

OL-TIMEY AMERICAN STRAWBERRY SHORTCAKE

Another Pretty Good Recipe

Being known worldwide for my gastronomical prowess, I'm all the time looking for great new dishes. I first experienced this dessert along the shores of the Hudson River near Beacon, New York. It was at a concert for the environment put on by the folks that built the great Clearwater Sloop, organized and spirited by Pete Seeger, famed songwriter, folksinger, environmental wood chopper and Strawberry Shortcake King.

So, treat this recipe for what it is: a folk song you can chew.

What I mean is, go ahead and play with the recipe instructions to fit your own pallet and imagination. Like a good folk song, strawberry shortcake is really hard to screw up. *Two quarts of strawberries should do about six people*, so adjust the recipe accordingly. Like Pete says, the worst thing you can do is shortchange your guests on the shortcake, so make sure you have enough to start with.



Photo by Charles Porter

The Sloop Clearwater

For a party of 15-18 people, you will need 6 quarts of nice, ripe strawberries.

- Step one:
- * Slice (*not mash, crush or squish*) 3 quarts of strawberries
 - * place strawberries into a bowl
 - * add 1/4 cup sugar on top
- Step two:
- * Hull (*not slice, crush, mash or squish*) the other 3 quarts of strawberries
 - * If the berries are nice and sweet, no need for more sugar. Let ye ol' tongue decide
- Step three:
- Make your shortcake. Use your own recipe or knead dry:*
- * 2 1/2 cups of flour
 - * 1/2 pound of butter
 - * 3 teaspoons of baking powder
 - * 1 tablespoon of sugar
 - * a smidge of salt (you can define "smidge" as you see fit)

When you are about 25 minutes from serving your dessert,

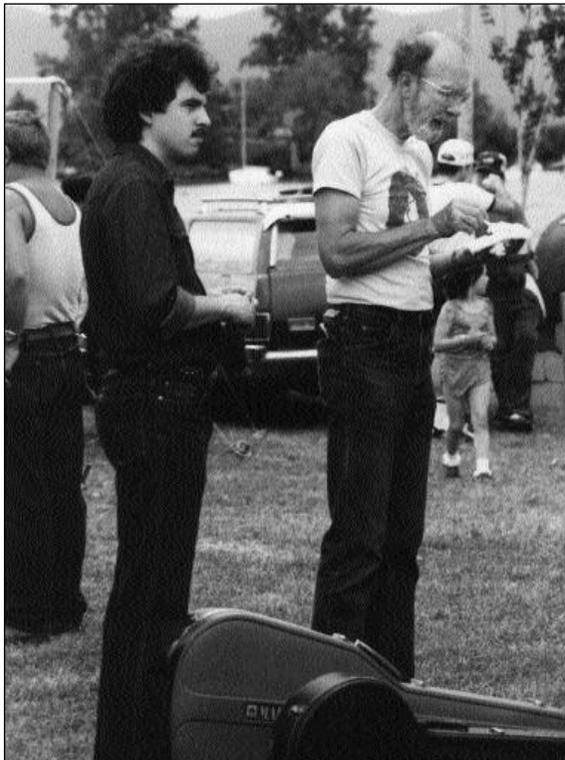
Step four: * in 30 seconds, add enough milk to the kneaded flour to make it sticky enough to push a lump off the mixing spoon
 * spread the mix into your large baking pan
 * bake at 350 degrees for about 15-20 minutes, or until the shortcake is brown on top and done in the middle

Step five:* while the shortcake is baking, add 1/4 teaspoon of vanilla and 1/4 cup of sugar to
 * 2 quarts of COLD whipping cream. Whip and chill.

Now, go back and finish dinner. When you're ready (or the shortcake is finished baking, whichever comes first), do the following. Quickly. Faster than a speeding bullet.

Step six: Remove your perfectly baked, golden brown shortcake from the oven, cut into 3" squares, slit them in half horizontally, put a pat of butter inside, and add the sliced berries. Put the top half of the shortbread on, add whipped cream and toss a handful of hulled strawberries on top.

This recipe will serve a party of 15-18 guests, assuming they're not a bunch of dessert hogs. Serve at your kitchen table with a cold glass of milk. Fasten your seatbelt, look both ways...and dig in!



Me and Pete chowin' down on shortcake.