

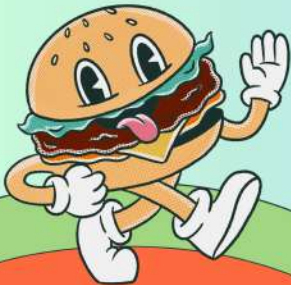


NC Summertime Recipes

CATEGORY

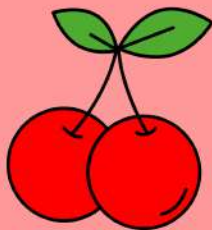
**STRAWBERRIES &
CHERRIES**

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Recipes

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SPECIAL STRAWBERRY PIE

WENDY CARVER
WAYNESVILLE, NC

My sweet grandpa is diabetic, but even diabetics can get a sweet tooth every now and then! I hated seeing him left out of dessert at family gatherings so I tweaked this strawberry pie until I had something he could enjoy too! Now my family likes it so much, I usually make this version instead of the real thing.

1 c. diet lemon-lime soda

**3-oz. pkg. sugar-free
strawberry gelatin
mix**

1 T. cornstarch

**3 c. strawberries, hulled
and sliced**

**1 to 2 pkts. calorie-free
powdered sweetener**

9-inch pie crust, baked

In a small saucepan over medium heat, combine soda, gelatin mix and cornstarch. Cook and stir over medium heat until slightly thickened. Add strawberries; bring to a boil. Cool completely; stir in desired amount of sweetener. Spoon into baked crust; cover and chill until set.

Serves 8.

Maraschino Cherry Almond Bread

1 10oz jar maraschino cherries

$\frac{1}{2}$ c butter, softened

$\frac{3}{4}$ c sugar

2 eggs

1 t vanilla extract

2 c flour

1 t baking powder

$\frac{1}{2}$ t salt

$\frac{1}{2}$ c slivered almonds

Almond Butter

$\frac{1}{2}$ c butter, softened

1 T almonds, finely chopped

$\frac{1}{2}$ t almond extract

Drain cherries, reserve juice; add water to juice to make $\frac{1}{2}$ c, cut cherries in quarters blot dry and set aside. In large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each. Beat in vanilla. Combine flour, baking powder and salt; gradually add to creamed mixture alternately with reserved juice. Stir in cherries and almonds. Pour into greased $9 \times 5 \times 3$ in loaf pan. Bake at 350° 50-60 min or till tests done. Cool 10 min. Remove to rack to cool completely. In small bowl, combine almond butter ingredients. Serve with bread. $\frac{1}{2}$ c almond butter

Strawberry Bon Bons

1 can Eagle Brand milk

1 7oz flaked coconut (5 $\frac{1}{3}$ c)

1 6oz strawberry Jello

1 c ground blanched almonds

1 t almond extract

1 $\frac{1}{2}$ t red food color

In bowl combine milk, coconut, $\frac{1}{3}$ c Jello, almonds, extract and enough red color to tint mix a strawberry shade. Chill until firm enough to handle. Use $\frac{1}{2}$ t to make into strawberry shape. Sprinkle remaining Jello on wax paper; roll strawberries to coat. Place on wax-paper lined sheets and chill.

For stems

2 $\frac{1}{4}$ c sifted powdered sugar

3 T whipping cream

Green food color

Combine ingredients. Using pastry bag with open star tip, pipe small amount on top of each strawberry. Cover; store at room temperature or in refrigerator.

(Note: I use a little green plastic stem that can be bought at cake decorating stores. They look prettier and they are easy to do!)

STRAWBERRY SWIRL CREAM CHEESE POUND CAKE

Kathy Pinnix Nixon

1 ½ c. unsalted butter, softened
3 c. sugar
8-oz. pkg. cream cheese, softened
6 lg. eggs
3 c. flour
1 tsp. baking powder

½ tsp. baking soda
½ tsp. salt
1 tsp. almond extract
½ tsp. vanilla extract
⅔ c. strawberry glaze

In separate bowl, combine flour, baking powder, soda and salt. Beat butter and cream cheese at medium speed until creamy. Gradually add sugar, beating at medium speed until light and fluffy. Add eggs, one at a time, beating after each addition. Gradually add flour mixture to butter mixture. Beat well. Stir in extracts. Pour ⅓ of the batter into a greased and floured tube pan. Dollop 8 rounded teaspoonfuls of strawberry glaze over batter and swirl with knife. Repeat procedure once and top with remaining third of batter. Bake at 325° for 1 hour and 20 minutes, or until done. Cool in pan on a wire rack for 10 minutes. Invert onto plate and cool completely. **Tip:** Any packaged strawberry glaze will work.

CHERRY GARCIA TRIFLE

LuAnn Hall

- 2 yellow or white cake layers
- 2 cans pitted Bing cherries
- 1 lg. box Jello instant white chocolate or vanilla pudding, make as directed
- 2 to 3 bars chocolate candy (dark or milk), broken into sm. pieces, saving a small amount for garnish

- Kirsch or Chambord (opt.)
- Cornstarch
- 8-oz. ctn. Cool Whip

Drain the juice from the 2 cans of cherries into a saucepan. Add a small amount of water to 2 to 3 tablespoons of cornstarch and stir to liquefy. Pour the cornstarch mixture into the cherry juice and heat, stirring constantly to thicken. Once thick, then cool. Start with $\frac{1}{2}$ of the cake broken or cut into pieces and place along the bottom of the bowl. Lightly sprinkle with the liqueur if desired. Place $\frac{1}{2}$ of the pudding on top of the cake. Place $\frac{1}{2}$ of the cherries on the pudding. Use $\frac{1}{2}$ of the thickened cherry juice on the cherries. Sprinkle $\frac{1}{2}$ of the candy pieces over the cherry juice. Use $\frac{1}{2}$ of the Cool Whip on top of the candy. Repeat the layers, ending with the Cool Whip. Garnish with chocolate pieces and/or cherries.

Strawberry Salad

LaShonda L. Kennedy

Winston-Salem, NC

Ingredients: 1 1/2 lb. fresh strawberries, rinsed and sliced
2 1/2 tbs. brown sugar
1 tbs. balsamic vinegar
1/4 tsp. freshly ground black pepper

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. Serves 4-6.

STRAWBERRY NUT SALAD

- | | |
|--|---------------------|
| 2 small pkg. Jell-O (strawberry) | 1 c. chopped pecans |
| 3 bananas, mashed | 1 pt. sour cream |
| 2 (10 oz.) pkg. frozen strawberries,
thawed | 1 c. boiling water |
| 1 (No. 2) can crushed pineapple,
drained | |

Dissolve Jell-O in water and fold in strawberries, pineapple, nuts, and bananas. Divide in half. Put $\frac{1}{2}$ in serving dish and let gel, then put on sour cream. Pour on remaining mixture and let gel.

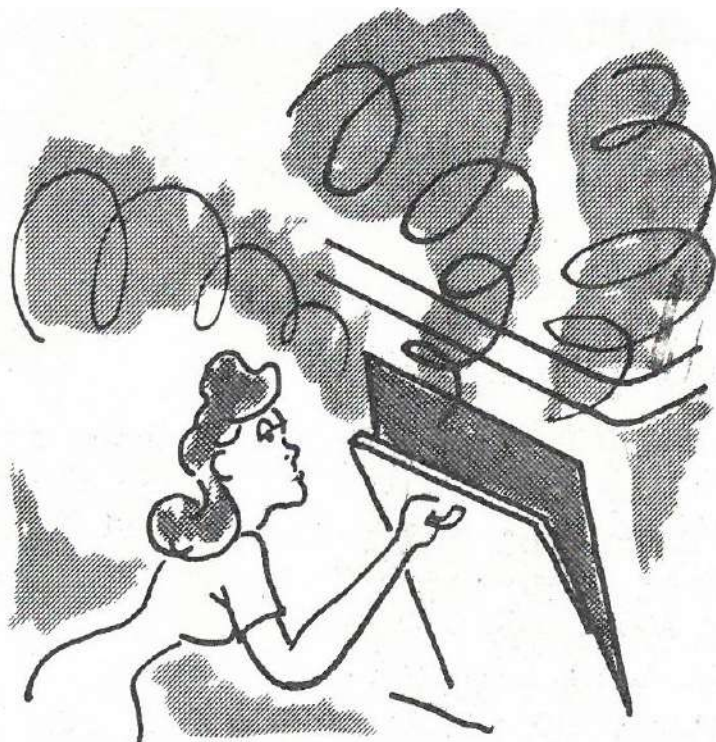
Carroll Kay Williams

STRAWBERRY MILK SHAKE

1 qt. strawberries
5 c. milk
1/2 c. cream

3/4 c. sugar
1/4 tsp. salt
2 1/2 tsp. lemon juice

Crush strawberries and press through a coarse sieve; there should be at least $1 \frac{2}{3}$ c. puree. Combine with milk and cream, add remaining ingredients, and mix thoroughly. Chill well before serving. Top each glass with a spoonful of whipped cream. Serves 8 to 10.



When baking a cake
you must agree.
You must set the oven
to the closest degree.

CHERRY TIP TOP CAKE

1 No. 2 can red sour cherries
2/3 c. sugar
2 tbsp. butter
2 eggs (well beaten)
1 c. granulated sugar
1/2 c. scalded milk

1 c. pastry flour
1/2 tsp. baking soda
1 tsp. cream tartar
1/2 tsp. salt
1/2 tsp. lemon extract

Drain cherries thoroughly. Place fruit and sugar in a 10 in. round or sq. pan about 2 in. deep. Dot with butter. Add sugar to beaten eggs gradually and continue beating. Then add sifted dry ingredients and mix well. Add milk and flavoring. Pour cake mixture over fruit. Bake in a moderate oven 350 degrees for 50 min. Loosen cake from sides and turn out on plate at once. Serve warm or cold, plain or with whipped cream.

STRAWBERRY PRESERVES

Boil together 2 c. sugar and 1 c. water until it will thread, add 2 c. strawberries. Cook 1 min. after they begin to boil, then add 2 c. strawberries and 2 c. sugar boil 10 min. more. Let stand overnight and put in sterilized jars next morning.



**Yellow tomatoes
make dandy preserves,
Maybe it's exactly
what your husband deserves.**

Cherry Cake Salad

- 1 20oz crushed pineapple
- $\frac{1}{2}$ c water
- 6oz cherry gelatin
- 1 can cherry pie filling
- $\frac{3}{4}$ c cola

Drain pineapple, reserving juice; set fruit aside. In a saucepan bring pineapple juice and water to a boil. Add gelatin; stir until dissolved. Stir in pie filling and cola. Pour into serving bowl. Refrigerate until slightly thickened. Fold in reserved pineapple. Refrigerate until firm.

Yield: 10-12 servings

Sources

Strawberries & Cherries Recipes

Special Strawberry Pie, page 140

from All-Time Favorite Recipes from North Carolina Cooks by Gooseberry Patch (call number NC 641.5975 A416 2022)

Maraschino Cherry Almond Bread, page 58

from Mom Murphy's Treasured Recipes by Frances Krites Murphy (call number NC 641.59756 M732)

Strawberry bon bons, page 163

from Mom Murphy's Treasured Recipes by Frances Krites Murphy (call number NC 641.59756 M732)

Strawberry Swirl Cream Cheese Pound Cake, page 230

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Cherry Garcia Trifle, page 277

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Strawberry Salad, page 18

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Strawberry Nut Salad, page 12

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Strawberry Milk Shake

from Kitchen Kapers by The Women of Raeford and Hoke County (call number NC 641.59756 K62)

Cherry Tip Top Cake

from Kitchen Kapers by The Women of Raeford and Hoke County (call number NC 641.59756 K62)

Strawberry Preserves

from Kitchen Kapers by The Women of Raeford and Hoke County (call number NC 641.59756 K62)

Cherry Coke Salad, page 345

from Mom Murphy's Treasured Recipes by Frances Krites Murphy (call number NC 641.59756 M732)