

*Florida Strawberries...  
a Taste of Summer All Winter Long!*



When the Florida Strawberry Growers Association was lucky enough to partner with *Taste of the South* magazine in a nationwide recipe contest, we jumped at the chance. We proudly

present some of the winning contest recipes here. You'll love them and you'll love *Taste of the South*, too. Look for more contest recipes at [www.FlaStrawberry.com](http://www.FlaStrawberry.com) or [www.StrawberrySue.com](http://www.StrawberrySue.com).

*Sue Harrell*

DIRECTOR OF MARKETING, FLORIDA STRAWBERRY GROWERS ASSOCIATION



WWW.FLASTRAWBERRY.COM

*Taste of the South* magazine draws inspiration from our rich heritage, and celebrates the future of Southern food. We love presenting classic Southern flavors in new and interesting ways. The sweet, fresh, flavorful strawberries from Florida are a special Southern treat from Thanksgiving through Easter. Enjoy the prize-winning recipes in this brochure. And visit us often at [www.tasteofthesouthmagazine.com](http://www.tasteofthesouthmagazine.com).



*Brooke Bell*

EDITOR, TASTE OF THE SOUTH MAGAZINE

**TASTE**  
of the south

WINNER ~ PROFESSIONAL DIVISION, SALADS

*Florida Strawberry and Spicy Citrus Shrimp Salad with Avocado Strawberry Dressing*



RECIPE SUBMITTED BY  
ELISE WENDLAND  
DICKERSON, MARYLAND

*Yield: 5 servings*

- 15 jumbo fresh shrimp, peeled and deveined (tails on)
  - 1 to 2 tablespoons jerk seasoning
  - 1/2 cup peeled, pitted, and chopped avocado
  - 20 large Florida winter strawberries, quartered and divided
  - 1/4 cup plain yogurt
  - 1/4 cup fresh lime juice
  - 2 cloves garlic, minced
  - 3 tablespoons honey
  - 1/8 teaspoon salt
  - 1/8 teaspoon ground black pepper
  - 2 cups baby arugula or spring mix
  - 2 naval oranges, segmented (about 1 cup)
1. Spray grill rack with nonstick, nonflammable cooking spray. Preheat grill to medium-high heat (350° to 400°).
  2. Sprinkle shrimp evenly with jerk seasoning. Grill, covered with grill lid, until pink and firm, 2 to 3 minutes per side. Set aside to cool.
  3. In the container of an electric blender, combine avocado, 1/2 cup strawberries, yogurt, lime juice, garlic, honey, salt, and pepper; process until smooth.
  4. Place remaining strawberries in a medium bowl. Add arugula and orange segments, tossing gently to combine. Divide evenly among 3 salad plates. Arrange shrimp over salad. Serve with avocado dressing.

WINNER ~ PROFESSIONAL DIVISION, STARTERS & SALSAS

*Floridian-Style Strawberry Shrimp Ceviche*



RECIPE SUBMITTED BY  
SHANNON KOHN  
SIMPSONVILLE, SOUTH CAROLINA

*Yield: about 6 servings*

- 1 pound cooked medium shrimp, peeled, deveined, and chopped
  - 1 (16-ounce) container fresh Florida winter strawberries, chopped
  - 1/4 cup thinly sliced sweet onion
  - 1/4 cup sweetened flaked coconut, toasted
  - 2 tablespoons minced fresh cilantro
  - 3 tablespoons fresh Key-lime juice
  - 2 tablespoons honey
  - 1/4 teaspoon salt
  - 1/8 teaspoon ground black pepper
  - 1/8 teaspoon ground cinnamon
  - Endive leaves
  - Garnish: fresh cilantro leaves
1. In a large bowl, combine shrimp, strawberries, onion, coconut, and cilantro.
  2. In a small bowl, whisk together lime juice, honey, salt, pepper, and cinnamon. Add to shrimp mixture, tossing gently to coat. Cover, and refrigerate for at least 1 hour.
  3. Spoon ceviche into endive leaves. Garnish with cilantro leaves, if desired.

*Scrumptious*  
**Strawberry**  
SENSATIONS



WINNING RECIPES

*from the first  
Florida Strawberry Recipe Contest*

**A Taste of Summer All Winter Long!**

PRESENTED BY THE  
FLORIDA STRAWBERRY GROWERS ASSOCIATION  
AND TASTE OF THE SOUTH MAGAZINE



P.O. DRAWER 2550  
PLANT CITY, FL 33564  
WWW.FLASTRAWBERRY.COM

813.752.6822

FRONT COVER PHOTO © HOPEMAN MEDIA 2010

WWW.TASTEOFTHESOUTHMAGAZINE.COM

GRAND PRIZE WINNER ~ HOME COOK DIVISION  
WINNER ~ HOME COOK DIVISION, SALADS

WINNER ~ HOME COOK DIVISION, STARTERS & SALADS

WINNER ~ HOME COOK DIVISION, SWEETS

GRAND PRIZE WINNER ~ PROFESSIONAL DIVISION  
WINNER ~ PROFESSIONAL DIVISION, SWEETS



## Roasted Asparagus Salad with Fresh Winter Strawberries



(RECIPE PHOTO SHOWCASED ON COVER)  
RECIPE SUBMITTED BY  
BARBARA ESTABROOK, RHINELANDER, WISCONSIN  
Yield: 6 servings

- 4 thick slices applewood-smoked bacon, chopped
- 1/4 cup plus 1 1/2 tablespoons olive oil, divided
- 1 tablespoon orange marmalade
- 2 tablespoons white balsamic vinegar
- 30 fresh asparagus spears, tough ends removed
- 1 teaspoon kosher salt
- 1 (16-ounce) container fresh Florida winter strawberries, sliced 1/4 inch thick (about 2 1/2 cups)
- 6 tablespoons crumbled feta cheese with peppercorns
- 1/2 teaspoon ground black pepper

1. In a medium skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove bacon from skillet, and drain on paper towels. Drain bacon grease from skillet. (Do not wipe skillet out.)
2. Add 1/4 cup olive oil and marmalade to skillet. Cook over medium heat, stirring with a wooden spoon until marmalade is melted, loosening brown bits from bottom of skillet while stirring. Remove from heat, and stir in vinegar. Set aside.
3. Preheat oven to 425°. Line a rimmed baking sheet with aluminum foil.
4. Spread asparagus in a single layer on prepared baking sheet. Drizzle asparagus with remaining 1 1/2 tablespoons olive oil, tossing gently to coat. Sprinkle evenly with salt.
5. Bake until asparagus is barely tender, 5 to 10 minutes. Place asparagus on a large platter, or divide evenly among 6 salad plates.
6. Stir strawberries into marmalade mixture, tossing to coat. Spoon strawberry mixture evenly over asparagus. Top evenly with bacon, feta cheese, and pepper. Serve immediately.

## Savory and Sweet Strawberry Crostini with Balsamic Syrup



RECIPE SUBMITTED BY  
BARBARA ESTABROOK  
RHINELANDER, WISCONSIN  
Yield: about 5 dozen crostini

- 1/2 cup balsamic vinegar
- 1 (8-ounce) container nonfat plain Greek yogurt
- 1 (8-ounce) package cream cheese, softened
- 4 slices hardwood-smoked bacon, cooked and crumbled
- 2 tablespoons confectioners' sugar
- 36 (1/4-inch-thick) slices French baguette, toasted
- 1 (16-ounce) container fresh Florida winter strawberries, cut into 1/4-inch-thick slices (about 2 1/2 cups)
- 3 tablespoons finely sliced fresh basil

1. In a small saucepan, bring vinegar to a boil over medium-high heat. Reduce heat, and simmer until vinegar is reduced to 1/4 cup, 3 to 4 minutes. Remove from heat. Set aside.
2. In a small bowl, combine yogurt and cream cheese, stirring until smooth. Add bacon and confectioners' sugar, stirring until combined. Spread yogurt mixture evenly over toasted baguette slices. Top each evenly with sliced strawberries. Sprinkle each with basil, and drizzle with balsamic syrup. Serve immediately.

## Fresh Strawberry Monkey Bread



RECIPE SUBMITTED BY  
COURTNEY PANNETON  
SYLACAUGA, ALABAMA  
Yield: 1 fluted cake



- 1/2 cup toasted sliced almonds or pecans
- 1 (16-ounce) container fresh Florida winter strawberries, cut into 1/4-inch-thick slices, divided (about 2 1/2 cups)
- 1 1/2 cups sugar, divided
- 1 teaspoon ground cinnamon
- 3 (12-ounce) cans refrigerated buttermilk biscuits, cut into fourths
- 1/2 cup butter

1. Preheat oven to 350°. Spray a 15-cup fluted pan with nonstick cooking spray.
2. Sprinkle nuts evenly into bottom of prepared pan. Top with 1 cup sliced strawberries.
3. In a small bowl, combine 1/2 cup sugar and cinnamon. Dredge biscuit quarters in sugar mixture. Layer half of biscuit quarters over strawberries in prepared pan. Top evenly with 1 cup sliced strawberries. Layer remaining biscuit quarters over strawberries. Set aside.
4. In a small saucepan, combine remaining 1/2 cup strawberries, remaining 1 cup sugar, and butter. Bring to a boil over medium-high heat. Cook, stirring constantly, until sugar dissolves. Pour over biscuit quarters in pan.
5. Bake for 40 to 50 minutes, covering pan with aluminum foil to prevent excess browning if necessary. Let cool in pan for 10 minutes. Invert pan onto a serving dish. Serve immediately.

## Baked Florida Strawberry Cobbler



RECIPE SUBMITTED BY  
EMILY HOBBS  
SPRINGFIELD, MISSOURI  
Yield: 6 to 8 servings



- 1 3/4 pounds fresh Florida winter strawberries, sliced 1/4 inch thick (about 5 cups)
  - 1 cup plus 4 teaspoons all-purpose flour, divided
  - 1/4 cup plus 3 tablespoons sugar, divided
  - 1 teaspoon baking powder
  - 1/4 teaspoon salt
  - 1/4 cup cold unsalted butter, cut into small pieces
  - 1 large egg, lightly beaten
  - 3 tablespoons whole milk
- Garnish: vanilla ice cream

1. Preheat oven to 350°.
2. In an 8x8-inch baking dish, combine strawberries, 4 teaspoons flour, and 1/4 cup sugar.
3. In a medium bowl, combine remaining 1 cup flour, remaining 3 tablespoons sugar, baking powder, and salt. Using a pastry blender, cut in butter until mixture is crumbly. Add egg and milk, stirring just until dry ingredients are moistened. Spoon dough over strawberries by teaspoonfuls.
4. Bake until crust is golden brown and filling is bubbly, 35 to 40 minutes. Let cool for 5 to 10 minutes before serving. Serve with vanilla ice cream, if desired.

A Taste of Summer All Winter Long!

