



*Berry me.*

## We know strawberries, now you can too...

### Health Facts:

One serving of 8 medium-sized strawberries has only 50 calories and provides 160% of the U.S. RDA for Vitamin C. In addition, strawberries are good sources of folic acid, potassium and fiber.

### Care:

For strawberries to stay fresh, do not wash them right away. Store them in the refrigerator in a large container with a dry paper towel at the bottom. Separate the berries by layering them with paper towels to maximize freshness. Just before using, wash strawberries with caps attached under a gentle spray of cool water. For best flavor, allow strawberries to reach room temperature before serving.

### Matt's Favorite Strawberry Pie

#### Crust

1 cup slivered almonds, toasted  
1/2 cup graham cracker crumbs  
1/4 cup sugar  
6 tablespoons (3/4 stick) unsalted butter, melted

#### Filling

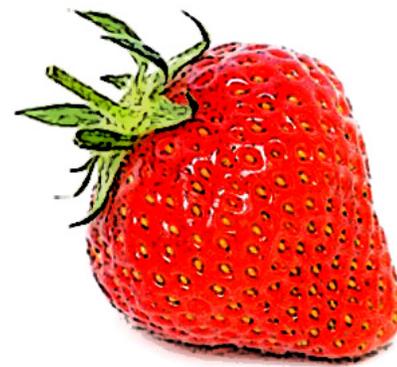
5 cups quartered hulled strawberries (about 24 ounces)  
1 cup sugar  
1/4 cup cornstarch  
2 tablespoons fresh lemon juice  
2 teaspoons grated orange peel

#### For crust:

Position rack in center of oven; preheat to 350°F. Butter 9-inch-diameter glass pie dish. Coarsely chop almonds in processor. Add graham cracker crumbs and sugar; process until finely ground. Add butter; process until evenly moistened. Press crumb mixture onto bottom and up sides of prepared pie dish. Bake crust until set, about 12 minutes. Cool completely on rack.

#### For filling:

Place 2 cups strawberries in medium saucepan. Mash strawberries with potato masher until chunky. Add sugar, cornstarch, and lemon juice. Stir over medium-high heat until sugar dissolves and mixture boils and thickens, about 3 minutes. Transfer mixture to bowl. Cool to room temperature. Stir in remaining 3 cups strawberries and grated orange peel. Mound filling in crust. Chill pie until cold and set, at least 2 hours and up to 6 hours.



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