

Mimi's Strawberry Pie



Ingredients:

- 2 quarts fresh whole strawberries, de-stemmed
- 1-cup sugar
- 1 small lemon cut in half
- ¼ cup cornstarch
- 2/3-cup water
- 1 small box wild strawberry Jell-O
- 2 T butter
- 1 baked pie shell, 9-inch - recommend Pillsbury's unroll & bake piecrust

Preparation:

- 1) Prepare & bake crust in 9-inch pie dish. Set aside to cool.
- 2) Combine 1-cup sugar and ¼ cup cornstarch in a bowl. Set aside.
- 3) Filling: Mash 1/3-1/2 quart of strawberries with potato masher until pulpy. Squeeze the juice from the two lemon halves directly in with the mashed strawberries. Then add 2/3-cup water, ½ box wild strawberry Jell-O, sugar & cornstarch mix and stir until well blended. Cook over medium heat until the mixture boils and clears. Take off heat and set aside to cool. (Should be the consistency of cream gravy. If too thick, add more water.)
- 4) While still cooling, pour a thin layer of the filling into the bottom of the crust. Then setting the filling aside to continue to cool, arrange the remaining whole de-stemmed strawberries filling the pie shell. Pour the remaining filling mixture, still warm, over the arranged strawberries.
- 5) Cover with plastic wrap and refrigerate for at least 2 hours. Serve with fresh whipped cream on top and enjoy!

Optional Preparations:

Instead of arranging whole strawberries in the pie shell, cut remaining strawberries in half and mixed with the filling mixture. Then pour entire mixture into the pie shell. Cover and refrigerate.

Whipped Cream:

Combine 1-cup heavy whipping cream and 2 T of sugar. Whip until light and fluffy. Enjoy.

Homemade Pie Crust:

Combine 1-cup flour, 3 T butter and 3 T Crisco in a bowl. Do not mix. Freeze for 30 minutes.

Mix cold ingredients with pastry blender or in a food processor until well blended. Mix in cold water slowly just until the dough holds together. Form dough into a flat disc, wrap in plastic wrap and refrigerate for 30 minutes. Roll out cold dough on floured board and place in 9-inch pie pan, cutting off hanging edges. Prick crust with a fork to keep air bubbles from forming underneath and bubbling crust.

Bake at 400°F for 12-15 minutes or until golden brown.