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Amish Heartland

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AMISH STRAWBERRY PIE

1 baked 9 inch pie shell
1 tbsp. powdered sugar
3 oz. cream cheese
1-1/2 qts. whole strawberries
1 c. sugar
2 tbsp. white Karo
1 c. water
3 tbsp. strawberry Jello mix
Pinch of salt
3 tbsp. cornstarch

Beat cream cheese with sugar, spread carefully over bottom of baked pie shell. Arrange berries in shell. Berries should be cut and sliced. Pour the following glaze over the berries: Cook all ingredients except Jello mix over medium heat until thick. Add Jello mix. Cool before pouring over berries.

AMISH CARROTS

6 carrots, cut into strips 2
tablespoons horseradish Pepper
to taste 1/2 cup mayonnaise
4 tablespoons water 1/4 cup
almonds

Blanch carrots in boiling water for 8 minutes. Drain and put into flat baking dish.

Mix remaining ingredients except almonds. Pour over carrots. Sprinkle with freshly ground pepper. Sprinkle almonds over all. Bake at 350 degrees F for 10 minutes.

AMISH TOMATO GRAVY

4 cups tomato juice
2 tablespoons flour
1 cup milk

Salt and pepper

Bring tomato juice to a boil. Mix together flour and milk. Add to boiling tomato juice. Bring to a boil again and remove from heat. Pour over cubed bread.

