

Strawberry Recipes by Food Storage Moms

Fresh strawberries:

Wash and remove stems from the berries and dip in freshly whipped cream.

Fresh Strawberries:

Wash and remove stems from the berries and dip them in sour cream and then brown sugar.

Quick Strawberry Soda:

2 tablespoons strawberry jam

1/2 cup vanilla ice cream

Ginger ale or 7-Up

Spoon the jam down inside the glass, top with the ice cream and fill with soda of choice.

Strawberry Slush:

3 cups water

2 packages Kool aid strawberry flavored

2 quarts pineapple juice

2 cups sugar

5 cups strawberries mashed or cut in very small chunks

Combine all of the ingredients together and freeze for 6- 8 hours. Break up the frozen mixture in a large bowl and mix with 7-Up. Serve with a ladle and enjoy.

Carol's Strawberry Pretzel Salad:

1st layer:

3/4 cup butter, melted in 9 x 13 glass pan

2 cups pretzels, crushed

2 Tbs. sugar

Mix pretzels with sugar and sprinkle over melted butter. Bake at 425 degrees for 5 minutes.

2nd layer:

8 oz. cream cheese, softened

1 cup sugar

1 small can crushed pineapple, drained

1 carton Cool Whip (9 oz. size)

Mix and spread over pretzel crust.

3rd layer:

6 oz. pkg. Jell-O, raspberry or strawberry flavor

1 cup hot water

1 cup cold water

2 pkg. frozen fruit (raspberries or strawberries)

Dissolve Jell-O in hot water. Add cold water and stir to mix. Add frozen fruit. Pour carefully over 2nd layer. Chill to set.

Strawberry Fluffy Delight Cake:

Ingredients:

One white cake mix, prepared as directed in a 9-inch by 13-inch pan

One pint heavy whipping cream (whipped with sugar and vanilla)

1 cup sugar

8-ounce package cream cheese (softened)

3 cups sliced fresh strawberries

1 package Danish Dessert

Make a white cake as directed or make one from scratch. Cool. Whip the cream until fluffy. Add the sugar and cream cheese and beat until smooth. Spread this mixture over the cooled white cake. Make one package of the Danish Dessert using 1-1/2 cups water instead of the two cups indicated on the box. Cool slightly and add the strawberries to the Danish Dessert. Carefully scoop and spread this mixture over the whipped cream layer. Chill the cake in between layering. Chill for 2-4 hours before serving.

Strawberry Spinach Salad:

Ingredients:

1 bag of baby spinach

4-5 slices of cooked bacon, crumbled

1/4 cup sliced almonds

1/4 cup dried cranberries

3-4 cups sliced strawberries

Optional: diced red onions

Instructions:

Combine all of the ingredients adding more or less as desired in a large bowl. Dressing: 1 cup mayonnaise, 1/4 cup milk, 1/8 cup balsamic vinegar, 1/8 cup sugar and 1 tablespoon strawberry jam. Mix in blender. This makes a lot of dressing so you will have a little extra for another salad another day. Pour over salad just before serving.

Strawberry Trifle:

Ingredients:

2 small packages instant vanilla pudding

4 cups milk

20 vanilla wafer cookies

8 cups freshly sliced strawberries

2 cups freshly whipped cream

Save three fresh strawberries to garnish on top

Instructions:

Mix the milk with the pudding and set aside. This recipe is great with a 2-quart glass bowl or trifle container. Scoop half of the prepared pudding in the bottom of the bowl. Next spread the cookies on top of the pudding and then place the strawberries on top of the cookies. Scoop the rest of the pudding on this layer. Top with whipped cream and garnish with a few strawberries before serving. Serve chilled.