

# Strawberry Pie

Sally has great memories associated with this classic pie. Wait until local strawberries are available—they make better filling. I use pie gel instead of corn starch set the filling. If you don't have some, I'd be happy to share—I bought a bag on the Internet.

## Ingredients:

- 1 bottom pie crust (see Vodka pie crust recipe)
- 3 pints fresh ripe strawberries
- 1 cup + 6 Tbsp. + 1 tsp. sugar (divided)
- 5 Tbsp. pie gel
- 2 Tbsp. lemon juice
- 1/2 cup heavy whipping cream
- 1/2 tsp. vanilla

## Equipment:

- 25 cm Pyrex pie dish
- 24 cm Pyrex pie dish
- Non-stick spray
- Pastry decorating bag or plunger
- Stand or hand mixer
- Potato masher



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☑	Directions	Time (min)
	Make enough pie crust for a bottom crust (about 2/3 of the full recipe). See Vodka Pie Crust recipe.	45
	Preheat oven to 450	
	Roll out dough for crust. Spray the bottom of the larger plate and place the crust between the two pie plates. Bake until golden brown on the bottom.	15
	Allow crust to cool and then remove smaller pie plate	5
	Rinse strawberries to remove sand. Remove hulls except for the best berry to be used as a decoration.	10
	Separate berries and reserve half of the more uniform shaped berries.	3
	Mash the less desirable shaped berries and combine with 1 cup sugar.	2
	Allow sugar and strawberries to stand to extract the juice	1 hr.
	Combine 5 Tbsp. pie gel with 5 Tbsp. sugar	1
	Combine juicy berries with pie gel. Fold in the remaining berries except the best one.	2
	Pour berries into pie shell and refrigerate for 4 hrs.	4 hrs.
	In a mixer bowl, combine 1/2 cup cream and 1/2 tsp. vanilla	1
	Whip cream to make soft peaks. Add 1 tsp. sugar and beat on high until stiff.	5
	Transfer whipped cream to a pastry bag. Use a large decorating tip. Make swirl flowers along the perimeter of the pie and one in the middle.	5
	Slice and fan the best berry. Place in the center.	1
	Total: 6 hr. 34 min.	