

FROM THE COLLARD PATCH

HOPE YOU ENJOY THESE OLD FAMILY RECIPES

QUICK STRAWBERRY COBBLER

- Melt one stick of margarine in oven safe bowl
- Add 3 cups mashed-sweetened strawberries
- In quart jar add:
 - 1 cup sugar
 - 1 cup self-rising flour
 - 1 cup milk
- Shake to mix
- Pour over strawberries
- Bake at 350 for 30-40 minutes or until brown

STRAWBERRY PRESERVES

- 2 Quarts Strawberries
- Pour boiling water over for 2 minutes
- Drain quickly in colander
- Put in pot and add 4 cups of sugar
- Bring to boil for 2 minutes
- Wait for bubbling to stop
- Add 2 cups of sugar and boil for 5 minutes
- Pour in pan and let stand overnight.
- Heat up next day and put in hot jars
- Process 10 minutes in hot water to seal jars

STRAWBERRY PIE (Makes 2 pies)

- 1 ½ cups of sugar
- 4 Tablespoons corn starch
- 1 ½ cups of water
- Mix and boil until clear
- Remove from heat
- Add 1 small box of strawberry jello
- Set pan in cold water until mixture is cool
- Wash and slice at least 3 cups of strawberries
- Pour in baked, cooled pie crust
- Refrigerate until firm
- Add Cool Whip when served

FREEZER JAM

- 2 cups crushed strawberries
- 4 cups of sugar
- Mix together and set aside 10 minutes. Stir occasionally
- Stir in 1 box SURE-JELL fruit pectin and ¾ cups of water in saucepan
- Bring to boil on high heat
- Stir 1 minute and remove from heat
- Pour slowly over strawberries and sugar mixture
- Stir until sugar is dissolved
- Immediately put in jars and let sit on counter 24 hours
- Tighten lids and freeze up to 1 year