

Louisiana Strawberry Pie

...some of us think the best strawberries in the world are grown in Louisiana! This recipe is a favorite at the BRCS Burns' Night or at Coterie meetings, as well as a favorite dessert of the Campbell family.

By Ruby Campbell

ingredients:

- 1 9" baked pie shell, cooled
- 4 oz. cream cheese, softened
- 3 leveled tablespoons corn starch
- 3 pints Louisiana strawberries
- 1 cup sugar
- 1 cup whipping cream



directions:

- Bake pie shell as package directs.
- Wash, stem, and drain berries.
- Spread softened cream cheese over bottom of baked, cooled pie shell.
- Place evenly sized berries close together on the cream cheese.
- Blend remaining berries in food processor or blender to a liquid form. If necessary, add water to make 1 full cup of juice.
- Put the strawberry juice in a two-quart saucepan and bring to a boil.
- Add sugar that has been mixed with cornstarch all at once. [Do not substitute flour which does not gel for the cornstarch.]
- Add several drops of red food coloring for a rich, dark red color.
- Stir constantly to keep from sticking. [About 10 minutes but this will vary depending upon level of heat used in cooking.]
- When clear and thick, cool slightly, then pour over berries and chill.
- Once the pie is cooled thoroughly, whip the cream adding 1 tablespoon sugar, and spread on pie.