

## Strawberry Glaze Pie

**1 PIE CRUST**

**2 LB STRAWBERRIES (CLEAN AND DRY)**

Prebake crust 25 minutes at 350 degrees or until golden brown. Remove stems from strawberries and chop into  $\frac{3}{4}$ " pieces, saving a few for garnish.

### Glaze:

**1 CUP STRAWBERRIES**

**1/2 CUP SUGAR**

**3/4 CUP WATER**

**4 TBSP. CORNSTARCH**

**1 TSP. CORNSTARCH**

**1 CUP SUGAR**

**10 DROPS RED FOOD COLORING**

**1 TSP. VANILLA FLAVORING (OPTIONAL)**

Blend strawberries and sugar in the blender or with a stick blender. This is your strawberry puree. Whisk together water, cornstarch, sugar. Add strawberry puree. Microwave in a glass bowl for 2 minutes. Remove from microwave safely and whisk well making sure to mix cornstarch that may have settled to bottom of bowl. Place back in microwave and cook on high for another 2 minutes or until it is a thick glaze. Whisk in vanilla and food coloring.

### **CHILL GLAZE BEFORE ADDING TO PIE!**

Put strawberries into pre-baked shell and pour **CHILLED** glaze over them. Garnish with whipping cream or cool whip and extra strawberries. Keep refrigerated until serving.