



Winners of the 2013 Strawberry Recipe Contest Piedmont Triad Farmers Market

Strawberry Crepes

By Jimmie Sexton, Kernersville, NC
First Prize Winner

Filling:

2 cups fresh North Carolina strawberries, sliced
1-1/2 cups ricotta cheese
1/4 cup granulated sugar
1 tsp. vanilla extract

Crepes:

1 cup flour
1 cup milk
3 eggs
1/4 tsp. salt
2 Tbsp. sugar

Sugared Almonds:

1 cup slivered almonds
1/4 cup maple syrup
2 Tbsp. butter

Topping:

Whipped cream or CoolWhip
Sliced strawberries

Sugared almonds: place all ingredients in a non-stick frying pan and cook on medium heat until the syrup becomes thick and the bubbles get larger. Place the almond mixture on parchment paper on a cookie sheet and bake in a 200-degree oven for about 45 minutes. Let cool and break into pieces.

Filling: Combine all ingredients and set aside while you make the crepe batter and the crepes.

Crepes: put all ingredients in blender and blend until smooth. Heat an 8-inch, non-stick skillet on medium-high heat. Pour a scant 1/4 cup batter in the pan and rotate the pan to evenly coat bottom. When you start to see brown around edges, turn over to finish cooking. Stack on a plate, placing a piece of waxed paper between each completed crepe. Makes about 12 crepes.

To combine: Place a crepe on plate, place about 1/3 cup of strawberry mixture on it, and roll up, leaving ends open. Repeat until you have filled all crepes. Place a spoonful of whipped cream or CoolWhip on top of each crepe and sprinkle with sugared almond slivers. Place a slice of strawberry on top.

Find lots more strawberry recipes at www.ncstrawberry.com.

Strawberry Pizza

By Ivy Tanvishut, High Point, NC,
who credits the recipe to her stepmother, Cathy McClatchy of Brookings, OR
Second Prize Winner

Crust:

3 cups flour
1-1/3 cup shortening
1 Tbsp sugar
1 tsp salt
1 egg
1 Tbsp white vinegar
6 Tbsp ice cold water

Filling:

2 packages (8 oz each) cream cheese, softened
1 cup sugar
4 eggs
2 Tbsp fresh lemon juice

Topping:

2 lbs. fresh strawberries
14 oz. Marie's strawberry glaze
Whipped cream

Crust: Mix flour, shortening, sugar, and salt together, until like course cornmeal. Beat egg, add vinegar and water, pour into flour mixture. Mix until just blended. Chill in refrigerator 30 minutes. Then roll crust out on floured board to about 1/4" thick. Place on a medium-size pizza pan. Flute edges and prick with a fork. Bake at 375 degrees F. for 12-14 minutes Let cool slightly.

Filling: Cream together ingredients until smooth and creamy. Pour into the slightly cooled crust. Bake at 350 degrees until knife near the center comes out clean. Cool. Refrigerate overnight.

Topping: Clean and slice strawberries. Fold in strawberry glaze and pour on top of the pizza. Keep refrigerated.

Serving: Cut into pizza-style slices. Serve with a squirt (or dollop) of whipped cream on each slice.

Note: May also assemble and serve the same day rather than refrigerate overnight and assemble on second day.

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Strawberry Cream Cheese Cobbler

By Elicia Delapp, Stokesdale, NC

Third Prize Winner

1/2 cup butter
1 egg, lightly beaten
1 cup milk
1 cup flour
1 cup sugar
2 tsp. baking powder
1/2 tsp. salt
2 quarts strawberries, washed and copped
4 oz. cream cheese

Preheat oven to 350 degrees F. Melt butter and pour in 9 x 13 pan. Mix egg, flour, sugar, baking powder, salt, and milk. Pour over butter. Add strawberries and pieces of cream cheese. Bake for 45 minutes.

Strawberry Rice Salad with Chicken & Almonds

By Betty Thompson Morton, Kernersville, NC

Honorable Mention

3 cups North Carolina Strawberry halves
1 cup North Carolina strawberry slices
1 cup uncooked brown basmati rice
2 Tbsp. rice vinegar or your favorite vinegar
1 tsp. Dijon mustard
1 tsp. seasoning blend (Spice Delight) or seasoned salt
1/4 cup extra-virgin olive oil
2 Tbsp. local North Carolina honey
1 bag salad spring mix (3 cups packed leaves), roughly chopped
2 cups chopped cooked chicken or turkey
1/2 cup sliced almonds

Slice and halve North Carolina strawberries. Prepare rice following package directions. When rice is done, fluff with a fork and cool. While rice is cooling, in a large bowl whisk together vinegar, mustard, and seasoning blend. Whisk in olive oil in a thin steady stream until dressing thickens. Whisk in honey. Add rice, salad mix, chicken, almonds, and halved strawberries to dressing bowl, tossing to combine after adding each ingredient. Garnish with strawberry slices. Serve immediately or cover and refrigerate until chilled. Makes 6-8 servings.

Variations:

- Cooked bulgur, quinoa, red or black rice, or whole-wheat couscous can be substituted for the cooked brown rice if desired.
- If a meatless meal is desired, cooked turkey or chicken can be left out.
- Toast almonds for extra flavor, if desired.
- For a quick salad, substitute Honey Mustard Dressing for the made-from-scratch dressing. Continue with recipe as directed above.

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