

## **Strawberry No Bake Cheesecake with Peppered Crust** By Chef Mark Mills, Frederick Community College, Frederick, Maryland



### **Ingredients**

2 oz Grand Marnier  
1 pt strawberries, fresh (topped and cut in half)  
1 C graham cracker crumbs  
½ c butter, unsalted (softened)  
2 Tbsp sugar  
8 oz cream cheese, softened  
14 oz sweetened condensed milk  
1/3 C lemon juice  
1 small pepper (your heat level preference)

### **Instructions**

Boil pepper in small amount of water on high until tender.  
Place half of topped and halved strawberries in a bowl.  
Pour liquor over them, 1 t of liquid from boiled pepper and 1 T sugar.  
Seal and refrigerate 2 hours or overnight.  
Mix graham cracker crumbs, ¼ tsp of pureed pepper, butter and 1 Tbsp sugar.  
Spread in a 9" pie pan. Place in freezer for about 15 minutes to firm.  
Mix cream cheese, condensed milk and lemon juice until smooth. Pour into pie crust.  
Refrigerate at least two hours or overnight.  
Garnish with other half of fresh strawberries and infused strawberries.  
Serve