

VERRILL FARM

11 Wheeler Rd., Concord, Ma
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FREEZING STRAWBERRIES

Strawberries will taste just like summer when you use this method for preserving.

Fill a bowl with water and float the berries, swishing them around, for a few minutes. Dirt will drop to the bottom. Carefully lift the berries into a colander to drain. Hull and slice into a container. Gently mix in a small amount of sugar, a couple of TB per quart will be enough. Put into a **freezer container or bag** and freeze. **DO NOT USE A BAGGIE OR ANY CONTAINER THAT IS NOT AIRTIGHT.**

RECIPES FOR FRESH STRAWBERRIES

STRAWBERRY-RHUBARB SAUCE

1 lb. sliced rhubarb

½ cup sliced strawberries

1/3 cup sugar

Put all into a heavy saucepan and just barely cover the bottom of the pan with water. Cover and put over low heat until fruit is soft. Add the sugar and stir to mix. Serve cold or warm over ice cream

VERRILL FARM SHORTCAKE BISCUITS

4 cups flour

2/3 cup sugar

2 TBS. +2 tsp. baking powder

1 tsp. salt

8 oz. butter

2 beaten eggs

2/3 cup milk

Pure citrus oil

Egg wash – 1 egg whisked with 2 tsp. water

Mix together dry ingredients and cut in butter until mixture is the size of peas

Add the eggs and milk (which have been blended together)

Mix with a fork until the dough holds together

Turn out onto a floured board and knead until the dough forms a mass

Roll out to ½ - ¾" thickness and cut into 16 biscuits with a round or square cutter

Bake at 375 until golden brown

Remove from oven and immediately brush with a small amount of citrus oil (we use lemon at Verrill Farm)

STRAWBERRY TRIUMPH PIE

1 9" baked pie shell or graham cracker crust

1 qt. hulled strawberries

3 TB cornstarch

1 cup sugar

2 TB lemon juice

½ cup heavy cream, whipped

Crush ½ of the berries and put in saucepan with next 3 ingredients

Cook until clear and thickened – cool

Cut rest of berries in half and fold into cooled cooked mixture – turn into crust

Refrigerate until firm – serve with whipped cream

STRAWBERRY MOUSSE/MOCK ICE CREAM

Mix together:

16 oz. **THAWED** frozen strawberries, preferably sliced

1 pint sour cream – low fat is fine

1 cup sugar

1 TB vanilla

Beat all together with egg beater and freeze in FREEZER containers.

This is easier than ice cream and has a slightly tart flavor – very delicious