

Harry's Berries Strawberry Pie

Ingredients:

3 Pints Strawberries, Washed and Hulled

1 Cup Sugar

1/8 Teaspoon Salt

1/4 Cup Cornstarch

1/4 Cup Water

1 Tablespoon Lemon Juice

1 Cup Heavy Cream

3 Tablespoons Sugar

1/2 Teaspoon Vanilla

1 (9 inch) baked pie shell

In a blender or food processor puree 1 cup of strawberries. Reserve the remaining strawberries whole for the pie filling. In a medium saucepan, combine the pureed strawberries, 1 cup sugar and salt. In a small bowl, dissolve the cornstarch in the water then add to strawberry mixture. Cook over medium heat, whisking constantly, until the mixture is thickened, clear red in color and comes to a full rolling boil (about 5 minutes). Remove from heat and whisk in the lemon juice. Cool for 10 - 15 minutes. Pat the remaining strawberries dry with paper towels (this is very important - glaze will not stick to wet fruit). Set aside a strawberry for garnish. Gently toss the rest of the berries in the slightly cooled glaze. Spoon the mixture into the baked pie shell. Refrigerate 2 - 4 hours. Just before serving, whip the cream with 3 Tbsp. sugar and vanilla. Spoon dollops of whipped cream around edges of pie. Finish with a dollop in the middle and garnish with a berry on top.