

Idiot's Kitchen Recipe – Fresh Strawberry Pie

Recipe from www.idiotskitchen.com – Adapted from Carrie Vecchione



Ingredients:

For the Crust:

10 sheets of Graham Crackers, crushed
6 Tablespoons butter, melted
3 Tablespoons sugar

For the Pie Filling:

3 pints fresh strawberries
 $\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup water
3 Tablespoons corn starch

Preheat the oven to 375 degrees.

To make the crust, crush 10 sheets of graham crackers in a food processor or with a rolling pin until they become very fine crumbs. Melt 6 Tablespoons of butter. Add the melted butter and 3 Tablespoons of sugar to the crumbs in a large bowl and stir to combine. The crumbs should be the consistency of wet sand. Use some of the leftover butter to grease a 9 inch pie plate. Press the crumb mixture into the bottom of the pie pan and up the sides. Bake at 375 degrees for 10 minutes, until lightly golden brown. Cool the crust completely.

For the pie filling, you need both whole berries for the pie and also chopped berries for the sauce – about 3 pints total. Pick the best looking berries for the pie, remove the stems, and use a small sharp knife to remove the hull or tough spot just under the stem. If the berries are small, leave them whole. If they are larger, cut in half or in quarters. Fill the cooled crust with the “good” strawberries.

Any berries that have blemishes can be used for the sauce. Remove the stems and hulls and chop 2 cups of strawberries into quarters. Add these berries and $\frac{3}{4}$ cup sugar to a pot and bring to a boil over medium high heat. Use a potato masher or large spoon to mash and break up the strawberries as they cook.

Whisk 3 Tablespoons of cornstarch into $\frac{3}{4}$ cup water until no lumps remain. Add the cornstarch to the berry sauce and bring it to a boil to thicken. Stir constantly to prevent burning and sticking. When the sauce is thick, cool to room temperature and then spoon it on top of the whole berries in the pie crust. Cool the pie in the refrigerator until thoroughly chilled – at least 2 hours. Slice and serve with a big dollop of whipped cream.

Serves 6-8. Best eaten while very fresh.