

We're Not Your Usual Italian

LORUSSO'S
C U C I N A

3121 Watson Road, St. Louis, MO 63139 314 647-6222 www.lorussos.com

Strawberries with Balsamic Vinegar

Ingredients:

1/3 cup good quality balsamic vinegar
2 teaspoons brown sugar
1/2 teaspoon lemon juice
3 pints strawberries, hulled and cut in half
(small strawberries can be whole)
2 Tablespoons packed brown sugar
Ground black pepper to taste (do not omit)

Method:

Bring the vinegar, brown sugar, and lemon juice to a simmer in a small heavy-bottomed saucepan over medium heat. Simmer until the syrup is reduced by half (to approximately 3 tablespoons) about 3 minutes. Transfer the vinegar syrup to a small bowl to cool completely.

With a spoon, lightly toss the berries and brown sugar in a large bowl. Let stand until the sugar dissolves and the berries exude some juice, 10 to 15 minutes. Pour the vinegar syrup over the berries, add pepper to taste, and toss to combine. Serve the berries and syrup over a dollop of mascarpone cheese or with a scoop of vanilla gelato. Serves 6

BUON APPETITO
