STRAWBERRIES WITH BALSAMIC VINEGAR

Advanced Lifestyle

Ingredients

16 ounces fresh strawberries, hulled and large berries cut in half 2 TBS balsamic vinegar 1/4 cup white sugar 1/4 teaspoon freshly ground black pepper, or to taste

Instructions:

- 1. Place strawberries in a bowl.
- 2. Drizzle vinegar over strawberries, and sprinkle with sugar.
- 3. Stir gently to combine. Cover, and let sit at room temperature for at least 1 hour but not more than 4 hours.
- 4. Just before serving, grind pepper over berries.

Portion-Per-Serving Information: (Yields 4 servings)

Serving = 1 cup = 1 FR

*www.AllRecipes.com