

STRAWBERRY PIE

Few things say summer like fresh strawberry pie. It's light and delicious, and not so hard to make.

INGREDIENTS:

4 Cups Strawberries, rinsed, dried and halved
(If making a deep-dish pie, use 6-8 cups of strawberries)
3 Tablespoons Corn Starch
1 Cup Cran/Raspberry Juice concentrate, undiluted
 $\frac{3}{4}$ Cup Water
 $\frac{1}{4}$ Cup Sugar

DIRECTIONS:

Whether you bought it frozen or made it from scratch, this is a great way to cook your crust. First, thaw it if it was frozen. Cover the crust with parchment paper and fill with dried beans, any kind will do. Place the crust and beans in a 425-degree oven for 20 minutes. When the time is up, remove the beans and paper and prick the bottom of the crust with a fork, and bake for another 5 to 10 minutes until golden. Cool for 3 minutes and brush with egg white.

In a 3-quart saucepan, mix together the sugar and the cornstarch. Gradually stir in the cran/raspberry concentrate and the water until smooth. Bring to a boil over medium heat stirring occasionally, and allow it to boil for 1 minute.

Fold the strawberries into the filling while it is still hot! It will set pretty quickly, so the sooner you fold them together, the easier it will be and the better it will look.

Pour the filling into your cooked piecrust and refrigerate for 4 hours or until it is thoroughly set.