

## **Recipe**

Roasted Strawberries with Basil and Balsamic

### **Ingredients**

**2 pints of organic strawberries—tops removed and halved**

**¼ cup of brown sugar**

**6 fresh chopped basil leaves**

**6 fresh chopped mint leaves**

**1 zested/juiced lemon**

**2 tablespoons of Balsamic Vinegar from Modena**

**2 tablespoons of sweet-cream butter (unsalted)**

### **Directions**

- Pre-heat the oven to 400F.
- Toss the halved berries, sugar, balsamic, and lemon juice/zest in a mixing bowl. Allow the mixtures to macerate for 10 minutes. The berries will release their juices and the sugar will melt into the liquid.
- Stir the chopped herbs into the berry mixture.
- Pour the berry-herb-balsamic medley into an oven-safe dish—like a pie pan. Use your fingers to break the 2 tablespoons of butter on top.
- Bake, on the top wrack / uncovered, for 15-20 minutes. The berries will break down and the mixture will turn syrupy and bubble.
- Allow to cool before using to top ice cream/gelato, fresh whipped cream, or shortcakes.

### **Chef Chris Atwood's Notes:**

*Basil and balsamic add an addictive accent to sweet strawberries. The balsamic endows the berries with tartness and a hint of smokey flavor. Aromatic basil brightens what otherwise would be a cloyingly sweet sauce. Baking the berries also allows the fruit to break down slowly,*

*transforming the natural sugars into a caramelized compote. Ideal for sundaes, shortcakes or topping your pancakes!*

*P.S. Organic berries contain more natural sugars than the industrial giant strawberries. So, if you can find bright red organic berries, they're worth the extra dollar!*