

Strawberry Pie with Fresh Strawberries

*Paula Macri - Gattuso's Bella Cucina
Scripps Treasure Coast Newspaper*

FOR THE CRUST

*1 1/2 cups flour
1/2 teaspoon salt
1 tablespoon sugar
1/2 cup shortening
1 large egg*

FOR THE FILLING

*4 cups fresh strawberries, washed and
hulled
3/4 cup water
3/4 cup sugar
3 tablespoons cornstarch
whipped cream or Cool Whip*

Preheat the oven to 450 degrees.

In a mixing bowl, mix together the flour, salt and sugar. Cut in the shortening with a pastry blender until the mixture looks like crumbs. Stir in the egg. Form into a ball and roll on a floured surface into a thick crust. Place into a nine-inch pie pan. Prick the bottom with a fork and bake for 10 minutes, or until lightly browned. If you prefer not to make the crust, disregard directions and the ingredients for the crust and use a refrigerated pie crust. Bake the refrigerated pie crust according to package directions.

In a saucepan, crush one cup of strawberries. Add the water and bring to a boil. Simmer for 3 minutes. Strain the juice and then add enough water to make one cup.

In a saucepan, mix together the sugar, salt and cornstarch. Slowly add the juice, stirring until smooth. Bring to a boil, stirring constantly. Cook for about 3 minutes until it is thick and clear. Cool slightly. Add the strawberries and cover with the filling (glaze).

Place in the refrigerator to chill.

Serve topped either with whipped cream or Cool Whip.

Per Serving (excluding unknown items): 2560 Calories; 111g Fat (38.6% calories from fat); 29g Protein; 369g Carbohydrate; 19g Dietary Fiber; 212mg Cholesterol; 1155mg Sodium. Exchanges: 11 Grain(Starch); 1 Lean Meat; 3 Fruit; 21 Fat; 11 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	2560	Vitamin B6 (mg):	.1mg
% Calories from Fat:	38.6%	Vitamin B12 (mcg):	.6mcg
% Calories from Carbohydrates:	56.9%	Thiamin B1 (mg):	1.5mg
% Calories from Protein:	4.5%	Riboflavin B2 (mg):	1.2mg
Total Fat (g):	111g	Folacin (mcg):	177mcg
Saturated Fat (g):	27g	Niacin (mg):	12mg
Monounsaturated Fat (g):	48g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	29g	Alcohol (kcal):	0
Cholesterol (mg):	212mg	% Refused:	0.0%
Carbohydrate (g):	369g	Food Exchanges	
Dietary Fiber (g):	19g	Grain (Starch):	11
Protein (g):	29g	Lean Meat:	1
Sodium (mg):	1155mg	Vegetable:	0
Potassium (mg):	1252mg	Fruit:	3
Calcium (mg):	149mg	Non-Fat Milk:	0
Iron (mg):	12mg	Fat:	21
Zinc (mg):	2mg	Other Carbohydrates:	11
Vitamin C (mg):	335mg		
Vitamin A (i.u.):	404IU		
Vitamin A (r.e.):	87 1/2RE		

Nutrition Facts

Amount Per Serving

Calories	2560	Calories from Fat: 988
% Daily Values*		
Total Fat	111g	171%
Saturated Fat	27g	137%
Cholesterol	212mg	71%
Sodium	1155mg	48%
Total Carbohydrates	369g	123%
Dietary Fiber	19g	76%
Protein	29g	
Vitamin A		8%
Vitamin C		558%
Calcium		15%
Iron		66%

* Percent Daily Values are based on a 2000 calorie diet.