FRESH BALSAMIC STRAWBERRIES

4 cups  Fresh Spring time Early Strawberries
2 tablespoons  Balsamic Vinegar (12 yr old –is best)
3 tablespoons  Sugar or 1 tablespoon Splenda

- Clean and Thick Slice Strawberries
- Add Balsamic Vinegar and Sugar or Sub
- Toss and refrigerate in marinade for 1-2 hrs prior to service
- Serve as Dessert or toss with Green Salad

Note: *This is best for early strawberries that lack a well developed flavor and sugar content.*