

Kitchen Cheat Sheet: Shoney's Strawberry Pie



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Tips and Extras

- Wash the berries the day before and let them dry. That way you aren't adding extra liquid to the pie and making the filling watery.
- Adding a few drops of red food color will give you a deeper red color.
- Some people leave the berries whole and put them in the crust with the pointy end up. This makes it hard to eat, in my opinion, but you can try it and see if you like it that way.
- When the glaze is fully cooked it will be clear, thick, and will leave a track on the back of a spoon when you run your finger through it.
- The glaze must be completely cooled before adding it to the strawberries.
- Save time by using a store-bought, refrigerated pie crust.
- This pie **MUST** be refrigerated at least 4 hours before serving! Overnight is better.

Variations

- You can substitute raspberries and raspberry gelatin for the strawberries and strawberry gelatin.
- Mix ripe banana slices in with the fresh berries for a strawberry banana pie.
- I like to use my own homemade crust but you can make this a truly no-bake strawberry by using a shortbread or graham cracker crust!

Storage

Cover leftover strawberry pie with plastic wrap or put in a pie container that has an airtight seal. Refrigerate for up to 4 days.

This pie does not freeze well.

Faqs

Can I use frozen berries instead of fresh?

You can! It will even help the pie set up faster. If you use frozen berries stir them into the Jello glaze before putting them in the crust, then just pour the whole thing in the crust.

Can Strawberry Jello pie be frozen?

Nope. The gelatin breaks down and it's a mess when it thaws.

How long is it good for?

Store any leftovers, covered in plastic wrap, in the refrigerator for up to 4 days.