



Strawberries

Five

Fresh

Recipes

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Buy This COOK THAT

Hello! I'm Amie Jo.
I'm the official taste-tester.

My mom Teri is the cook and photographer behind Buy This Cook That.

Strawberries are Here!

For us, strawberries are one of the first signs that spring has arrived. This year was no different, so we created Five Fresh Strawberry Recipes exclusively for our Buy This Cook That subscribers.

These strawberry recipes are fun to make and delicious to eat. Each brings a little something different to the table.

About Us

We are a busy fun-loving family living in a small Tennessee town. Our family loves to cook and loves to eat. Thanks for letting us share our recipes with you.

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Fresh Berry Tarts

Strawberry Muffin Shortcakes



BUY THIS

Strawberry Topping

1 lb fresh strawberries
1 TB white sugar

Whipped Cream

½ cup whipping cream
1 TB white sugar
½ tsp vanilla

Muffin Shortcakes

1 cup all purpose flour
1 tsp baking powder
¼ tsp baking soda
¼ tsp salt
½ stick butter
¼ cup white sugar
1 large egg
1 tsp vanilla

COOK THAT

- 1 Wash and slice strawberries. Add 2 tablespoons of sugar, stir, and set aside. Stir occasionally.
- 2 Cut butter into chunks. Let reach room temperature. Preheat oven to 400 degrees. Coat muffin pan with non-stick spray.
- 3 In a small bowl, sift together flour, baking powder, baking soda, and salt.
- 4 In a separate bowl, beat butter and ¼ cup of sugar on medium until fluffy, 1-2 minutes.
- 5 Add egg and 1 teaspoon of vanilla. Mix well to combine. Stir in mayo by hand until just combined. Batter will be thick.
- 6 Spoon batter into prepared pan; fill each cup ¾ full. Bake 14 minutes until toothpick comes out clean. Cool in pan 5 minutes, remove and cool.
- 7 In a cold bowl, combine whipping cream, 1 tablespoon of sugar, and ½ teaspoon vanilla. Beat on high until medium stiff peaks form, about 2 minutes.
- 8 Slice muffin in half and top with fresh strawberries. Place the other half on top and serve with whipped cream. Enjoy!

Strawberry Mint Rum Soda



BUY THIS

1 lb strawberries
1 cup plus 2 TB white sugar
5 TB water
1 ½ cups mint leaves
Juice of half a lemon

Lemon wedges
Mint sprigs
Club soda or carbonated water
Bacardi Light Rum

COOK THAT

- 1 Wash and slice strawberries. In a blender or using a hand held immersion blender, puree the sliced strawberries with 2 tablespoons of sugar and 2 tablespoons of water.
- 2 Pour strawberry puree into a small sauce pan. Add remaining water, sugar, lemon juice and heat over medium heat. Stir well to combine.
- 3 Gently mash the mint leaves to release more flavor. Stir into the strawberry mixture.
- 4 Reduce heat to low and simmer for 10 minutes.
- 5 Strain mixture and discard solids. Cool.
- 6 For each drink, fill an 8 ounce glass with crushed ice and two lemon wedges.
- 7 Spoon 3 to 4 tablespoons of the strawberry syrup over the ice, depending on how sweet you want it.
- 8 Add 1 ½ ounces of rum, and fill to the top with club soda or carbonated water.
- 9 Stir gently and serve with a mint sprig and a straw.

A refreshing and sweet cocktail featuring tart strawberries and fresh mint.

Strawberry Spinach Salad with Walnuts & Feta



BUY THIS

Dressing

1 TB Italian dressing mix
1 TB vegetable oil
½ TB white vinegar
½ TB water
½ TB mayo
tsp honey
¼ tsp Italian seasoning
1/8 tsp black pepper
1/8 tsp garlic powder

Savory Walnuts

½ cup walnut halves
2 TB butter
2 TB brown sugar
1/8 tsp garlic powder
1/8 tsp salt
1/8 tsp all purpose seasoning

Salad

10 cups fresh baby spinach
½ lb strawberries
½ cup radishes
¼ cup red onion
2/3 cup feta cheese

COOK THAT

- 1 In a large salad bowl, whisk together all dressing ingredients until well combined. Set aside.
- 2 Combine butter, walnuts, brown sugar, garlic powder and seasoning in a small skillet. Cook on medium-low heat until butter is melted. Stir frequently until walnuts are completely coated.
- 3 Continue to cook for 5 minutes, then transfer to wax or parchment paper. Spread walnuts out and let cool.
- 4 Wash all veggies. Trim spinach. Hull and slice strawberries. Slice radishes and onion very thin.
- 5 In the large bowl with the dressing, layer the spinach, strawberries, radishes and red onion. Add the walnuts and half of the feta cheese. Toss to coat well.
- 6 Serve immediately and top with remaining feta.

Strawberries & Cream Sugar Cookie Sandwiches



Rich and creamy strawberry & cream filling, sandwiched between two buttery sugar cookies. Makes approximately 20 sandwiches.

BUY THIS

Strawberries & Cream

8 oz pkg cream cheese
1 ½ cups strawberries chopped
½ cup plus 1 TB white sugar
1 cup powdered sugar
4 oz whipped topping

Sugar Cookies

2 ¾ cups all purpose flour
1 tsp baking soda
½ tsp salt
1 ¼ cup butter
2 cups white sugar plus ¼ cup
2 eggs
2 tsp vanilla

COOK THAT

- 1 In bowl, mash strawberries and 1 tablespoon of white sugar.
- 2 In a medium bowl, combine softened cream cheese, ½ cup white sugar, and powdered sugar with mixer on medium. Mix until creamy.
- 3 Add strawberries and mix on low until combined. Fold in whipped topping, do not over mix. Refrigerate.
- 4 Preheat oven to 350 degrees. In a bowl, combine flour, soda, and salt.
- 5 In separate bowl, beat softened butter and 2 cups white sugar until fluffy, about 2 minutes.
- 6 Beat in eggs one at a time. Add vanilla.
- 7 Gradually add dry ingredients; blend on low speed until just combined.
- 8 Pour ¼ cup sugar into a bowl. Roll dough into 1 1/2 inch size balls. Coat each in sugar and place on ungreased baking sheet 2 inches apart. Gently flatten the tops.
- 9 Bake 12 minutes until edges are brown and tops are slightly golden. Remove, cool on pan for 5 minutes. Transfer to wire rack and cool completely.
- 10 Spread strawberry mixture onto a cookie. Top with another cookie. Serve immediately, or wrap in wax paper and refrigerate.

Fresh Berry Tarts



BUY THIS

2 sheets of puff pastry
4 TB water
6 TB white sugar
1 cup strawberry jam
32 whole strawberries
Powdered sugar

COOK THAT

- 1 Let pastry sheets thaw according to package directions and unfold.
- 2 Preheat oven to 400 degrees. Line a baking sheet with parchment paper.
- 3 Place thawed pastry on lined baking sheet. Cut into 8 squares (4 squares per sheet).
- 4 On each pastry square, using your finger, wet the edges with water. Fold in each side about $\frac{1}{2}$ an inch. Crimp the edges and corners with a fork.
- 5 Wet the outside crust edges and sprinkle with sugar. Pierce the center of each pastry several times with a fork.
- 6 Bake the pastry for 20 minutes until puffed and golden brown. Let cool completely.
- 7 With a spoon, push down the center of each pastry, creating a well. Fill each pastry with approximately 2 tablespoons of strawberry jam.
- 8 Arrange 4 strawberries on top of each jam filled tart, and dust lightly with powdered sugar.
- 9 Serve immediately.

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