



TODAY'S MAIN INGREDIENT

Strawberries in Balsamic Syrup

Surprisingly, adding balsamic vinegar or black pepper will intensify the flavor of strawberries, bringing out their sweetness. Be sure to try this!

INGREDIENTS

3 pints strawberries, washed, hulled and sliced
1/4 cup brown sugar
1/2 cup Balsamic vinegar
1 Tablespoon granulated sugar
1/2 teaspoon lemon juice

STEP 1 – Sprinkle the sliced strawberries with the brown sugar and let stand until they give up a fair amount of liquid. Strain the liquid into a saucepan. Set aside the berries and refrigerate until ready to serve.

STEP 2 – Put strawberry liquid in a saucepan with the vinegar, granulate sugar and lemon juice. Bring to boil and simmer until the liquid is quite syrupy, or reduced it by half of its original volume. Cool.

STEP 3 – Pour syrup over berries, toss, optionally add a few grinds of black pepper, and serve.

Serving options: on a scoop of ice cream, with a dab of whipped cream, or over pound cake or angel food cake.