

To Make a Tart of Strawberries

From Lord Harlequin Tomfoolery

(From 'Ye Cook's Treasurie')

1 Qt Strawberries

½ cup Full-bodied Red Wine

½ cup Sugar

1 tsp. each, Ginger and Cinnamon

1 tbs.p. Cornstarch

1 Baked 9" Pie Shell

Wash the strawberries, remove the stems, and allow them to drain well. In a saucepan, heat the wine, sugar, ginger and cinnamon. Dissolve the cornstarch in just enough of the wine mixture to make a smooth paste. Add this to the saucepan and bring the wine to a boil, stirring constantly. Simmer for about 3 minutes or until the sauce thickens. Arrange the strawberries in the pie shell and pour the syrup over the berries. Chill thoroughly. Serve the tart with whipped cream.

Serves 6.