

### *Strawberry Sauce Recipe*

#### **Ingredients:**

2 lbs ripe strawberries (hulled)  
1/2 cup granulated sugar  
2 teaspoons cornstarch  
1/2 lemon (used for juice)  
1 pinch salt

#### **Directions:**

Combine ingredients in medium saucepan over medium-low heat.  
Stir gently until sugar dissolves and berries become soft (about 10 minutes).  
Remove from heat and cool. Then you are done!

### **Twinkie Dessert**

1 Box Twinkies, cut in half the long way  
2 10 Oz. Pkgs. of Strawberries, thawed & drained  
1 Small carton of Cool Whip

Dip sliced Twinkies into drained juice. Then place in each groove of Jel Ring, inside and out, alternately. Mix strawberries and Cool Whip. Spoon in between Twinkies. Seal and freeze for 30 minutes. Invert onto plate or tray. Slice and serve .

### **Fresh Spinach & Strawberry Salad**

12 oz. torn fresh spinach, about 10 c.  
3 c. halved or sliced fresh strawberries  
1/3 c. sliced green onions  
1/3 c. salad oil  
3 tbsp. lemon juice  
1 c. broken walnuts  
2 tbsp. sesame seeds

In large bowl place spinach, strawberries and green onions. Cover for up to 2 hours.

Shake together oil, lemon juice, chill.  
Shake before pouring over salad. Top with nuts, sprinkle with seeds. Makes 8-10 servings.

### **How to Make Chocolate Covered Strawberries**

#### *Ingredients*

- \* 16 ounces milk chocolate chips
- \* 2 tablespoons shortening
- \* 1 pound fresh strawberries with leaves

#### *Directions*

- \* Melt the chocolate and shortening in a double boiler. Stir occasionally until smooth.
- \* Insert toothpick into the top of a strawberry.
- \* Holding the strawberry by the toothpick, dip it into the chocolate mixture.
- \* Remove it from the chocolate, and turn the strawberry upside down by the toothpick, and stick the toothpick into styrofoam and let the chocolate cool.
- \* REPEAT with all the strawberries.