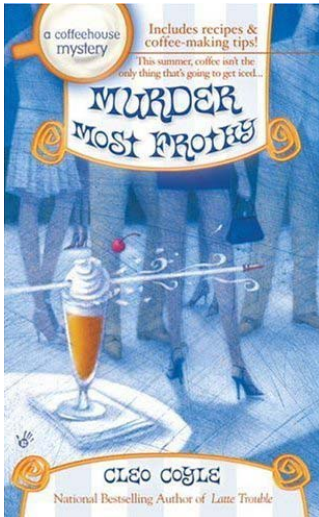


Cleo Coyle's Fresh Glazed Strawberry Pie

"Ripe, glazed berries in a buttery, sweet crust . . . Ah, summer!"



In my 4th *Coffeehouse Mystery*, *Murder Most Frothy*, my amateur sleuth, Clare Cosi, is pulled into a perplexing murder mystery while pulling shots of espresso at a July Fourth party held at a posh Hamptons mansion. During the party, the host serves fresh-picked strawberries dipped in Belgian chocolate, and the next morning Clare sips a Ugandan coffee with notes of strawberry.

My choice of fruit was not random: The Hamptons is not only a fabled community of small seaside towns where the rich and famous maintain summer homes, it is also located on the far end of Long Island. Despite being so close to crowded, gritty New York City (notoriously sticky in the summer months), Long Island has breezy public beaches, accessible to members of the lowly public (like me) as well as a surprisingly rural countryside with many working farms, some of which offer a popular rite of spring for locals—pick-your-own strawberry patches.

When writing *Murder Most Frothy*, I didn't have time to include my recipe for Fresh Strawberry Pie. But I'm happy to make it available to you now as a bonus for stopping by my *virtual* coffeehouse at www.CoffeehouseMystery.com. Enjoy the taste of summer!

HOW TO SHOP FOR STRAWBERRIES. When shopping for strawberries, choose berries that are bright red in color. Look for firm berries with fresh, green tops. Pass by any containers that have berries that are molding or mottled with dark patches. If the berries are staining the container, they're past their prime.



HOW TO STORE STRAWBERRIES: Strawberries will not keep long, so try to purchase them a day or two before you intend to eat or cook with them. Because strawberries retain water, do not wash them until you're ready to use them. To keep the berries fresh for as long as possible, I store them in the refrigerator in a single layer on a paper towel within a moisture-proof container. They keep well for several days this way.

—Cleo Coyle
author of the *Coffeehouse Mysteries* &
The Haunted Bookshop Mysteries (as Alice Kimberly)

Cleo Coyle's Fresh Glazed Strawberry Pie

Recipe (c) 2009 by Alice Alfonsi who writes as Cleo Coyle with her husband Marc Cerasini

Servings: Makes one 9-inch pie

Ingredients:

2 pounds (about 2 quarts) fresh strawberries
1 cup sugar
3 Tablespoons all-purpose flour (*for thickening*)
2 Tablespoons strawberry gelatin (*for flavor & jelling*)
2 teaspoon unflavored gelatin (*to speed & fortify jelling*)
3 Tablespoons strawberry jam or jelly (*for glazing flavor - do not use diet or fruit juice sweetened*)
1-1/4 cup water
1 pre-baked sweet pie shell*

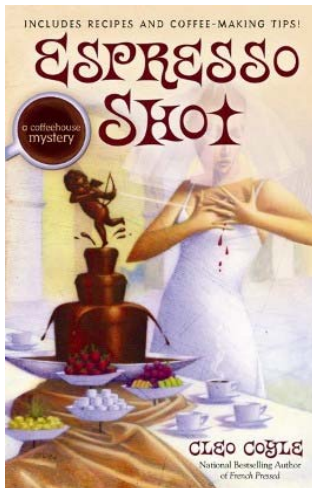
**Note on pie shell: Use my Sweet Pie Crust recipe (posting to my Website Fri. August 14) or use your own favorite sweet crust recipe. A shortbread or graham cracker crust will also work. You can even buy them pre-made at the store. Just do not use a non-sweet crust. It won't taste as good!*

Step 1—Prepare strawberries: Because berries retain water, do not wash until ready to use. Dry completely, gently squeezing each berry with a paper towel. Remove stems and cut in half. If berries are large, cut into quarters. Place cut berries in a bowl and set aside.

Step 2—Combine dry ingredients: In a separate, *dry* bowl combine sugar, flour, strawberry and unflavored gelatins. With a *dry* fork whisk these ingredients together. Use fork prongs to press out lumps in flour. (Make sure bowl and fork are truly dry. Stray drops will clump up your mixture!)

Step 3—Make glaze: In a nonstick saucepan, stir together water and strawberry jam (or jelly) and bring to boil over medium heat. Stir in dry ingredients a little at a time until completely dissolved. Bring to a second boil and simmer and *stir* for 8 full minutes (do not remove early). Use your spoon or spatula to press out any visible clumps from your dry ingredients. As glaze cooks, it will thicken and darken. Bubbles will become large and make quiet popping sounds. After 8 minutes, remove from heat.

Step 4—Glaze strawberries: Pour hot glaze over fresh, cut strawberries. Fold gently to coat evenly and mound into baked and cooled pie shell (or store bought crust). With clean fingers, arrange the strawberries to make a pretty presentation by turning the sliced sides down. Chill in refrigerator for 2–3 hours to set. Because newly glazed berries will stick to plastic wrap, do not cover until *after* the pie is well chilled. Serve with sweetened whipped cream and...



Eat with Joy!

For more recipe ideas or to find out more about the books in my **Coffeehouse Mystery** series, visit my Web site: www.CoffeehouseMystery.com