

2007 Raspberry Recipes

Raspberry Syrup

4 cups raspberry juice
3 cups granulated sugar
2 cups corn syrup



Crush raspberries, place into a boiled cheesecloth; let drain. Place all ingredients in a saucepan and bring to a hard rolling boil, stirring constantly. Simmer 3-5 minutes. Test for thickness by placing a saucer into the freezer to freeze. At three minutes, remove syrup from stove, place a small amount onto the frozen saucer. If not thick enough, return saucepan to heat longer. Store in sterilized jars in refrigerator.

Raspberry Pie

Pastry for two 9 inch crusts
4 cups raspberries
1/2 cup sugar
3 tbsp flour
2 tsp lemon zest



Line pie plate with pastry. Toss together all ingredients and heap into the pie shell. Cover with top crust or lattice top (cut vents into solid top). Bake 450F for 10 minutes, then reduce heat and bake for 30 minutes at 350F or until crust is lightly golden.

- Contributed by Ollie Hackman

Summer Spinach Salad

4 cups spinach leaves
1 cup fresh raspberries
1/2 cup sliced red onion
1/2 cup sliced cucumber
1/2 cup raspberry vinaigrette



Raspberry Vinaigrette

1/2 cup fresh raspberries
1/2 cup vinegar
1/2 cup canola oil
1/2 cup honey
1/4 tsp cumin



Combine in blender until smooth.

Double Berry Cake Squares

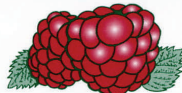
1 pound cake, cut into 12 slices
1/3 cup cranberry juice
2 cups raspberries
2 pkg vanilla instant pudding (4 svz size)
2 1/2 cups milk
4 cups whipped cream, divided



Arrange cake slices in bottom of 13x9 pan. Drizzle with cranberry juice. Arrange raspberries over cake. Prepare instant puddings as directed, reducing milk to 2 1/2 cups. Gently stir in 1 cup whipped cream. Spoon mixture over raspberries. Spread with remaining whipped cream. Refrigerate 1 hour before serving.

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