

# Strawberries Romanoff

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

*1 quart ripe strawberries*  
*1/3 cup liqueur*  
*1 orange*  
*1/3 cup sugar*  
*1 cup heavy cream*

Remove the stems from the strawberries. Rinse and drain. Place the berries in a bowl and add the sugar and liqueur of choice, stirring gently.

With a potato peeler, cut around the orange to produce a thin spiral of peel, being careful not to cut into the white pulp. Slice the peel into wafer thin shreds. Fold into the berries. Cover..

Refrigerate for at least one hour.

Whip the cream and flavor it with two tablespoons of sugar, if desired.

Spoon the berries into individual dishes. Top with whipped cream and top each with one whole berry. Drizzle juice over all.

*The liqueur can be Grand Marnier, Cointreau or Galliano.*

*A unique tartness can be produced by adding about one teaspoon of wafer thin shreds of lemon peel.*

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Per Serving (excluding unknown items): 1138 Calories; 88g Fat (67.8% calories from fat); 6g Protein; 88g Carbohydrate; 3g Dietary Fiber; 326mg Cholesterol; 90mg Sodium. Exchanges: 1 Fruit; 1/2 Non-Fat Milk; 17 1/2 Fat; 4 1/2 Other Carbohydrates.