

Balsamic Roasted Strawberries

Ingredients

1 pound fresh strawberries
1/2 tablespoons sugar
4 tablespoons aged balsamic vinegar

Method

Preheat oven to 350 degrees.

Remove tops off and cut in halves or quarters. Place berries in a 9 x 13 glass baking dish.

Sprinkle berries with sugar and drizzle vinegar on top. Stir together.

Roast for 45 minutes or until vinegar is reduced and thickened and syrupy. Stirring once while roasting.

Suggested servings: serve over vanilla ice cream or top a crostini with spreadable cheese, arugula & balsamic roasted strawberries for a delightful appetizer!

Makes: 4-6 servings

Time: 50 mins

