

FRAGOLE ALL'ACETO BALSAMICO

Strawberries in Balsamic Vinegar

Serves 4

Ingredients:

1-1/2 lbs. strawberries, quartered
2 Tablespoons sugar
3/4 Tablespoon chopped fresh mint
2 Tablespoons Pompeian Balsamic Vinegar

Place the strawberries in a large bowl and sprinkle with the sugar. Add the mint and vinegar and mix well.

Let the mixture rest for 1 hour before serving.

Cook's Tip

For sharper sweet-and-sour contrasts, cook 3 Tablespoons of balsamic vinegar and 3 Tablespoons of sugar in a small nonstick saucepan until reduced by one third. Pour over the strawberries, add the mint, mix well and enjoy!