

# Sparkling Strawberry Pie

By Elaine Hieb

*San Joaquin County Farm Bureau Women*

*Let's Cook Recipe Cook Book, 1970*



2 baskets strawberries

$\frac{3}{4}$  C. Sugar

1 envelope unflavored gelatin

Few drops of red food coloring

1 bottle (7 or 8oz.) ginger ale, chilled

$\frac{1}{4}$  C. sherry wine

9 inch graham cracker crumb pie crust

Reserve 3 well-formed strawberries; wash, hull and slice remaining berries into a bowl (you should have about 6 cups). Sprinkle sugar over the strawberries and stir to distribute evenly. In a small saucepan, sprinkle gelatin over  $\frac{1}{2}$  cup of ginger ale. Let stand 5 minutes to soften. Then stir over low heat until gelatin is dissolved. Remove from heat and stir in sherry wine, remaining ginger ale, and a few drops of red food coloring.

Pour the gelatin mixture over strawberries; set the bowl in a larger pan of ice water. Stir mixture constantly until gelatin thickens to an egg white consistency. Remove bowl from ice water and carefully spoon mixture into pie crust, distributing the berries and gelatin evenly. Arrange the three reserved strawberries on top. Chill until set, about 2 hours. To serve cut with a sharp knife. Makes 6 to 8 servings.



*In 2016, Strawberries was California's 6<sup>th</sup> top commodity, valued at \$1.8 billion and produced 78.5% of the nation's crop. \$404 million worth of strawberries were exported mainly to Canada.*

