

Balsamic Strawberries

Ingredients

1 pint strawberries
2-3 tsp sugar
1 TBSP balsamic vinegar
Optional: vanilla gelato

Instructions

1. Wash the strawberries and let them dry completely.
2. Remove the hull and halve or slice the strawberries. Place in a bowl or tupperware and sprinkle with sugar.
3. Cover tightly and allow to sit at room temperature for at least 2 hours. If preparing for longer than 3-4 hours, refrigerate, but bring to room temperature before serving.
4. Sprinkle on the vinegar just before serving. Serve in small individual bowls.
5. Optional: serve over vanilla gelato.

The story behind this recipe. When I was an exchange student in Italy, my class went to Florence for a 3 day field trip. One night we ate strawberries over gelato and they were the best strawberries I had ever had. I am convinced that they used the secret of adding a little balsamic vinegar just before serving.