

# WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past



## *glazed strawberry pie or tarts*

*4 cups hulled strawberries*

*(1 quart box)*

*4 teaspoons cornstarch*

*½ cup sugar*

*Dash salt*

*¼ cup water*

*1 teaspoon lemon juice*

*1 baked 9-inch pie shell or 12 baked  
medium tart shells*

Crush 1 cup berries in small saucepan, bring to boil and purée through fine sieve. Combine cornstarch, sugar, salt and water and add to sieved juice. Reheat, stirring constantly until glaze thickens and becomes clear. Cool slightly before stirring in lemon juice. While glaze is cooling, arrange remaining berries (with tips pointing up) in pie shell or tart shells. Spoon glaze over berries. Chill.



Sometimes vanilla pudding or softened cream cheese is spread over bottom of pie shell and strawberries are arranged on top.