

# The DISH



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Is there a fresh fruit that screams “summer” more than strawberries? And it finally just happens to be summer and strawberry picking time at our local strawberry patch. Even though strawberries can be found year round, June is peak strawberry picking season for most of the country. I’m definitely looking forward to getting some fresh picked berries and making a few sweet dishes for the family. Usually I pick enough to freeze some to enjoy in the winter, but I actually have a few packages left from last season, so whatever I pick will need to be eaten or used up. Happy picking!

## Strawberry Cream Slab Pie

2 Pillsbury (or any brand) pie crusts  
2 cups heavy whipping cream  
16 oz. cream cheese, softened  
2/3 cup sugar  
1 tsp. vanilla  
1 tsp. almond extract  
20 to 30 strawberries, cut in halves  
2 Tbsp. shortening or oil  
1 cup milk chocolate chips

Preheat oven to 425 degrees.

Lay pie crusts onto a flat, slightly floured working surface. Roll dough to a 17-by-12-inch rectangle. Place in a 15-by-10-inch pan. Crimp the edges and prick crust with fork. Bake for 8 to 9 minutes or until golden brown. Let cool.

Beat heavy whipping cream until stiff peaks form.

In a separate bowl, beat cream cheese until fluffy. Gradually add in sugar and vanilla. Fold cream cheese mixture into the beaten heavy whipped cream until evenly combined. Spoon into cooled pie crust. Arrange strawberries over the top of filling.

Melt shortening or oil and chocolate chips in microwave, stirring every 30 seconds until smooth. Drizzle over strawberries. Refrigerate.

## Strawberry Cheesecake Lasagna

2 (8 oz.) cream cheese, softened  
¾ cup sugar  
1 Tbsp. amaretto (or ½ tsp. almond extract)  
16 oz. tub whipped topping  
14 graham crackers  
2 jars (10 oz.) strawberry jam  
2 cups frozen, sliced strawberries  
2 cups fresh, sliced strawberries  
Non-stick coconut oil spray

In a stand mixer fitted with whisk attachment, cream together cream cheese and sugar. Slowly add in the amaretto and whipped topping, beating until well combined. Set aside.

Spray the bottom of 9-by-13-inch baking dish with

non-stick spray, line with 7 graham crackers. Spread half of the cream cheese mixture on top of the graham crackers.

In a large bowl, microwave one jar of jam until warm, then stir in half of the strawberries. Spread this mixture on top of the cream cheese layer. Top with a second layer of graham crackers and cream cheese. Cover and refrigerate overnight.

Just before serving, microwave second bottle of jam until warm and stir in fresh or thawed strawberries. Allow to cool until no longer warm to the touch, then spread across the top of the cake. Slice and serve.

## Strawberry Cream Mimosa

12 oz. frozen raspberries  
½ cup diced fresh or frozen strawberries  
¼ cup sugar OR 6-7 packets Sweet ‘N Low  
1 tsp. honey  
1 cup half & half cream  
1/8 tsp. pure vanilla extract  
1-2 bottle sparkling champagne

In a medium saucepan set on low/medium heat, pour raspberries and diced fresh or frozen strawberries in pot. Allow berries to get soft and soupy, about 10 minutes. Pour in sugar or Sweet ‘N Low packets to sweeten berries. Be sure to taste berries (after 4 packets) because some berries are sweeter than others, then adjust sweetness to desired taste.

Using a spatula, stir sugar/Sweet ‘N Low well then add honey. Stir mixture and continue to heat for another 5 minutes. Take off heat and allow to sit for a few minutes. Puree or blend mixture well in a blender. Place fine mesh strainer/colander over measuring cup and pour liquid through. Tap strainer on cup to push liquid through, working in batches. Move seeds to small bowl and continue to use strainer to separate the remaining liquid from the seeds.

Once complete, run a little of the half-and-half cream through the strainer with

the seeds to remove any additional liquid. Pour remainder of cream into raspberry liquid and stir to combine. Add a splash of vanilla extract and stir. Pour into an ice cube tray and freeze or pour into plastic bowl and freeze for at least 4 hours.

When ready to serve, pour champagne into glass and add cubes.

Note: Non-alcoholic sparkling wine, sparkling cider or ginger ale can be substituted.

## Fresh Strawberry Bundt Cake

1 cup unsalted butter, softened  
2 cups granulated sugar  
3 large eggs  
3 Tbsp. lemon juice, divided  
Zest of 1 lemon  
2½ cups all-purpose flour, divided  
½ tsp. baking soda  
½ tsp. salt  
8 oz. Greek yogurt, plain or vanilla  
12 oz. fresh strawberries, diced  
1 cup powdered sugar

Preheat oven to 375 degrees. Grease and flour a 10-inch Bundt pan. In a large bowl, sift together 2¼ cups flour, baking soda and salt. Mix in the lemon zest and set aside.

In a separate bowl, use an electric mixer to cream together the butter and sugar until light and fluffy, 3-5 minutes. Beat in the eggs one at a time, then stir in 1 Tbsp. lemon juice. Alternate beating in the flour mixture and the yogurt, mixing just until incorporated.

Toss the strawberries with the remaining ¼ cup of flour. Gently mix them into the batter. Pour the batter into the bundt pan. Place in the oven and reduce the temperature to 325 degrees. Bake for 60 minutes or until a toothpick inserted into the center of the cake comes out clean.

Allow to cool at least 20 minutes in the pan, then turn out onto a wire rack and cool completely. Once cooled, whisk together the remaining 2 Tbsp. lemon juice and powdered sugar. Drizzle over the top of the cake.

## Strawberry Spinach Salad

½ cup olive oil  
½ cup diced strawberries  
1 Tbsp. chopped shallot  
1 Tbsp. champagne vinegar  
½ tsp. dijon mustard  
½ tsp. salt  
½ tsp. black pepper  
1 small bag of baby spinach  
1 cup sliced strawberries  
½ cup blueberries  
10 slivers of red onion (or to taste)  
2 oz. goat cheese (divided into small pieces)

½ cup candied pecans

Combine olive oil, ½ cup diced strawberries, shallot, vinegar, mustard, salt and pepper in a small food processor and blend until smooth

Divide the spinach onto 4 plates then top with other ingredients and drizzle with dressing.

## Strawberry Lemonade Concentrate

7 cups fresh sliced strawberries  
5 cups lemon juice  
7 cups sugar  
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5 cups lemon juice  
7 cups sugar

This recipe makes approximately 6 pints or 3 quarts of strawberry lemonade concentrate. You could easily double this recipe, or cut it in half, depending on how much you want to make or how many strawberries you have on hand.

You can use either fresh lemon juice or bottled lemon juice for this recipe, just keep in mind that 2 lbs. of lemons only makes about a cup of fresh squeezed lemon juice.

Heat up the water in your boiling water canner and sterilize your canning jars, screw bands and lids.

Puree the washed, sliced strawberries in your blender, in several batches if necessary, then pour the sliced strawberries through a strainer to get some of the seeds out and then into a large saucepan. Add the lemon juice and the sugar and stir well. Heat the strawberry mixture until it reaches 190 degrees on a candy thermometer. Remove from heat.

**Canning Directions:** Pour strawberry mixture into hot sterilized canning jars, leaving ¼-inch head space. You can easily measure the head space with an inexpensive canning funnel.

Wipe the rims of the jars with a damp towel, then place lids and jar rings firmly on jars. Place jars in boiling water canner and process for 15 minutes.

Place jars on a towel on your kitchen counter to cool completely, making sure that all jars have sealed before storing. These jars can be stored for a year or more in a cool dark place.

**To prepare strawberry lemonade:** Add an equal amount of water, club soda or ginger ale to the concentrate to reconstitute. If you have 1 quart of concentrate, add 4 cups of other liquid to reconstitute. If you are reconstituting 1 pint, then you will need 2 additional cups of liquid.