

Adams Acres

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Note: Do not wash berries until ready to use, leave the caps on while washing.

Strawberry Whipped Sensation

4 cups Adams Acres fresh strawberries
1 can (14oz.) eagle Brand sweetened condensed milk
¼ cup lemon juice
1 tub (8 oz.) Cool Whip whipped topping, thawed, divided
8 OREO Chocolate sandwich cookies, finely chopped
1 Tbsp butter, melted

Line 8x4 inch loaf pan with foil. Mash 2 cups of strawberries in large bowl. Stir in Eagle Brand sweetened condensed milk, juice and 2 cups of the Cool Whip; pour into pan. Top with combined chopped cookies and butter; press into mixture. Cover.

FREEZE at least 6 hours. To serve, invert onto serving plate. Remove foil. Frost with remaining Cool Whip. Top with remaining strawberries, sliced. Makes 12 servings.



Tropical Smoothie

1 ½ cups Adams Acres fresh strawberries, stemmed
½ cup fresh, frozen or canned pineapple chunks
8-oz container low-fat pina colada yogurt
½ cup orange juice
1 ½ cups ice cubes

In container of blender, combine all ingredients except ice cubes; blend until smooth. With motor of blender running, gradually add ice cubes. Blend until smooth. Makes 2 servings.



“Sugar Free” Strawberry Pie

1 baked 9” deep dish pie shell 4 cups Adams Acres fresh cut or whole strawberries

Glaze:

1 box Jell-O sugar free vanilla pudding, cooked type, (not instant), 4 serving size
1 box sugar free Strawberry Jell-O, 4 serving size
2 cups cold water

In a sauce pan mix pudding mix, Jell-O mix, and 2 cups water. Stir over medium heat until mixture comes to a full boil. Remove from heat. Cool in refrigerator until slightly thickened. Arrange strawberries in pie shell. Pour cool mixture over berries. Chill until set. Serve with whipped cream.



Fresh Strawberry Pie

1 cup sugar 1 deep dish pie crust cooked
1 cup water 1 quart Adams Acres fresh strawberries
Strawberry Jell-O 3 Tbsp cornstarch

Combine sugar, water, and cornstarch; cook until clear, stirring constantly. Take off stove and stir in 4 Tbsp dry Strawberry Jell-O. Pour over fresh strawberries in baked deep dish crust. Refrigerate. Top with whipped topping before serving.