

Heritage Recipes

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Mom's Strawberry Pie

From Lou

Credit for this Strawberry Pie recipe goes to my Mom, Kathi Cantolupo. My mom always made Strawberry Pie with huge servings of whipped cream available and served it right out of the fridge during the hot summer months. Still does to this day.



Mom's Strawberry Pie

- ~3 pounds hulled, fresh strawberries (It's about two quarts.)
- 1 cup sugar
 - 4 TBS cornstarch
 - Whipped cream to your desire (I usually whip up a pint.)

Bake a deep, 9" pie shell with what ever your favorite recipe. Just make sure you brush the bottom and sides of the crust with beaten egg in the last minute of baking. Cool to room temp.

Pick out 16 - 20 of the choicest berries and set aside.

Mash remaining berries in a large bowl with a pastry blender until juice flows freely. Combine sugar and cornstarch in a separate bowl, mix well to ensure no cornstarch clumps remain (VERY important).

Add berries and sugar and starch mixture to a large 3-4 qt pot and bring to a boil, stirring frequently. Simmer for 10 minutes, continuing to frequently stir (I use a spatula to get down to the bottom).

Arrange remaining berries in pie shell, pour berry mixture over this. Cool to room temp then place in fridge; overnight works best as this gives the flavors opportunity to marry.

Serve with plenty of whipped cream. Enjoy!

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