



## *Strawberry Pie Syrup*

1 cup sugar  
3 tbsp corn starch  
Dash salt  
2 tbsp clear karo syrup  
1 cup water  
3 drops of red food coloring (optional)  
4 tbsp strawberry jello  
1 qt fresh strawberries  
1 pie shell

Cook the pie shell as directed and allow to cool. Combine sugar, water, corn starch, karo syrup, and cook on the stove top for 5 minutes or until thickened while stirring constantly. Cut the burner off. Add strawberry jello and food coloring. Allow to cool enough to the touch.

Take the pre-cooked pie shell and place the whole fresh strawberries facing up in pie shell until you can't fill the bottom any more. Cut a few strawberries in half and full around the edge, placing the cut side down. Do not fill any more so there will be plenty of room for the syrup. Refrigerate until ready to serve. When serving, add a dollop of cool whip. You will be amazed of how wonderful this recipe is!!

I'm not sure if Shoney's Restaurant still serves this strawberry pie, but when I was growing up, my family would purchase one of these pies every once in a while. I've loved it ever since.



## *Strawberry Pie with Graham Cracker Crust*

1 small box of strawberry jello  
¼ cup water  
2 Strawberry Yogurts  
1 small 8oz container of cool whip  
Fresh strawberries  
Graham Cracker Crust

Combine and mix well the strawberry jello and water. Cut fresh strawberries and fold in the wet jello. Fold in the entire container of cool whip and both strawberry yogurts. Place in Graham Cracker pie crust. Add a few whole strawberries in the center of the pie facing up. Cover and refrigerate until ready to serve.

Adams Farm gave me this recipe. It's another one of my favorites!

*For those of you that live nearby:*

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