



Strawberry Pie from Natalie Gilliland

Shoney's Strawberry Pie. I don't know, there was just something about it and Natalie made the best one I ever had!

Ingredients:

1 9-inch pie crust
1 cup water
1 cup white granulated sugar
3 tbsp. cornstarch
1/4 cup strawberry Jello powder
Pinch of salt
Fresh strawberries, hulled, washed and left to dry on paper towel

Cool pie crust to room temperature.

Mix cornstarch with a tish of water to make pourable paste, set aside.

In a sauce pan, over medium-high heat, add water and sugar and bring to gentle boil. Whisk mixture constantly while heating to prevent clumping or scorching. Add cornstarch, and Jello powder. Whisk together well until thoroughly combined. Remove pan from heat and allow the glaze to cool.

I place the pot in a bowl of ice water in my sink. This will cool the glaze quickly and allow it to set up a bit more, but not necessary.

Place berries in pie shell, which may take a little arranging around to fit as many as you can. I like to use some small berries in between the big ones. Some folks slice their berries, but I find that the berry juice will make the pie runny. I like all that berry juice to burst in each bite of pie instead.



As the glaze cools it will be thickened but still pourable. Pour strawberry glaze over berries. Chill pie in the refrigerator for at least 2-3 hours before serving.



Add whipped cream and enjoy!