



# Give Your Family More of the Good Stuff!

**OSU**  
Oregon State  
UNIVERSITY  
Extension Service



## Strawberry Basics

### \$hop and \$ave

- ✿ Choose shiny, firm strawberries with a bright red color. Berries at room temperature should smell like strawberries. Attached green caps help berries stay fresh longer.
- ✿ Choose local berries when possible. They may be riper and more flavorful. Peak season is May, June and July. Smaller amounts are also available through September.
- ✿ Avoid dull, shriveled, mushy or moldy berries.
- ✿ Size of the berry doesn't matter. Small berries can have great flavor.
- ✿ Frozen berries may be a good choice for best flavor when strawberries are not in season. Look for those with no sugar added.

*Strawberries are an excellent source  
of vitamin C that helps  
our bodies heal.*



### Strawberry Math

1 pound = 4 cups whole = 3 cups sliced = 1 3/4 cup mashed



### Store Well Waste Less



- For best flavor and texture, plan to eat or freeze strawberries very soon after picking.
- To store for 1 to 3 days, refrigerate without washing or removing the green cap. Keeping the berries dry helps delay spoilage.
- Wash strawberries under cool running water just before serving. Drain. Remove caps by twisting or cutting them off.
- For longer storage, freeze cleaned, whole berries on a baking sheet. When firm, transfer to a freezer bag or container. Label and date. Use within a year for best quality.



# Cooking with Strawberries

Go to  
**FoodHero.org**  
for the  
**Yogurt Fruit Dip**  
recipe

## Frozen Strawberry Yogurt

### Ingredients:

4 cups **frozen strawberries** (unsweetened)  
1 cup nonfat **plain yogurt**  
3 Tablespoons **sugar**

### Directions:

1. Combine frozen strawberries, yogurt and sugar in a blender or food processor. Blend until creamy, about 2 to 4 minutes.
2. Serve immediately or freeze in an air-tight container or frozen treat molds for up to 1 month. Frozen leftovers will be very firm. Scrape into serving bowls with a spoon.

**Makes** 4 cups

**Prep time:** 5 to 10 minutes

## Strawberry Salsa

### Ingredients:

1 ½ cups fresh **strawberries**, chopped small (about ½ pound)  
½ **jalapeno pepper**, minced  
¼ cup **onion**, minced  
2 Tablespoons **cilantro**, finely chopped  
1 ½ teaspoons **lime juice**

### Directions:

1. Mix all ingredients together in a bowl. Flavors will blend if refrigerated for 30 minutes or more before serving.
2. Refrigerate leftovers within 2 hours.

**Makes** 2 cups

**Prep time:** 20 minutes

**Note:** See directions for **Baked Cinnamon Chips** on **FoodHero.org**

## Banana Berry Smoothie



### Ingredients:

1 cup sliced **banana** (1 medium banana)  
1 cup frozen **strawberries** (unsweetened)  
1 cup nonfat or low-fat (1%) **milk**  
1 cup **orange juice**

### Directions:

1. Place all ingredients in a blender.
2. Blend until smooth. If too thick, add a small amount of cold water and blend again.
3. Refrigerate leftovers within 2 hours.

**Makes** 4 cups

**Prep time:** 5 to 10 minutes



### Kids Can!

When kids help make healthy food, they are more likely to try it. Show kids how to:

- wash strawberries under cool running water and pull off the green caps.
- cut strawberries into slices, chunks, or even fun shapes. Ripe strawberries cut easily.
- fill a blender only about half full and be sure the lid is on tightly.