

Fragole in Aceto Balsamico

Strawberries in Balsamic Vinegar

Ingredients:

1 qt. fresh strawberries,
2 ½ tbsp. Balsamic Vinegar
6 tbsp. sugar



Directions:

Clean the berries gently with a damp sponge and hull the berries.
Cut in half and place in a glass bowl.
Sprinkle with sugar & let stand for 5 minutes. Add the vinegar & gently toss.
Refrigerate for at least 1 hour, or up to 4 hours, before serving.

The flavor of the strawberries is transformed by the balsamic.....it's magical!!