
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.