

## *Strawberry Chiffon Pie*

### **GRAHAM CRACKER CRUMB CRUST PG. 118**

**1.5 PINT STRAWBERRIES**                      **3/4 CUP SUGAR**

**4 TBSP. STRAWBERRY GELATIN**

**3/4 CUP COLD WATER**                      **1 TBSP. LEMON JUICE**

**1/8 TSP. SALT**                                      **2 EGG WHITES**

Reserve 3 whole strawberries for garnish. Slice rest of strawberries in thin slices-toss in 1/2 cup sugar. Place strawberries in microwave for 2 minutes to melt sugar.

In liquid measuring cup place gelatin in cold water. Let it sit for 3 minutes-then add lemon juice, salt and remaining 1/4 cup sugar. Place gelatin mix in microwave on high and heat (but do not bring to a boil). About 1 minute. Combine with strawberries and mix well. Mix well and place in a pie plate (not shell) to cool. Put in refrigerator until it forms a gel.

Egg Whites: Beat egg whites until stiff peaks form. In a large bowl fold, the beaten egg whites into gelatin mix and place in pie crust.

*Cut 3 strawberries in half and  
place on pie for garnish.  
Keep chilled in refrigerator.*

