

Our State eats

Published in the May 2015 issue of Our State

Strawberry-Clementine Pie

Yield: 6 servings.

- 1 9-inch prepared graham cracker crumb crust
- 3 ounces cream cheese, softened
- 5 tablespoons granulated sugar, divided
- 1 tablespoon milk
- 1 teaspoon vanilla extract, divided
- 1½ tablespoons cornstarch
- ½ cup orange juice
- ¼ cup orange liqueur
- 3 tablespoons light corn syrup
- 2½ cups fresh Clementine or Mandarin sections
- 1 pint fresh North Carolina strawberries, halved or sliced

Blend softened cream cheese, 2 tablespoons sugar, milk and ½ teaspoon vanilla extract.

Spread in bottom of graham cracker crust. Place in refrigerator to chill.

Mix cornstarch with remaining 3 tablespoons of sugar and blend with orange juice and orange liqueur. Pour mixture into a saucepan.



Cook, stirring constantly, until thickened. Stir in remaining vanilla. Cool to room temperature and then add corn syrup, mixing well. Arrange orange sections on top of cream cheese and top with strawberries.

Spoon orange glaze over fruit and chill for about 3 hours or until firm.

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