

# Grandmother's Strawberry Pie

I am a little sad that spring is fading into summer. Spring is my favorite season and one thing that makes it special is strawberries. I love Tennessee strawberries and all the refreshing dishes that can be made with fresh strawberries. Although the first strawberry pie I ever recall tasting was Shoney's with those ginormous bitter berries, it didn't stand a chance against Grandmother Armstrong's home made pie. Here's her recipe with a couple of suggested variations. And if anyone knows of a local patch that still has berries for pickin', please let me know.

## The Crust:

You will need either a regular pastry crust that has been cooked already, or you can make your own graham cracker crust. Here's how I make my graham cracker crust:



- 1/3 box Honey Graham crackers crumbs (I put mine in a gallon Zip Lock bag and pound away with the flat end of my extra special hand carved rolling pin- more on that later).
- 1 stick melted butter
- ¼ cup sugar

Pour graham cracker crumbs in a deep dish pie plate, pour butter and sugar over crumbs. Mix well then press mixture firmly with a fork, the flat bottom of a glass, or some other suitable kitchen gadget.

## The Pie:

Wash, cap, and halve about 2 cups fresh strawberries. Toss them into the pie crust and spread them evenly.

Bring 1 cup water to a rolling boil in a small sauce pan.

While water is heating, combine 1 cup sugar, 3 Tablespoons Wild Strawberry Jello and 3 Tablespoons corn starch in a small mixing bowl. When water boils, add Jello mixture to the boiling water, stirring constantly with wire whisk. Continue boiling and stirring until mixture begins to thicken. Remove from heat and let cool slightly. Pour over berries and place in refrigerator.

## The Topping:

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One could certainly use Cool Whip for the topping. But why not take topping to the next level and do this:

Beat 1 3 oz package of room temperature cream cheese with ½ cup powdered sugar. Whip ½ pint real whipping cream and fold in the cream cheese mixture. Spread over firmed strawberry pie and enjoy!

I also discovered that one small package of Jello is approximately 6 Tablespoons. This recipe could easily be doubled by using a whole package of Jello, 6 Tablespoons cornstarch, 2 cups boiling water, and 4 cups strawberries. The topping could be made with an 8 oz package of cream cheese, 1 cup powdered sugar, and a whole pint of whipping cream. Make two pies and be the Hero of the Day!