

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 to 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
- 1/2 cup + 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	(min)
	Make 2/3 of the Vodka Pie Crust recipe.	45
	Preheat oven to 450	
	Roll out dough for crust. Spray the inside of the larger plate and the bottom of the smaller plate. Place the crust between the two pie plates.	15
	Bake until golden brown on the bottom	25
	Allow crust to cool and then remove smaller pie plate	5
	Choose the single best berry. Rinse and leave hull on	1
	Rinse strawberries to remove sand. Remove hulls.	10
	Separate berries and reserve one quart of better berries.	3
	Mash one pint less desirable shaped berries and combine with 1/2 cup sugar.	2
	Allow sugar and strawberries to stand to extract the juice	1 hr.
	Combine 5 Tbsp. pie gel with 5 Tbsp. water	1
	Mix mashed strawberries with liquified pie gel	1
	Heat juice and pie gel to a boil to make clear	5
	Strain heated berry mixture to extract clear juice	3
	Gently toss the clear juice over the whole strawberries until coated	1
	Transfer berries to pie shell	2
	Cover with plastic wrap and refrigerate	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, in the round spaces, and one in the middle.	5
	Slice and fan the best berry. Place in the center.	1
	Total: 7 hr.	