

STRAWBERRY OAT BREAD

- 3 eggs
- 1 ½ cups sugar
- 1 cup vegetable oil
- 1 tablespoon vanilla
- 2 cups unbleached all purpose flour
- 1 cup quick oats
- 1 tablespoon cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt
- ½ teaspoon baking powder
- 2 cups crushed strawberries

Beat eggs & sugar, add oil & vanilla.

Mix in flour, oats, cinnamon, baking soda, salt, & baking powder. Add strawberries & mix well.

Pour into two greased & floured 4x8 inch loaf pans. Bake 1 hour at 350 degrees.



PEARL MARKET

Strawberry BBQ Sauce

- 2 cups fresh strawberries, hulled and sliced
- 1/3 cup strawberry preserves
- 1/3 cup ketchup
- 2 tablespoons soy sauce
- 2 tablespoons lemon juice
- 1 large clove of garlic, minced
- 1 teaspoon fresh, chopped ginger
- 1/2 teaspoon cayenne powder
- 1/2 teaspoon fresh grated lemon zest
- 1 scallion, minced
- 2 tablespoons fresh cilantro, chopped
- 1/8 teaspoon (3 dashes) Worcestershire

Place all ingredients in a food processor or blender and puree until smooth. Makes 2 cups.



STRAWBERRY SALSA

Pint or two of diced berries
1 green onion, diced
1 English cucumber, diced
1 yellow bell pepper, diced
1 jalapeno, minced (optional, not in original recipe)
Rice wine (or other) vinegar, to moisten
Handful of chopped parsley leaves

Mix together all but the strawberries and chill; add berries just before serving.

This makes a nice cool, summertime topping for grilled fish or chicken



PEARL MARKET

Strawberry Coconut Hummus

1 can garbanzos (chick peas) - strained

2 tbsp. tahini

2 tbsp. yogurt

1/2 fresh lemon - squeezed

1 cup sweetened coconut (flaked)

1 pint strawberries

Combine ingredients in the food processor & blend until smooth. Salt to taste.

How easy is that?!

