

Wisconsin Berry Grower Association

Favorite Strawberry Recipes

Chocolate and Strawberry Trifle

1 pkg. devil's food cake mix
1 can (14 oz) sweetened condensed milk
1 cup cold water
1 pkg. (3.4 oz) instant vanilla pudding
2 cups whipping cream, whipped
2 Tbs. orange juice
4 cups fresh strawberries, chopped

Prepare cake mix according to package directions; pour into greased 15x10x1" pan. Bake at 350 for 20 minutes. Cool completely on a wire rack. Crumble enough cake to measure 8 cups; set aside. In a mixing bowl, combine milk and water until smooth. Add pudding mix; beat on low speed for 2 minutes or until slightly thickened. Fold in whipped cream. To assemble, spread 2-1/2 cups pudding mix in a 4 qt. glass bowl. Top with 1/2 of crumbled cake; sprinkle with 1 Tbs. orange juice. Arrange berries over cake. Repeat pudding and cake layers; sprinkle with remaining orange juice. Top with remaining pudding and spoon rest of berries around edge of the bowl. Cover and refrigerate until serving time. Makes 12-16 servings.

Strawberry Splendor Pizza

Crust:

1 cup butter, melted
2 cups flour
1 cup finely chopped pecans

Filling:

1 Pkg (8 oz.) cream cheese
1 cup powdered sugar
1 tsp. vanilla
1 container (12 oz) nondairy whipped cream topping, thawed

Garnish:

3 pints fresh strawberries, washed & hulled
1/2 cup strawberry jelly, melted over low heat

Heat oven to 350 degrees. Coat a pizza pan with nonstick cooking spray. Line with parchment paper. Combine butter, flour, and pecans in medium bowl. Press mixture over bottom of pan. Bake in oven for 10-15 minutes. Let cool. To make filling, beat together cream cheese, powdered sugar in a large bowl with a mixer. Beat until well blended and fluffy-about 2 minutes. Beat in vanilla. Fold in whipped topping. Spread over cooled crust. To garnish, place each strawberry, cut side down on top of filling to cover pie. Brush strawberries with the melted jelly. Makes 12 servings.



Compiled by Virginia Hazlett

Simple Strawberry Sauce

2 pints strawberries, washed and sliced
1/2 cup sugar (more or less to taste)

Combine sugar and berries, stir gently; chill 1-2 hours or overnight. Use sauce on ice cream, shortcake, angel food cake, pound cake, puddings, waffles, crepes, or just enjoy with a touch of cream

Honey-Lime Strawberries

1 1/2qt strawberries, hulled
1 cup honey
1/4 cup lime juice
1 cup toasted coconut

Place strawberries in dessert dishes; refrigerate. Mix honey and lime juice; refrigerate until slightly chilled. Spoon 1 Tbs. of honey-lime mixture on strawberries just before serving. Top with toasted coconut.

Strawberry Spring Salad

1 (10 oz) bag fresh spinach
3 cups fresh strawberries, washed & hulled
1 (11 oz) can mandarin oranges, drained
3/4 cup walnut pieces
1 head Bibb lettuce or 1/2 head of Boston lettuce
1 medium sweet onion, sliced thin

Wash spinach and lettuce, pat dry. Tear into bite-sized pieces and place in salad bowl. Reserve 6-8 whole strawberries for garnish; cut remaining berries in half and add to bowl. Add drained oranges and sliced onion. Toss gently; cover with plastic wrap; refrigerate until serving time. Add salad dressing of choice, a poppy seed dressing is an excellent choice. Garnish with whole strawberries and walnuts.

Tip: To make this recipe into an entree, add sliced, cooked chicken breast or sliced beef tenderloin.

Chocolate-dipped Strawberries

1 qt fresh strawberries
4 oz semi-sweet chocolate

Choose berries with fresh, green stems. Rinse in cold water and pat dry with paper towel. Melt chocolate in double-boiler over very hot water. Working quickly, pick up a berry by the stem and dip in chocolate covering it about two-thirds. Remove excess chocolate; place on wax paper. Chill until chocolate sets. Store at room temperature.