COL. SANDERS' STRAWBERRY GLAZE PIE

INGREDIENTS

8 cups water

1 cup "W 13" Clear Jell (waxy maize corn starch)

8 cups sugar

2 Tbls red coloring

3 Tbls strawberry flavoring of good quality

Fresh strawberries

Baked pie shell

Whipped cream (to top)

METHOD

1. Dissolve the starch in 2 cups of the water. Bring the rest to a boil, add the starch, cook until transparent, then add the sugar, red coloring, and strawberry flavoring.
2. Cool — then immerse the berries in it and remove with an open spoon into a baked pie shell. Top with whipped cream.

Restaurant batch — glazes several pies

AT THE TABLE A Dry Rosé

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