



Ingredients: (4-6 servings)

- 2 quarts fresh strawberries
- $\frac{1}{4}$ - $\frac{1}{2}$ cup sugar (adjust to taste)
- Pound cake – store bought, pre-sliced
- Whip cream in the can
- Blueberries for garnish (optional)

Directions:

Wash berries. Remove stems and slice. Set a few unsliced berries aside to be used later for garnish. Take approximately 1 cup of the sliced berries and mash them a bit in a bowl. This helps release the juices. Add remaining sliced berries to the bowl of mashed strawberries. Next add the sugar. Use more or less depending on the sweetness of the strawberries. Let the bowl sit on the counter for 20 minutes so the flavors will mingle and the sugar dissolves.

To Assemble:

Place a piece of pound cake on plate. Spoon strawberries on top of cake; making sure to get some of the juice. Top berries with whip cream. Garnish with reserved strawberries and blueberries as desired. Enjoy!

View images at:

<http://billygorilly.com/blog/2013/strawberry-shortcake/>