

FRESH STRAWBERRY PIE

Adapted from the Joy of Cooking

Note: Joy says this pie is only as good as the berries you put in it, and since it's primarily uncooked strawberries, it's true. So wait until you find the freshest, ripest strawberries to make this one.

- 1 (9-inch) baked pie shell
- 6 C strawberries, rinsed, dried, and hulled
- 1 C sugar
- 1/4 C cornstarch
- 1/8 tsp salt
- 1/2 C water
- 2 Tbsp lemon juice
- 2 Tbsp unsalted butter, cut into small pieces
- Whipped cream

Pulse 2 Cups of the strawberries in a food processor or blender. Set aside remaining 4 Cups of strawberries.

In a medium saucepan, whisk together sugar, cornstarch, and salt. Whisk in water, then stir in the pureed berries. Add lemon juice and butter, and cook the mixture over medium-high heat - stirring constantly - until it reaches a simmer. Cook for about 1 minute.

Spread half of the reserved strawberries into the baked pie shell. Spread half the cooked mixture overtop. Repeat with remaining strawberries and remaining mixture. Shake the pan slightly to coat the berries and to help it settle into the pie crust.

Refrigerate for at least 4 hours, then top with whipped cream.

