



Louisiana STRAWBERRY RECIPES

Louisiana Strawberries - The REDDER the BETTER

Strawberries are the most popular berry fruit in the U.S., with almost 95% of all U.S. households as consumers. They are also the most unique fruit, featuring a bright red color and ALL of its seeds found on the outside of the fruit.

Louisiana strawberries are low in fat and low in calories. Our home grown strawberries are loaded with high levels of Vitamin C, Fiber, Folic acid, and potassium. Take just one bite and then you'll know...these strawberries MUST be Louisiana grown strawberries. You just can't pick a better berry!



Strawberry Ice Cream Pie



Ingredients

1 baked 9-inch pie shell
1 (10 ounce) package frozen strawberries
1 (3 ounce) box strawberry gelatin
1 pint vanilla ice cream
Whipped cream
Fresh strawberries

Preparation

Thaw and drain strawberries, reserving syrup. Add water to syrup to make one cup; bring to a boil. Remove from heat; stir in gelatin until dissolved. Add ice cream by spoonfuls, stirring until melted. Chill until thickened. Fold in frozen strawberries. Pour into baked pie shell. Chill until firm. To serve, garnish with whipped cream and fresh strawberry halves.

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No Bake Strawberry Cheesecake



Ingredients

Ready made graham cracker crust
16 ounce package of cream cheese
1 cup powdered sugar
1 package Dream Whip (powdered whipped cream mix)
1 1/2 cups cold milk
1 teaspoon vanilla

Preparation

Prepare whipped cream mix with 1 1/2 cups milk. Blend in softened cream cheese, powdered sugar and vanilla. Pour into graham cracker crust. Chill in refrigerator for at least 4 hours. Garnish top with fresh strawberries or any can of your favorite fruit pie filling. Serves 6

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Thick Strawberry Smoothie



Ingredients

6 large strawberries
1/2 cup of your favorite yogurt
1/2 cup of vanilla or strawberry ice cream
1/2 cup of whole milk

Preparation

First blend strawberries and milk together until strawberries are well blended, then add ice cream and yogurt and whip for just a little bit so smoothie remains thick.

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Strawberry Shortcake



Ingredients

4 cups fresh strawberries, cleaned and sliced
A 1 lb. pound cake, sliced into 3/4 inch thick slices
1 cup heavy whipping cream
3 Tbsp. powdered sugar
3/4 tsp. vanilla

Preparation

Mash or blend 2 cups of the strawberries. Add the rest of the sliced strawberries and refrigerate until ready to use. Beat the cream with the powdered sugar and vanilla. Serve by topping slices of pound cake with strawberry mixture and a dollop of cream.

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