

## DRUNKEN STRAWBERRIES

Chef@Market: Maggie Haren

July 21, 2018

S

trawberries – **The State Fruit of Delaware** and are plentiful this time of year. Here is one way to prepare them to use in several different ways. **Drunken Strawberries** are very versatile, making them ideal to use in many different ways!

## For a NONALCOHOLIC version, use orange juice instead of liquor.

2 quarts fresh strawberries, washed and hulled

2 Tablespoons sugar (or to taste)

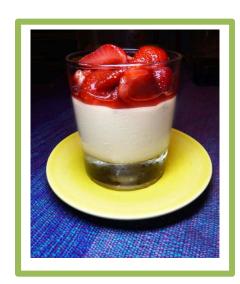
2 – 3 Tablespoons Triple Sec Liquor (substitute rum, vodka or cognac or orange juice

for a nonalcoholic version.)

- 1. Slice the washed and hull strawberries in half, or quarters if they are large berries. Place into a narrow deep bowl.
- 2. Add the sugar and the Triple Sec.
- 3. Let them macerate for at least an hour. Overnight is fine however the berries will become softer if left overnight.
  - Top vanilla ice cream
  - Top short cakes and add whipped cream
  - Top a slice of cheesecake
  - Top a bowl of vanilla pudding
  - Top some pancakes
  - Make Strawberry ice cream
  - Make a strawberry cake
  - Make strawberry muffins
  - Mix them into a frothy cocktail

## Maggie's Notes: MORE IDEAS

- Blend with your favorite whipped topping to a bowl of fresh sliced peaches.
- Poke holes in a prepared 9 x 13 white or yellow cake, top with the berries, top with Cool Whip, refrigerate for at least one hour.



Find all of our Market Recipes at the Ocean Pines Website:

http://oceanpines.org/forms-docs-cat/farmers-market-recipes/