



strawberries



50 TRIED & TRUE RECIPES

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photography by Kevin Scott Ramos



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Strawberry Muffins

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These pretty little muffins are a somewhat healthy but indulgent breakfast treat.

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makes 18 muffins

BATTER

Vegetable cooking spray
2 cups all-purpose flour
1 cup whole wheat flour
1 cup granulated sugar
4½ teaspoons baking powder
1½ teaspoons cinnamon
¾ teaspoon salt
1 egg white
2 eggs
1 cup apple cider or apple juice
½ cup vegetable oil
2 cups sliced strawberries

TOPPING

1½ tablespoons butter
3 tablespoons all-purpose flour
3 tablespoons brown sugar
1½ teaspoons cinnamon

Preheat oven to 400°. Lightly grease 18 muffin cups with cooking spray or line with paper liners.

To make batter, combine 2 cups all-purpose flour, whole wheat flour, granulated sugar, baking powder, 1½ teaspoons cinnamon, and salt in a large bowl. In a large measuring cup, whisk together egg white, eggs, and apple cider. Slowly add oil, whisking to combine.

Make a well in center of flour mixture, and stir in egg mixture until combined. Gently stir in all but 18 strawberry slices. Spoon batter into prepared cups, filling ¾ full. Top each with 1 strawberry slice.

To make topping, stir together butter, 3 tablespoons all-purpose flour, brown sugar, and 1½ teaspoons cinnamon. Sprinkle butter mixture evenly on top of each muffin cup.

Bake for 20 to 25 minutes. Cool on a wire rack.



Classic Strawberry Daiquiri

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Take yourself on a Caribbean adventure with this drink! If you have fruit, rum, lime juice, and triple sec, you are good to go. Start with this recipe, and then make it your own by adding other fruit, such as peaches or bananas. Make a bigger batch by doubling the recipe.

To make a virgin daiquiri, simply leave out the alcohol.

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makes 2 servings

INGREDIENTS

5 fresh strawberries,
hulled and sliced
1 cup crushed ice
2 tablespoons (1 ounce)
lime juice
½ teaspoon powdered sugar
¼ cup (2 ounces) white rum
1 tablespoon (½ ounce)
triple sec

GARNISHES

Whole strawberries
Lime slices

Blend sliced strawberries, ice, juice, sugar, rum, and triple sec in a blender on high for 30 seconds. Pour strawberry mixture into 2 martini or cocktail glasses. Garnish, if desired, and serve with a straw or spoon.



Strawberry Freezer Jam

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This recipe was inspired by my friend Mara's freezer jam—with a lot less sugar!

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makes 5 (8-ounce) jars

INGREDIENTS

5 (8-ounce) mason jars
5 cups frozen strawberries,
thawed and undrained
1 tablespoon lemon juice
½ cup maple syrup
¾ cup water
3 teaspoons low-sugar-needed
pectin (such as Pomona's
Universal Pectin)
2 teaspoons calcium water*

Sanitize jars by boiling them in a water bath for 10 minutes. Carefully remove with canning tongs and set upright on clean paper towels; keep jars warm.

In a large bowl, mash strawberries to desired consistency. Add lemon juice and maple syrup, stirring well.

Bring ¾ cup water to a boil in a small saucepan; whisk in pectin until dissolved.

Stir pectin mixture into strawberry mixture. Add 2 teaspoons calcium water, and stir until jam mixture starts to thicken. Divide jam mixture between prepared jars, filling to ½ inch from top. Seal jars and allow to come to room temperature. Refrigerate or freeze.

*Pomona's brand pectin includes a monocalcium phosphate packet and a methoxyl citrus pectin, which allow fruit to gel without large amounts of sugar.



Quick Strawberry-Rhubarb Crisp

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Peanut butter and jelly, bacon and eggs, strawberries and rhubarb... some foods just pair together naturally. This quick crisp celebrating the marriage of strawberries and rhubarb tastes great the next morning as well. Dessert for breakfast, anyone?

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makes 6 servings

INGREDIENTS

3 cups strawberries, quartered
2 cups rhubarb,
 cut into ½-inch pieces
1 cup plus 2 tablespoons
 all-purpose flour, divided
½ cup granulated sugar
1 teaspoon cinnamon
¾ cup brown sugar,
 tightly packed
¾ cup old-fashioned oats
1 pinch of salt
½ cup unsalted butter, melted
Vanilla ice cream (optional)

Preheat oven to 350°.

Combine strawberries, rhubarb, 2 tablespoons flour, and granulated sugar in an ungreased 9x9-inch baking pan.

In a medium bowl, combine remaining 1 cup flour, cinnamon, brown sugar, oats, and salt. Stir in melted butter until combined and crumbly. Sprinkle mixture over fruit. Bake for 45 minutes. Serve warm with vanilla ice cream, if desired.



No-Bake Strawberry Cheesecake

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This cheesecake technique is a less-complicated way to make a summer favorite.

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makes 6 to 8 servings

CRUST

2 cups graham crackers, crushed
¼ cup brown sugar
½ cup butter, melted

FILLING

2 (8-ounce) packages cream
cheese, softened
½ cup granulated sugar
1 teaspoon vanilla extract
1 tablespoon lemon juice
1 cup heavy cream

SAUCE

1 pound strawberries, hulled,
sliced, and divided
⅓ cup granulated sugar
¼ cup water
1 tablespoon cornstarch
1 teaspoon butter

To make crust, combine graham cracker crumbs and brown sugar in a large bowl. Stir in ½ cup melted butter, and press into a 9-inch glass pie plate or 9-inch springform pan. Refrigerate.

To make filling, whip cream cheese, ½ cup granulated sugar, vanilla, and lemon juice in the bowl of a stand-up mixer until smooth and creamy. With machine running, slowly add cream until stiff peaks form. Pour into prepared crust, smooth top, and refrigerate for 2 hours or overnight.

Meanwhile, to make sauce, crush enough sliced strawberries to make ½ cup. In a medium-size saucepan, bring crushed berries, ⅓ cup granulated sugar, ¼ cup water, and cornstarch to a boil, stirring for 2 minutes or until thick. Add 1 teaspoon butter; stir until combined. Add remaining strawberry slices. Remove from heat, and let cool. Serve sauce over cheesecake slices.

the unforgettable flavor of abundance and freshness

Juicy and sweet yet slightly sour, strawberries are easy to grow and delicious to eat. They're wonderful on their own and even better when paired with other flavors—like chocolate or rhubarb. *Strawberries* features 50 tried-and-true recipes. Add this cookbook to your collection, and create delectable strawberry-themed desserts and dishes.

Inside You'll Find

- 50 recipes—tested and tasted by the author, a professional food stylist
- Breakfast, drinks, salads, pies, cakes, and more
- Professional full-color photographs of each recipe
- BONUS: Tips for growing, picking, and storing strawberries

Enjoy These Recipes and More:

Breakfast Crepes Suzette with Strawberry Sauce • Classic Strawberry Daiquiri • Strawberry-Banana Quick Bread • Strawberry-Mango Salsa • Strawberry Farms Chicken Salad with Citrus Dressing • Strawberry-Rhubarb Streusel Pie • Strawberry Tres Leches Cake • Strawberry-Double Chocolate Cheesecake Bars



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