

Strawberry Torte

Crust

1 cup flour
1/4 cup brown sugar
3/4 cup ground nuts, walnuts or pecans
1/2 cup butter

Filling

24 marshmallows
2/3 cup milk
1 cup cream, whipped
2 (3 oz.) pkgs. strawberry Jell-O
2 cups boiling water
2 1/2 cups frozen strawberries

For the crust: mix flour, brown sugar, ground nuts and butter. Pat into a 9x12 inch pan. Bake for 15 minutes at 325° then cool. For the filling: melt marshmallows in milk in top of double boiler. Allow to cool. Slowly add the whipped cream. Spread on cooled crust and refrigerate. Dissolve strawberry jello in boiling water. Add frozen strawberries to hot jello. Allow to gel slightly, then spread marshmallow layer over the top. Refrigerate. Top with whipped cream or Cool Whip when ready to serve.

Marie L. Stavenow • Eureka

Strawberry Betty

1/3 cup light brown sugar
1/4 cup butter or margarine
3/4 tsp. cinnamon
1/4 tsp. nutmeg
2 cups corn flakes
1/4 tsp. almond extract
1 lb. clean, hulled strawberries, sliced then mix with 1 1/2 cups sugar
1 pt. vanilla ice cream

Preheat oven to 375°. In a medium bowl combine sugar, butter, cinnamon and nutmeg. With a pastry blender cut in butter until mixture crumbles. Crush corn flakes slightly. With a fork, mix into the sugar mixture. Combine strawberries and sugar with almond extract. Turn into a shallow 1 quart baking dish. Top with corn flake mixture and spread evenly. Bake for 20 minutes until top is golden. Cool 20 minutes and top with ice cream. Serves 6.

Renee Southworth • Laurel

Cold Strawberry Soup

2 cups fresh strawberries, hulled and cleaned
1/2 cup sugar
1/2 cup sour cream
2 cups ice water
1/2 cup red wine or cran/raspberry juice

Blend together strawberries, sugar and sour cream. Add ice water and wine or juice and blend again. Chill for at least 2 hours. Serve in wine glasses. Add a fresh strawberry for garnish.

Patricia A. Lawshe • Kalispell

Strawberry Salad

1 bunch baby spinach
sliced strawberries
sliced red onion
praline pecans

Dressing

2 cups mayonnaise
2/3 cup sugar
2 to 3 tbsp. raspberry or apple cider vinegar
2 tbsp. raspberry jam
1/2 cup heavy cream
2 to 3 tbsp. poppy seeds

Toss together spinach, strawberries and red onion. Combine dressing ingredients and pour dressing over salad until amount desired. Top with praline pecans.

Janice Fauque • Cut Bank

Strawberry Dessert

Crust

1 1/2 c. flour
3/4 c. butter
1/2 c. chopped nuts

Filling

3 oz. cream cheese
1/2 cup powdered sugar
1/2 tsp. vanilla
1 pt. heavy whipping cream, whipped

Strawberry topping

3/4 cup sugar
3/4 cup water
2 tbsp. cornstarch
3 tbsp. strawberry Jell-O

For the crust: mix ingredients and press into 9 inch pie pan. Bake at 350° for 10 to 15 minutes. Mix filling ingredients and pour into cooled crust. For the topping: mix sugar and cornstarch first, then add water. Boil in small saucepan until clear. Add strawberry Jell-O. Cool and add 2 to 3 cups fresh strawberries. Pour over cream cheese layer. Chill before serving.

Janet Brannan • Sidney

Pretzel Salad

2 cups coarsely crushed pretzels
3/4 cup melted margarine
1 (8 oz.) pkg. cream cheese
1 cup sugar
2 cups cool whip
6 oz. strawberry Jell-O
2 cups boiling water
2 (10 oz.) pkgs. frozen strawberries, unsweetened

Mix pretzels and margarine together and press into 9x13 baking pan. Bake 8 to 10 minutes at 400°. Cool completely. Mix cream cheese and sugar, fold in Cool Whip and spread over cooled pretzels. Dissolve Jell-O in boiling water and add strawberries. Chill until syrupy. Pour over cheese layer and refrigerate 1 to 2 hours before serving.

Kathy Metcalf • Hardin

Strawberries n' Cream Sherbet

1 (10 oz.) pkg. frozen strawberries, thawed
1/2 cup granulated sugar
8 oz. sour cream
1 tbsp. vanilla extract
2 egg whites, stiffly beaten

Combine first four ingredients in an electric blender; process until smooth. Pour into freezer safe container and freeze until almost firm. Remove from pan and pour into a large bowl. Slowly fold in egg whites then beat until smooth. Put the mixture back into the pan and freeze until desired consistency. Serve with fresh strawberry slices and whipped cream or cream sauce below.

Cream Sauce

2 cups milk
4-5 beaten egg yolks
2/3 cup sugar
1/8 tsp. salt
2 to 3 tsp. vanilla
3 tsp. lemon rind

Scald milk in double broiler. Stir in egg yolks, sugar and salt slowly. Stir constantly until thick. Remove from heat and beat as it cools to release the steam. Add vanilla and lemon rind. Chill before serving.

Olivia Vacca • Roundup

Angel Food Strawberry Dessert

1 large angel food cake from the bakery
2 envelopes unflavored Knox gelatin
1/2 cup cold milk
1 pt. whipping cream, whipped
2 egg whites, beaten stiff
1 (10 oz.) pkg. frozen mashed strawberries or
fresh strawberries mashed and slightly
sweetened

Custard

2 egg yolks
2 cups milk
1 cup sugar

Break angel food cake into cubes and place half in the bottom of a large (about 11x13 inch) cake or lasagna pan. For the custard, cook about 7-10 minutes stirring constantly in the top of the double boiler. This does not get thick. While still warm stir in the gelatin and 1/2 cup milk that has been mixed together. Cool and stir occasionally. Lastly, fold in the beaten egg whites and whipped cream. Spread half of the cooled custard over the angel food cubes. Top with the rest of the angel food cake. Press down, then add the remaining custard. Cover and chill overnight. Serve with strawberries as a topping. Keeps for several days in the refrigerator. Serves 15.

Harriett M. Lee • Glasgow