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Fun at the Farmers' Market

By Susie Iventosch



What could be more fun than kicking off the Mother's Day weekend with mom in the cooking tent at the season opening of the Lafayette Farmers' Market! Susie Iventosch (left) with her mom, Dodie Bartz Photo Keith Farley

Strawberry Glaze Pie



The opening of the Lafayette Farmers' Market on May 5 was a perfectly beautiful, sunny day and area residents were so happy to see the market back in full swing. We were all serenaded by El Desayuno, a local Bay Area band, which offered the perfect accompaniment for Cinco de Mayo!

You can find plenty of juicy red strawberries these days at the markets, and this strawberry pie is a great way to use them.

Natural Red Food Coloring is available from Seelect Herb Tea Company at Whole Foods

\$10 each 2 oz. bottle made from Hibiscus and Beet Powder extracts

For more information on El Desayuno please visit:

<http://www.eldesayuno.com/home.html>

Contra Costa Certified Farmers' Markets

Website: <http://www.cccfm.org/> Phone: 925.431.8361

Orinda Farmers' Market - April through November

Saturdays from 9 a.m. to 1 p.m.

Lafayette Farmers' Market opens May 5 and runs through Sept. 29

Thursdays from 3:30 to 7 p.m. (new hours since last year)

Moraga Farmers' Market-year round

Sundays from 9 a.m. to 1 p.m.

Ingredients

1 recipe Emily Stewart's Pie Crust (on right)

5-6 pint baskets fresh strawberries, (1+ for glaze,

3 for pie filling and 1 for decoration on top) rinsed with leaves and stems removed.

1 recipe Strawberry Glaze (on right)

1 cup heavy cream, whipped and flavored with

1 teaspoon vanilla and 2 tablespoons powdered sugar

Assembly

Rinse three pints of fresh, ripe strawberries. Remove stems and slice. Place half of the berries in bottom of cooled crust. Pour half of the glaze over this layer of berries. Make a second layer with remaining berries and pour remaining glaze over this layer. Chill. Before serving, place whole berries (points up) around perimeter of pie. Serve with a dollop of whipped cream.

*This pie should be eaten the same day, since the glaze can make the crust soggy if left over night. Also note the crust is very crumbly, which is delicious, but can be tricky to serve. Just don't worry so much about looks, and

Strawberry Glaze Pie Photo Susie Iventosch

enjoy the wonderful flavor.

Emily Stewart's Pie Crust

Ingredients

2 cups all-purpose flour
1 teaspoon salt
2 teaspoons sugar
2/3 cup vegetable oil
3 tablespoons milk

Directions

Sift dries into a medium-sized mixing bowl. In another smaller bowl, mix oil and milk with a fork and add to dries, mixing well. Pat his mixture into a 9-inch pie pan to form crust. With a fork, poke holes in the crust on the sides and bottom. Bake at 400° for 15 minutes, or until golden brown. Cool completely.

Strawberry Glaze

Ingredients

2 cups (packed) fresh strawberries, greens removed
1 cup water
3 tablespoons cornstarch
3/4 cup granulated sugar

A dash of red food coloring (optional-Whole Foods carries natural food coloring). You won't need this if you are using nice, ripe berries.

Directions

Bring strawberries and water to a boil in a medium sized pot. Cook for about three or four minutes, stirring with spoon to mash the berries. Remove from heat and sieve through strainer. Return mixture to same pot. Mix sugar and cornstarch together in a separate bowl, and stir into the berry mixture with a wire whisk. Bring to boil again, stirring constantly, until mixture is thickened and will coat the back of a spoon. (Can add a few drops of red food coloring to enhance color.)

Remove from heat and cool completely to room temperature, before assembling pie.

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