



Strawberries with Balsamic Vinegar

Jacob · 29/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

6

Description

These balsamic strawberries are a unique gourmet way to serve a fantastic summer fruit. The balsamic vinegar brings out the berries' beautiful color and truly enhances their flavor. Great served with pound cake over vanilla ice cream or simply by themselves.

Ingredients

- 16 ounces fresh strawberries
- hulled and large berries cut in half - 2 tablespoons balsamic vinegar - $\frac{1}{4}$ cup white sugar - $\frac{1}{4}$ teaspoon freshly ground black pepper
- or to taste

Instructions

1. Place strawberries in a large bowl. Drizzle vinegar over strawberries.
2. then sprinkle with sugar. Stir gently to combine. Cover and let sit at room temperature for at least 1 hour but no more than 4 hours. Grind black pepper over strawberries just before serving.