



DRUNKEN STRAWBERRIES

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Strawberries – **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.*
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