

Truly Local. Truly Better.



Strawberry Chiffon Pie

From the files of Chef David Libby, Baking Instructor, SMCC

- 1 Nine-inch Pie Shell (pre-baked and cool)
- $\frac{2}{3}$ cup Sugar, Granulated
- 1 envelope Unflavored Gelatin
- 1 cup Strawberries (fresh, chopped)
- 3 Egg Whites
- $\frac{1}{2}$ teaspoon Cream of Tartar
- $\frac{1}{3}$ cup Oakhurst Whipping Cream
- $\frac{1}{3}$ cup Sugar, Granulated
- $\frac{1}{2}$ teaspoon Lemon Zest

COMBINE the $\frac{2}{3}$ cup of sugar, gelatin and strawberries in a sauce pan, bring to a full boil, stirring constantly. **PLACE** pan into an ice bath and cool till it starts to mound while stirring. **MAKE** a meringue with $\frac{1}{3}$ cup of sugar, egg whites and tartar, then fold strawberry mix into it. **WHIP** the Oakhurst Whipping Cream stiff and fold in the above mix with the lemon zest. **POUR** into cool pre-baked shell, chill and serve.

Can substitute a graham cracker crust.
Yield: Serves 8



SAVE \$1.00

ON ANY TWO: OAKHURST WHIPPING CREAM PINTS, HEAVY CREAM PINTS OR WHIPPED LIGHT CREAM.



RETAILER: WE WILL REIMBURSE YOU THE FACE VALUE OF THIS COUPON PLUS 8¢ HANDLING, PROVIDED IT IS REDEEMED BY A CONSUMER AT THE TIME OF PURCHASE FOR THE ITEMS SPECIFIED. COUPONS NOT PROPERLY REDEEMED WILL BE VOID AND HELD. (REPRODUCTION PROHIBITED). MAIL TO: CMS 73438, 1 FAWCETT DR., DEL RIO, TX 78840. CASH VALUE 1/100¢; VOID WHERE TAXED OR RESTRICTED. LIMIT ONE COUPON PER TRANSACTION. NOT SUBJECT TO DOUBLING



MANUFACTURER'S COUPON EXPIRES 7/31/09

5 73438 81276 2 (8101) 00223 0709

