



STRAWBERRY FREEZING TIPS

For Smoothies and Other Frozen Drinks

1. Rinse fresh Baugher berries in a colander.
2. Remove caps (stem and green).
3. Place on cookie sheet 2 - 3 layers high.
4. Put cookie sheet in freezer for 24 hours.
5. While still frozen, remove strawberries from cookie sheet.
6. Place in a gallon resealable bag.
7. Return to freezer.
8. Use individually as needed.



DRY SUGAR PACK

Mixing sliced berries with dry sugar is the best method to maintain firmness, flavor and color. For this method, slice berries into a bowl, and lightly sprinkle with sugar, about 3/4 cup per quart of berries. Fold gently until juice is drawn from the berries and most of the sugar is dissolved.



CHOCOLATE COVERED STRAWBERRIES

- 1 quart fresh, firm Baugher's strawberries
 - 1 (12 oz) bag of chocolate discs (milk, dark, white or colored chocolates, whatever your taste is.)
- Wash and dry berries on paper towel. Melt the chocolate discs in the microwave until soft, stirring occasionally. Dip the dry berries in the chocolate & lay on wax paper until set. Serve the same day. So easy & extremely good! Decorate with drizzled white chocolate for a fancy look and taste!



STRAWBERRY COOKED JAM

- 5 cups crushed, fresh Baugher's strawberries
(2 quarts)
- 7 cups sugar (3 lbs.)
- 1 box powdered fruit pectin

Stir powdered pectin into the berries. Bring pectin to a boil and add sugar all at once. Bring mixture to a boil for one minute, stirring constantly.

Remove from heat and fill jars.



FREEZER JAM

- 2 cups crushed, fresh Baugher's strawberries
(1 quart)
- 4 cups sugar (1-3/4 lbs.)
- 1 box powdered fruit pectin
- 3/4 cup water

Add sugar to fruit and stir well. In a saucepan, boil water and the fruit pectin for one minute, stirring constantly. Add the hot pectin and water to the fruit and continue stirring for three minutes. Put in containers, let stand for 24 hours and then store in freezer.



STRAWBERRY CREAM DESSERT SQUARES

Bottom Layers

1 egg
1/2 cup butter—softened
1 pouch Betty Crocker Sugar Cookie Mix

Middle Layers

6 ounces white chocolate chips
1 (8 oz.) cream cheese

Top Layers

4 cups Baugher's Strawberries
2 Tablespoons cornstarch
1/3 cup water
1/2 cup sugar
3 drops red food coloring

Bottom Layer: Mix with fork or pastry blender, lightly. Very lightly press into 9"x13" greased pan. Bake at 350 degrees for 15 minutes. Let cool.

Middle Layer: Melt chips in microwave 30 seconds at a time and stir. Continue until melted and thin. Heat cream cheese in separate dish for 25 seconds. Mix cream cheese and white chocolate together and spread on to top of cooled cookie bottom. Chill in refrigerator before topping with strawberry mixture.

Top Layer: Crush one cup strawberries. In saucepan mix sugar, water, cornstarch, red food coloring and crushed strawberries. Heat on medium heat, stirring until thickened. Let cool for approx. 10 minutes. Add remaining 3 cups of strawberries. Spread on chilled middle layer. Place in refrigerator. Chill 3 hours or overnight.



STRAWBERRY PIE

2 cups boiling water

1 cup sugar

2 Tbsp. cornstarch

1 (3-oz. pkg.) strawberry jello

1 quart whole, capped Baugher's strawberries

Mix sugar and cornstarch. Add to boiling water and cook on medium until clear and thick. Add strawberry jello and chill until almost set. Add strawberries and pour into a baked 10" pie shell. Refrigerate overnight to set up well. Top with whipped cream if desired.



STRAWBERRY FLUFF SALAD

1 quart fresh strawberries

3/4 cup sugar

1 envelope unflavored gelatin

1/2 cup cold water

2 tsp. lemon juice

8 oz. tub Cool Whip

In a large bowl, combine strawberries & sugar; let stand for 15 minutes. In a small saucepan, sprinkle gelatin over cold water; let stand for 1 minute. Cook & stir over medium heat until gelatin is dissolved; stir in lemon juice. Stir into strawberry mixture. Cool to room temperature. Fold in whipped cream. Pour into pretty serving bowl. Refrigerate for 4 hours before serving.