



Noreen's Kitchen

Strawberries for Shortcake

Ingredients

4 quarts fresh, ripe strawberries
1 ½ cups granulated sugar
½ cup orange juice
1 teaspoon vanilla extract

Step by Step Instructions

Wash and slice 3 quarts of strawberries into a large bowl. Set aside.

Mash remaining quart of berries with a potato masher or place in a food processor and roughly chop but do not puree.

Pour mashed berries over sliced berries.

Add sugar, orange juice and vanilla extract.

Stir well to combine. Allow to rest, covered in the refrigerator for at least 30 minutes. This will allow the strawberries to macerate and the juices to come out making a delicious syrup.

Serve as a topping for shortcake over biscuits, pound cake, angel food cake or sponge cake or as a sundae topping over ice cream.

This is best eaten within the first day.

This will keep for up to three days in the refrigerator.

ENJOY!!