refrigerate.

Split cake horizontally into three layers. Place bottom layer on a serving plate; top with a third of the lemon curd. Repeat layers twice. Refrigerate until serving. Garnish with strawberries.

Strawberry Avocado Salad

Ingredients

2 tablespoons white sugar
2 tablespoons olive oil
4 teaspoons honey
1 tablespoon cider vinegar
1 teaspoon lemon juice
2 cups torn salad greens
1 avocado - peeled, pitted and sliced
10 strawberries, sliced
1/2 cup chopped pecans

Directions

In a small bowl, whisk together the sugar, olive oil, honey, vinegar, and lemon juice. Set aside.

Place the salad greens in a pretty bowl, and top with sliced avocado and strawberries. Drizzle dressing over everything, then sprinkle with pecans. Refrigerate for up to 2 hours before serving, or serve immediately.

Why Go Out Strawberry Peanut Butter Pie

Ingredients

1 1/4 cups crushed pretzels
1/4 cup granulated sugar
1/2 cup butter
1 cup creamy peanut butter
1 (8 ounce) package cream cheese, softened
1/2 cup powdered sugar
1 1/2 cups frozen whipped topping, thawed
1 (21 ounce) can LUCKY LEAF® Premium Strawberry Pie Filling

Directions

Combine the crushed pretzels and granulated sugar, then stir in the melted butter. Press the crumb mixture onto the bottom and sides of a 10-inch pie plate. Cover and chill.

Beat together the peanut butter, cream cheese and powdered sugar with an electric mixer on medium speed. Fold in the whipped dessert topping.

Spoon 1/2 cup of the Lucky Leaf Premium Strawberry Pie Filling into the crust-lined pie plate. Carefully spread the peanut butter filling over top of the pie filling. Top with the remaining pie filling. Cover and chill for 2 hours before serving.

Twisted Strawberry Shortcake

Ingredients

2 pkg. (4 serving size) JELL-O
Vanilla Flavor Instant Pudding
4 cups cold milk
2 cups thawed COOL WHIP
Whipped Topping
1 (12 ounce) package store-
bought angel food cake, cut into
1/2-inch cubes
1/3 cup orange juice or orange-
flavored liqueur
3 cups sliced fresh strawberries
5 squares BAKER'S White
Chocolate, grated

Directions

Prepare pudding mixes with milk in large bowl as directed on package. Gently stir in whipped topping.

Place cake cubes in large bowl. Drizzle orange juice over cake, then toss to coat. Place half of the cake cubes in deep glass serving bowl; cover with layers of half each of the pudding mixture, strawberries and chocolate. Top with layers of remaining cake cubes, pudding mixture, strawberries and chocolate.

Refrigerate at least 30 min. or until ready to serve. Store leftover dessert in refrigerator.

Strawberry Nut Bread

Ingredients

2 (10 ounce) packages frozen
sweetened sliced strawberries,
thawed
3 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
4 eggs
1 1/4 cups vegetable oil
1 teaspoon red food coloring
1 1/4 cups chopped pecans
1 (8 ounce) package cream
cheese, softened

Directions

Drain strawberries, reserving 1/2 cup juice. Set berries and juice aside. In a large bowl, combine flour, sugar, baking soda, salt and cinnamon. Combine eggs, oil, strawberries and food coloring if desired; stir into dry ingredients just until moistened. Stir in pecans. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to a wire rack. In a small mixing bowl, beat cream cheese and reserved strawberry juice until fluffy; refrigerate. Serve with the bread.

Grilled Chicken Breasts with Fresh Strawberry

Ingredients

4 (6 ounce) skinless, boneless chicken breast halves
salt and pepper to taste
1 serrano chile, seeded and minced
1 clove garlic, minced
1 teaspoon chili powder
2 tablespoons raspberry vinegar
1/4 cup olive oil

2 cups sliced fresh strawberries
2 tablespoons chopped fresh mint
2 tablespoons white sugar
1 serrano chile, seeded and minced
1/3 cup minced red onion
2 tablespoons raspberry vinegar
salt and pepper to taste
1/4 cup sour cream

Directions

Pound the chicken breast halves with a meat mallet until 1/2 inch thick. Season with salt and pepper and place into a resealable plastic bag or small baking dish. Whisk together 1 serrano chile, garlic, chili powder, and 2 tablespoons raspberry vinegar in a small bowl. Whisk in the olive oil until incorporated, then pour the marinade over the chicken breasts, squeeze out excess air, and seal. Place into the refrigerator, and marinate for 2 to 3 hours.

While the chicken marinates, toss the strawberries with the mint and sugar in a bowl. Cover, and refrigerate 1 hour, then fold in the remaining serrano chile, red onion, and 2 tablespoons raspberry vinegar. Season to taste with salt and pepper. Let the salsa stand at room temperature for 20 minutes before serving.

Preheat an outdoor grill for medium-high heat, and lightly oil grate.

Remove the chicken breasts from the marinade, and shake off excess. Discard the remaining marinade. Cook the chicken on the grill until no longer pink in the center and the juices run clear, 3 to 5 minutes per side. Serve with the strawberry salsa and a dollop of sour cream.

Strawberry Cake and Frosting II

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package strawberry flavored gelatin mix
1 cup mashed strawberries
1 cup vegetable oil
4 eggs
1/2 cup sweetened condensed milk
1/2 cup flaked coconut
1/2 cup finely chopped walnuts

4 cups confectioners' sugar
1/2 cup margarine, melted
1/4 cup mashed strawberries
1/4 cup flaked coconut

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together cake mix and gelatin mix. Make a well in the center and pour in 1 cup mashed strawberries, oil, eggs and sweetened condensed milk. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in 1/2 cup coconut and chopped nuts. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the frosting: In a large bowl, combine the confectioners' sugar, melted margarine, 1/4 cup mashed strawberries and 1/4 cup coconut. Beat until smooth and spread over cake.

Frosty Strawberry Squares

Ingredients

- 1 cup all-purpose flour
- 1/2 cup packed brown sugar
- 1/2 cup chopped walnuts
- 1/2 cup butter, melted
- 2 egg whites
- 1 cup white sugar
- 2 cups sliced strawberries
- 2 tablespoons lemon juice
- 1 cup heavy cream

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Line a rimmed baking sheet with aluminum foil. In a bowl, stir together the flour, brown sugar, walnuts and melted butter. Toast in the oven until walnuts are fragrant, about 15 minutes; stir occasionally. Sprinkle 2/3 of the walnut mixture evenly over the bottom of the 9x13 inch dish.

In a large bowl, whip the egg whites with the lemon juice until they can hold a soft peak. Gradually add white sugar while continuing to whip to firm peaks. Fold in the strawberries.

In a separate bowl, whip the cream with an electric mixer until stiff but not grainy. Fold into the strawberry mixture. Spoon over the crust in the dish and spread evenly. Top with the remaining walnut mixture. Freeze for 6 hours, or overnight.

Supreme Strawberry Topping

Ingredients

1 pint strawberries, cleaned and stemmed
1/3 cup white sugar
1 teaspoon vanilla

Directions

Cut about 1/3 of the strawberries in half. In a saucepan over medium high heat, combine strawberries, sugar and vanilla. Cook, stirring occasionally, until sauce thickens, about 5 minutes. Remove from heat. In a blender, puree about 1/3 of sauce, then mix back into remainder. Store in refrigerator.

Simmering Chicken Strawberry Kabobs

Ingredients

1 cup lemon juice
2 (8 ounce) cans pineapple
chunks, juice reserved
salt and pepper to taste
2 teaspoons ground cinnamon
3 skinless, boneless chicken
breast halves, cubed
1 cup butter, melted
2 tablespoons brown sugar
1 teaspoon ground nutmeg
24 large strawberries

Directions

In a shallow glass bowl combine lemon juice, juice from pineapple can, salt, pepper and 1 teaspoon cinnamon. Mix together. Add cubed chicken and marinate for 1 hour in the refrigerator.

Preheat grill to medium heat.

In a small bowl combine the melted butter or margarine, 1 teaspoon cinnamon, brown sugar and nutmeg.

Lightly oil grate. Using metal or soaked wooden skewers arrange chicken, pineapple chunks and strawberries on each stick (approximately 4 to 6 pieces of each item per skewer). Brush kabobs with butter or margarine mixture place on grill and cook, turning on all sides, until chicken is cooked through and strawberries are sizzling. Approximately 8 to 10 minutes.

Virgin Strawberry Daiquiri

Ingredients

3 1/2 ounces frozen strawberries
1/8 cup ice
1/2 fluid ounce sweet and sour mix
1 dash grenadine syrup

Directions

Place strawberries, ice cubes, sweet and sour mix and grenadine in a blender. Blend until smooth. Add more ice or less depending on your taste.

Strawberry Wedding Bell Cookies

Ingredients

1 cup butter, softened
1 (3 ounce) package cream
cheese, softened
1/4 cup sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1/4 teaspoon salt
1/2 cup strawberry jam
confectioners' sugar

Directions

In a large mixing bowl, cream butter, cream cheese and sugar until light and fluffy. Beat in vanilla. Combine flour and salt; gradually add to the creamed mixture. Divide dough into fourths. Cover and refrigerate for 2 hours or until easy to handle.

On a lightly floured surface, roll out each piece of dough to 1/8-in. thickness. Cut with floured 2-in. round cookie cutters. Place 1 in. apart on ungreased baking sheets. Spoon 1/4 teaspoon jam in the center and spread to within 1/4 in. of edge.

Shape into a bell by folding edges of dough to meet over filling. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool. Dust with confectioners' sugar.

Strawberry Pie IV

Ingredients

1 (8 ounce) container frozen
whipped topping, thawed
1 (14 ounce) can sweetened
condensed milk
2 cups diced fresh strawberries
1/4 cup lemon juice
2 drops red food coloring
1 (9 inch) prepared graham
cracker crust

Directions

In a large bowl, stir whipped topping and condensed milk together. Fold in strawberries and continue stirring adding the lemon juice and food coloring. Pour mixture into graham cracker crust; cover and refrigerate for 2 to 3 hours.

Spinach and Hazelnut Salad with Strawberry

Ingredients

1/4 cup extra virgin olive oil
1/4 cup aged balsamic vinegar
2 tablespoons sugar-free
strawberry preserves
freshly ground black pepper to
taste
3 1/2 cups torn fresh spinach
3 1/2 cups romaine lettuce leaves
1/3 cup chopped hazelnuts
1/4 cup golden raisins
1/2 small red onion, thinly sliced
1/2 cup plain mini shredded wheat
cereal biscuits
1 ripe avocado, sliced

Directions

In a small bowl, whisk together olive oil, balsamic vinegar, strawberry preserves, and black pepper.

In a large bowl, toss together spinach, lettuce, hazelnuts, raisins, red onion, and shredded wheat biscuits. Drizzle salad dressing over the salad, and toss gently to combine. Serve topped with sliced avocado.

Instant Strawberry Ice Cream

Ingredients

24 ounces frozen sweetened strawberries, cut into large chunks
1/2 cup sugar, plus
1 tablespoon sugar
1 1/2 cups heavy cream

Directions

Place berries in blender. Whisk sugar into cream. With blender going, slowly add cream through opening in lid, stopping to stir the mixture 3 or 4 times so the ice cream is smooth, with small bits of berries.

Transfer to shallow pan and freeze to a scoopable texture, about 2 hours. Garnish with fresh strawberries, if you like.

Spicy Strawberry Salad

Ingredients

3/4 cup vegetable oil
1/2 cup white sugar
1 tablespoon poppy seeds
1 1/2 teaspoons garlic powder
1 teaspoon mustard powder
1/3 cup balsamic vinegar
1 1/2 cups fresh sliced mushrooms
8 cups mixed salad greens
1 1/2 cups chopped pecans
4 cups sliced fresh strawberries

Directions

Whisk together the oil, sugar, poppy seeds, garlic powder, dry mustard and vinegar. Refrigerate until chilled.

In a salad bowl, combine the mushrooms and mixed greens; add dressing and toss. Sprinkle with strawberries and pecans.

Strawberry Crepes

Ingredients

CREPES

1 egg, beaten
1/4 cup skim milk
1/3 cup water
1 tablespoon vegetable oil
2/3 cup all-purpose flour
1/4 teaspoon white sugar
1 pinch salt

FILLING

1/2 cup semisweet chocolate chips
1 cup sliced fresh strawberries
3/4 cup frozen whipped topping, thawed

Directions

In a large bowl, beat together egg, milk, water and oil. Beat in flour, sugar and salt until smooth.

Heat a medium, nonstick skillet over medium-high heat. Place a ladleful of crepe batter into center of pan, tilting to coat the bottom. Cook until golden brown on one side, turning once, 2 to 5 minutes. Continue with remaining batter.

In a small saucepan over low heat, melt chocolate chips, stirring constantly. Remove from heat.

To assemble, spread some melted chocolate on the lighter side of one crepe. Place a line of overlapping strawberries down the center of the crepe and roll it up. Top with whipped topping and drizzle with a bit more chocolate. Repeat with remaining crepes.

Strawberry and Spinach Salad with Honey

Ingredients

1 bunch fresh spinach
1 cup sliced fresh strawberries
1/2 cup crumbled Gorgonzola cheese
1/2 cup raw pecans

1/4 cup balsamic vinegar
2 tablespoons honey
1/2 cup olive oil
salt and ground black pepper to taste

Directions

Combine the spinach, strawberries, Gorgonzola cheese, and pecans in a large bowl.

Stir the balsamic vinegar and honey together in a bowl; slowly stream the olive oil into the mixture while whisking continuously. Season with salt and pepper. Drizzle the dressing over the salad just before serving.

Strawberry Banana Dessert

Ingredients

3 medium firm bananas, sliced
1 (16 ounce) package angel food cake mix, prepared and cut into 1-inch cubes
1 pint fresh strawberries, halved
1 (.6 ounce) package sugar-free strawberry gelatin
2 cups boiling water
1 1/2 cups cold water
1 (8 ounce) tub reduced-fat whipped topping

Directions

Layer banana slices and cake cubes in a 13-in. x 9-in. x 2-in. dish coated with nonstick cooking spray. Place strawberries over cake and press down gently. In a bowl, dissolve gelatin in boiling water; stir in cold water. Pour over strawberries. Refrigerate for 3 hours or until set. Frost with whipped topping.

Strawberry Tiramisu for Two

Ingredients

1 pint fresh strawberries
1/2 cup confectioners' sugar
1 cup mascarpone cheese
1/2 cup heavy cream
2 tablespoons coffee-flavored
liqueur
18 ladyfingers
1/3 cup chilled espresso
1/2 teaspoon unsweetened cocoa
powder

Directions

Cut off the tops of the strawberries and slice the berries. Reserve 2 large whole berries for garnish.

In a blender, place 2 cups of strawberries and 2 tablespoons confectioners sugar; blend to puree and set aside.

In a medium bowl, combine mascarpone cheese, 1/4 cup cream, 1/4 cup sugar, and liqueur; beat with an electric mixer on medium-high speed for 1 to 1 1/2 minutes until thickened.

Place 6 ladyfingers on a serving plate and brush each with approximately 1 teaspoon cold espresso coffee. Spread or pipe out 1/2 of the cheese mixture over the ladyfingers, and layer with half of the sliced strawberries.

Repeat with the next 6 ladyfingers, espresso, remaining cheese mixture, and sliced strawberries; top with remaining 6 ladyfingers.

In a small mixing bowl, combine 1/4 cup heavy cream with 2 tablespoons sugar; beat with an electric mixer on medium-high speed until just whipped, approximately 1 minute. Spread cream evenly over top layer of ladyfingers.

Dust cocoa over whipped cream, and garnish with 2 reserved strawberries. Pour strawberry puree onto two serving plates. Cut tiramisu in half, and place onto puree.

Strawberry Cake IV

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package strawberry flavored gelatin
2/3 cup water
2/3 cup vegetable oil
4 eggs
1/2 (10 ounce) package frozen strawberries
4 tablespoons margarine, melted
4 cups confectioners' sugar
1/2 (10 ounce) package frozen strawberries
4 tablespoons milk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together cake mix and gelatin mix. Make a well in the center and pour in water, oil, and eggs. Stir in half of the container of strawberries. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed.

Pour batter into prepared pan. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the Strawberry Frosting: In a large bowl combine margarine, confectioners' sugar and the remaining half of the frozen strawberries. Beat on high speed until creamy. Add milk a tablespoon at a time until desired spreading consistency is achieved. Spread on cooled cake.

Strawberry Syrup

Ingredients

1 cup sugar
1 cup water
1 1/2 cups mashed unsweetened strawberries

Directions

In a saucepan, bring sugar and water to a boil. Gradually add strawberries; return to a boil. Reduce heat; simmer, uncovered, for 10 minutes, stirring occasionally. Serve over pancakes, waffles or ice cream.

Strawberry Kiwi Tartlets

Ingredients

1 egg
2 teaspoons water
12 frozen puff pastry shells,
thawed
1/3 cup strawberry preserves
2 pints fresh strawberries, sliced
4 kiwis, peeled and seeded
2 tablespoons honey
1/2 cup heavy cream
2 teaspoons confectioners' sugar

Directions

Beat together the egg and water in a bowl. Brush the puff pastry shells with the egg mixture, and bake shells according to package directions.

Melt the preserves in a saucepan over low heat. Remove from heat, and stir in the strawberry slices.

In a food processor, blend the kiwis and honey until smooth. In a large bowl, beat together the cream and sugar until stiff peaks form.

Fill each puff pastry shell with strawberries, drizzle with kiwi sauce, and top with whipped cream to serve.

Kiwi Strawberry Smoothie

Ingredients

1 banana
6 strawberries
1 kiwi
1/2 cup vanilla frozen yogurt
3/4 cup pineapple and orange
juice blend

Directions

Place the banana, strawberries, kiwi, vanilla frozen yogurt, and pineapple and orange juice blend in a blender. Blend until smooth.

Most Spectacular Strawberry Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1/4 cup white sugar
1/2 cup brown sugar
1/2 cup all-purpose flour
1 tablespoon cornstarch
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 tablespoon vanilla extract
1/2 teaspoon almond extract
4 cups fresh strawberries, halved
2 tablespoons butter

Directions

Preheat oven to 425 degrees F (220 degrees C.) Lay one crust into a 9 inch pie pan, making sure the edges extend slightly beyond the pan.

In a large bowl, mix together white and brown sugars, flour, cornstarch, cinnamon, nutmeg, vanilla and almond extract. Add the strawberries to the mixture and gently stir to coat thoroughly. Pour into the crust, mounding it slightly in the middle.

Cut the second crust into 1/2 inch strips and weave into a lattice over the filling. Roll up the extra dough on the bottom crust to seal down the lattice strips, then press with fingers to form a fluted edge. Dot with butter in the open squares. For a golden crust, brush lattice lightly with milk, then sprinkle with sugar.

Bake in the preheated oven for 35 to 40 minutes, or until golden brown.

Lime Strawberry Surprise

Ingredients

1 (3 ounce) package lime gelatin
1 (8 ounce) can crushed
pineapple, drained
1 (8 ounce) package cream
cheese, softened
1/2 cup mayonnaise
1/2 cup chopped pecans
1 (3 ounce) package cherry or
strawberry gelatin

Directions

Prepare lime gelatin according to package directions. Refrigerate until partially set, about 1 hour. Stir in pineapple. Pour into an 8-cup bowl or mold coated with nonstick cooking spray. Cover and refrigerate until firm, about 3 hours.

In a small mixing bowl, beat cream cheese and mayonnaise until smooth; stir in pecans. Spread over lime gelatin. Refrigerate until firm, about 2 hours.

Prepare strawberry gelatin according to package directions; cool slightly. Carefully spoon over cream cheese layer. Refrigerate until firm about 3 hours or overnight.

Spring Strawberry Spinach Salad

Ingredients

1 bunch spinach, rinsed
10 large strawberries, sliced
1/2 cup white sugar
1 teaspoon salt
1/3 cup white wine vinegar
1 cup vegetable oil
1 tablespoon poppy seeds

Directions

In a large bowl, mix the spinach and strawberries.

In a blender, place the sugar, salt, vinegar, and oil, and blend until smooth. Stir in the poppy seeds. Pour over the spinach and strawberries, and toss to coat.

Strawberry Pie VI

Ingredients

1 (3 ounce) package strawberry
flavored gelatin
2/3 cup boiling water
3 cubes ice
1 (8 ounce) container frozen
whipped topping, thawed
1 cup strawberries, hulled and
sliced
1 (9 inch) prepared graham
cracker crust

Directions

In a medium bowl, combine gelatin and boiling water. Stir 3 minutes, or until gelatin is dissolved. Add ice and stir until gelatin thickens and cools. Fold in the whipped topping and strawberries. Chill until mixture will mound, then spoon into crust. Refrigerate for at least 2 hours before serving.

Strawberry Bread II

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs, separated
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon almond extract
1 (10 ounce) package frozen strawberries - thawed, drained and juice reserved

Directions

Lightly grease a 9 x 5 inch glass loaf pan, and line with greased waxed paper. Preheat oven to 350 degrees F (175 Degrees C).

In a large bowl, cream together butter or margarine, sugar, and almond extract. Separate eggs, and beat in egg yolks one at a time until light and fluffy. Sift flour, baking powder and soda into creamed mixture, and mix thoroughly. Stir in 1/4 cup strawberry juice. Fold in strawberries.

In another bowl, beat egg whites until stiff. Fold into strawberry batter. Turn batter into prepared pan. Lightly drop pan to pop any air bubbles.

Bake for 50 to 60 minutes, or until tester inserted in the center comes out clean. Cool for 15 minutes in the pan, and then cool completely on a wire rack before slicing.

Brenda's Strawberry Slush Delight

Ingredients

3 cups sugar
6 cups water
1 (46 fluid ounce) can pineapple juice
1 (12 fluid ounce) can frozen lemonade concentrate
2 (12 fluid ounce) cans frozen orange juice concentrate
1 quart strawberries (fresh or frozen) pureed in a blender
2 cups rum, or to taste
2 (2 liter) bottles chilled lemon-lime soda

Directions

In a saucepan, dissolve the sugar in the water by bringing it to a boil over medium-high heat. Turn off the heat and allow it to cool.

Combine the sugar water with the pineapple juice, lemonade, orange juice and pureed strawberries in a 6-quart container. Mix in the rum to taste. Put the entire mixture into a large plastic ice cream pail and freeze overnight.

To make the drinks to order, scoop 1/2 cup of the frozen mixture into an 8 oz glass. Fill the glass with lemon-lime soda and serve with a straw. Keeps well in freezer for up to one month.

Cocoa Strawberry Pie

Ingredients

1/4 cup peanut butter
1/4 cup light corn syrup
2 cups Kellogg's® Cocoa Krispies® cereal
1 quart strawberry-flavored frozen yogurt or ice cream softened
Chocolate syrup (optional)
Sliced strawberries for garnish (optional)

Directions

In medium-size mixing bowl, stir together peanut butter and corn syrup. Add Kellogg's® Cocoa Krispies® cereal. Stir until well coated. Press evenly on bottom and side of 9-inch pie pan. Chill in refrigerator about 15 minutes.

Spoon frozen yogurt into crust. Freeze until firm, about 3 hours. Remove from freezer 10 minutes before serving. Drizzle chocolate syrup on top and garnish with sliced strawberries, if desired.

Strawberry Cake from Scratch

Ingredients

2 cups white sugar
1 (3 ounce) package strawberry
flavored gelatin
1 cup butter, softened
4 eggs (room temperature)
2 3/4 cups sifted cake flour
2 1/2 teaspoons baking powder
1 cup whole milk, room
temperature
1 tablespoon vanilla extract
1/2 cup strawberry puree made
from frozen sweetened
strawberries

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

In a large bowl, cream together the butter, sugar and dry strawberry gelatin until light and fluffy. Beat in eggs one at a time, mixing well after each. Combine the flour and baking powder; stir into the batter alternately with the milk. Blend in vanilla and strawberry puree. Divide the batter evenly between the prepared pans.

Bake for 25 to 30 minutes in the preheated oven, or until a small knife inserted into the center of the cake comes out clean. Allow cakes to cool in their pans over a wire rack for at least 10 minutes, before tapping out to cool completely.

Tomato and Strawberry Salad

Ingredients

1 teaspoon honey mustard
2 tablespoons balsamic vinegar
1/4 cup olive oil
1 (10 ounce) bag mixed salad greens
1 pint grape tomatoes, halved
1 pint strawberries, sliced
1/2 cup candied walnuts
1 (4 ounce) container crumbled feta cheese
3 sprigs fresh dill

Directions

Whisk the honey mustard, and balsamic vinegar together in a small bowl until combined. Drizzle in the olive oil while whisking to make the dressing; set aside.

Place the salad greens, tomatoes, strawberries, walnuts, and feta cheese into a large salad bowl. Tear off the dill fronds and add to the salad. Toss gently to mix, then pour on the dressing, and toss to coat.

Strawberry, Kiwi, And Spinach Salad

Ingredients

2 tablespoons raspberry vinegar
2 1/2 tablespoons raspberry jam
1/3 cup vegetable oil
8 cups spinach, rinsed and torn
into bite-size pieces
1/2 cup chopped walnuts
8 strawberries, quartered
2 kiwis, peeled and sliced

Directions

Mix together raspberry vinegar, raspberry jam, and vegetable oil in a small container.

Combine spinach, nuts, strawberries, and kiwi in a salad bowl.
Toss with raspberry dressing.

Strawberry-Rhubarb Jam

Ingredients

4 1/4 cups diced rhubarb
4 1/4 cups sliced fresh strawberries
2 tablespoons lemon juice
2 (1.75 ounce) packages powdered fruit pectin
1/2 teaspoon butter (optional)
10 cups white sugar
12 half-pint canning jars with lids and rings

Directions

Place rhubarb, strawberries, lemon juice, fruit pectin, and butter into a large kettle over medium heat. (Butter is optional but helps keep jam from getting too foamy). Stir the fruit mixture to help the juice start to form, and add sugar, about 1 cup at a time, stirring constantly until sugar is dissolved and the juice is starting to simmer. Turn up heat to medium-high, bring the mixture to a full rolling boil, and cook and stir for 1 minute. Skim off any foam that forms.

Sterilize the jars and lids in boiling water for at least 5 minutes. With a jelly funnel and a soup ladle, pack the jam into the hot, sterilized jars, filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings.

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 5 minutes.

Remove the jars from the stockpot and place onto a cloth-covered or wood surface, several inches apart, until cool. To help the jam set, don't move or touch the jars until cooled. Once cool, press the top of each lid with a finger, ensuring that the seal is tight (lid does not move up or down at all). Store in a cool, dark area.

Soda Pop Strawberry Angel Food Cake

Ingredients

1 (18.25 ounce) package angel food cake mix
1 1/4 cups strawberry flavored carbonated beverage
1/4 cup honey
1/4 cup butter, melted
2 cups sifted confectioners' sugar
4 tablespoons strawberry flavored carbonated beverage
4 drops red food coloring

Directions

Prepare cake mix according to package directions, except substitute 1 1/4 cups soda pop and honey for the water. Bake as directed. Remove from oven and set upside-down until cooled.

Meanwhile to prepare glaze, combine melted margarine, powdered sugar, remaining soda pop, and food coloring in a mixing bowl. Mix until smooth and drizzling consistency. Spread top of cooled cake.

Strawberry Soup II

Ingredients

4 cups fresh strawberries
1 (12 ounce) container frozen
whipped topping, thawed
1/8 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1/2 teaspoon vanilla extract
1 cup white sugar
1/4 cup sour cream
12 ounces prepared pound cake,
cubed
12 sprigs fresh mint

Directions

Rinse strawberries with cool water to clean and then pat dry to absorb excess water. Remove strawberry stems and set aside 12 for later use.

In a large bowl, combine remaining strawberries, whipped topping, nutmeg, cinnamon, vanilla and sugar. With an electric mixer, mix on low speed for 5 to 7 minutes or until sugar has dissolved completely and mixture is smooth. Add sour cream and mix 1 minute. Place in refrigerator to chill.

Toast pound cake cubes under broiler for approximately 6 minutes, turning once to brown both sides.

Serve soup in chilled bowls and garnish with whole strawberries, pound cake croutons and fresh mint sprigs.

Strawberry Upside Down Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (6 ounce) package orange flavored gelatin mix
2 (10 ounce) packages frozen strawberries, thawed
1 (10.5 ounce) package miniature marshmallows

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan. Put a single layer of miniature marshmallows on the bottom of the pan.

Prepare cake mix according to package instructions. Pour batter over marshmallows in pan.

Mix gelatin powder and strawberries in a medium bowl. Pour over cake batter in the pan.

Bake according to package instructions.

Strawberry Yogurt Pie II

Ingredients

1 (9 inch) pie shell, baked
1 (16 ounce) package frozen strawberries, defrosted
2 (8 ounce) containers strawberry flavored yogurt
1 (8 ounce) container frozen whipped topping, thawed
1 (.25 ounce) package unflavored gelatin

Directions

Place strawberries and yogurt in blender or food processor. Blend until strawberries are in small chunks.

In a large bowl, mix together whipped topping and gelatin. Stir in strawberry mixture. Pour mixture into baked pastry shell and chill overnight.

Antoinette's Strawberry Freeze

Ingredients

3/4 cup white sugar
8 ounces cream cheese, softened
1 (20 ounce) can crushed
pineapple, drained
1 (10 ounce) package frozen
strawberries, thawed
2 bananas, diced
1 (8 ounce) tub frozen whipped
topping, thawed

Directions

In a medium bowl, cream together the sugar and cream cheese until smooth. In a separate bowl, mix together the pineapple, strawberries, bananas, and whipped topping. Fold the fruit mixture into the cream cheese mixture until evenly blended.

Spread into a 9x13 inch glass dish, or divide among several smaller serving dishes. Cover with plastic wrap, and freeze overnight.

Thaw for approximately 20 minutes before serving.

Strawberry Preserves I

Ingredients

2 pounds fresh strawberries,
hulled
5 cups white sugar
2 tablespoons vinegar
1 pinch salt

Directions

In a stockpot, combine the strawberries, sugar, vinegar and salt. Bring to a rolling boil, and cook stirring frequently for 15 to 20 minutes, or until the temperature of the mixture has reached 220 degrees F (105 degrees C).

Transfer the mixture to hot sterile jars, leaving 1/2 inch headspace, and seal. Process jars for 10 minutes in a water bath. Refrigerate jam once the seal is broken.

Strawberry Lemon Trifle

Ingredients

4 ounces fat-free cream cheese, softened
1 cup nonfat lemon yogurt
2 cups skim milk
1 (3.4 ounce) package instant lemon pudding mix
2 teaspoons grated lemon peel
2 1/2 cups sliced fresh strawberries, divided
1 tablespoon white grape juice or water
1 (10 inch) prepared angel food cake

Directions

In a mixing bowl, beat cream cheese and yogurt. Add the milk, pudding mix and lemon peel; beat until smooth. In a blender, process 1/2 cup strawberries and grape juice until smooth. Tear cake into 1-in. cubes; place a third in a trifle bowl or 3-qt. serving bowl. Top with a third of the pudding mixture and half of the remaining strawberries. Drizzle with half of the strawberry sauce. Repeat. Top with remaining cake and pudding mixture. Cover and refrigerate for at least 2 hours.

Asian Pear and Strawberry Smoothie

Ingredients

1/2 cup ice
1 Asian pear, cored and cubed
2 large strawberries, hulled
2/3 cup vanilla fat-free yogurt
1/4 cup fat-free milk
2 teaspoons white sugar

Directions

Place the ice, Asian pear, strawberries, yogurt, milk, and sugar into a blender; blend until smooth.

Strawberry Cheesecake

Ingredients

1 1/4 cups graham cracker crumbs
1/4 cup sugar
1/3 cup butter or margarine, melted
2 (10 ounce) packages frozen sweetened strawberries, thawed
1 tablespoon cornstarch
3 (8 ounce) packages cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/4 cup lemon juice
3 eggs
1 tablespoon water

Directions

Combine graham cracker crumbs, sugar and butter. Press onto the bottom of an ungreased 9-in. springform pan. Refrigerate for 30 minutes. In a blender or food processor, combine strawberries and cornstarch; cover and process until smooth. Pour into a saucepan; bring to a boil. Boil and stir for 2 minutes. Set aside 1/3 cup strawberry sauce; cool. Cover and refrigerate remaining sauce for serving. In a mixing bowl, beat cream cheese until light and fluffy. Gradually beat in milk. Add lemon juice; mix well. Add eggs, beat on low just until combined. Pour half of the cream cheese mixture over crust. Drop half of the reserved strawberry mixture by 1/2 teaspoonfuls onto cream cheese layer. Carefully spoon remaining cream cheese mixture over sauce. Drop remaining strawberry sauce by 1/2 teaspoonfuls on top. With a knife, cut through top layer only to swirl strawberry sauce. Bake at 300 degrees F for 45-50 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove side of pan. Thin chilled strawberry sauce with water if desired; serve with cheesecake. Store in the refrigerator.

Summertime Strawberry Punch

Ingredients

1 (12 fluid ounce) can frozen pink lemonade concentrate, thawed, undiluted
2 (10 ounce) packages frozen unsweetened strawberries, partially thawed
1/4 cup sugar
2 cups cold strong brewed tea
2 liters ginger ale, chilled
ice cubes

Directions

In a food processor or blender, combine lemonade concentrate, strawberries and sugar. Cover and process until smooth. Transfer to a large pitcher or punch bowl; stir in tea. Add the ginger ale and ice cubes. Serve immediately.

Fresh Strawberry Pie III

Ingredients

1 (9 inch) pie crust, baked
1 cup white sugar
3 tablespoons strawberry flavored gelatin mix
2 tablespoons cornstarch
1/4 teaspoon salt
1 cup boiling water
2 pints strawberries, cleaned and stemmed
2 cups whipping cream (optional)

Directions

Combine sugar, gelatin, cornstarch, and salt in a medium saucepan. Stir in boiling water. Boil mixture for 3 minutes over high heat, stirring constantly. Cool completely.

Arrange whole strawberries in pastry shell. Pour gelatin mixture over berries. Chill before serving. Top with whipped cream.

Strawberry Ice

Ingredients

5 cups fresh or frozen
unsweetened strawberries,
thawed
2/3 cup sugar
2/3 cup water
1/4 cup lemon juice

Directions

Place the strawberries in a blender or food processor; cover and process until smooth. In a saucepan, bring sugar and water to a boil. Cook and stir until sugar is dissolved, about 5 minutes; cool slightly. Add to blender. Add lemon juice; cover and process until combined.

Pour into a shallow freezer container; cover and freeze for 4-6 hours or until almost frozen. Just before serving, whip mixture in a blender or food processor.