

Don't stop your recipes at strawberries shortcake

Try strawberries with tacos, pasta and chocolate — you'll be surprised

Strawberries can add a special touch to many different recipes, some you probably never would have dreamed of.

The following recipes are simple, but delicious. Remember, don't hull your berries until just before serving.

Strawberry Taco Salad

- 1 leaf lettuce
- 4 oz. tortilla chips
- 2 cups shredded lettuce
- 1 cup sour cream
- 2 avocados
- 1 tbsp. lemon juice
- 1/4 tsp. salt
- 2 cups sliced strawberries
- 1/2 cup shredded cheddar cheese
- fresh ground pepper

Directions: Serve as one large or four individual salads. Cover plate with lettuce leaves. Place chips on top in circle. Fill centre by layering shredded lettuce then sour cream then avocados (which have been mashed with lemon juice and salt). Place strawberries on top. Sprinkle with shredded cheese and pepper.

Strawberry Pasta Salad

- 4 cups fresh strawberries, halved
- 1/2 cup cucumber, sliced
- 1 stalk celery, sliced
- 1/2 green pepper, diced
- 2 green onions, chopped
- 2 tbsp. strawberry vinegar (or red wine vinegar)
- 2 tbsp. lemon juice
- 1 tsp. sugar
- 1 tsp. salt
- 2 tsp. dried tarragon leaves
- 1/4 tsp. pepper
- 1/3 cup light oil
- 1 cup rotini
- romaine lettuce

Directions: Cook rotini in boiling water for 10 minutes. Drain. Cool and combine with celery, green pepper and cucumber. Combine green onion, vinegar, oil, and spices in a jar with a tight-fitting lid and shake well. Pour over rotini, celery, green pepper and cucumber. Marinate one hour. Add strawberries and toss gently. Line salad bowl with romaine lettuce. Spoon salad on top.

Variation: Added cooked tuna or chicken. Serves 6.

Strawberry Lovers' Pie

- 1 quart fresh strawberries
- 1 cup all-purpose flour
- 2 tbsp. icing sugar
- 2 oz. semi-sweet chocolate
- 1 tbsp. butter
- 1 125g pkg. cream cheese
- 1/2 cup sour cream
- 2 tbsp. icing sugar
- 1/3 cup red jam or fruit glaze
- 2 tbsp. water

Directions: To make crust, combine flour and 2 tbsp. sugar. Cut in butter until mixture resembles coarse meal. Press firmly into bottom and sides of 9" pie plate. Bake at 375 Degrees F, 10 minutes until golden. Cool. Melt together chocolate and butter and spread evenly over bottom and sides of pie shell. Refrigerate. Beat together cream cheese, 2 tbsp. sugar, sour cream, and vanilla until smooth. Spread in pie shell. Arrange strawberries hulled side down over filling. Warm jam and water until runny, or use fruit glaze, and spoon over berries. Chill.



Strawberry Lovers' Pie (on tray centre) tastes too good to be true. Sharon Webster of Springridge Farm shows off the sweet summer treat.

Chocolate Dipped Strawberries

- 4 cups fresh strawberries with hulls
- 6 oz. semi-sweet chocolate (pieces or chips)
- 1 tbsp. shortening

Directions: Melt chocolate in a double boiler over hot (not boiling)

water, stirring until smooth. Keep warm. Insert picks into stem end of berries. Dip tapered end into chocolate and lift out quickly. Hold over chocolate to allow excess to run off. Twirl slightly. (If chocolate seems too thick, add shortening.) Place

strawberries on their side on tray lined with wax paper. Refrigerate to set.

Carefully remove strawberries from wax paper and place on serving platter. Variation: Try some strawberries dipped in white chocolate.

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