

## Strawberries with Balsamic Vinegar

### WHY THIS RECIPE WORKS

For our strawberries with balsamic vinegar recipe, we tried all types of sweeteners with our sliced strawberries, and chose light brown sugar because its molasses notes echoed the flavor of the balsamic vinegar. The type of traditional balsamic vinegar that should be used in a strawberries with balsamic vinegar recipe is viscous and syrupy. We attempted to make an imitation by simmering supermarket balsamic until thick and reduced. While this worked to attain the right texture, the flavor was extremely sharp and harsh. We found that by adding a little sugar and a squeeze of lemon juice to the vinegar before reducing it, we were able to achieve a closer approximation.



### INGREDIENTS

- $\frac{1}{3}$  cup balsamic vinegar
- 2** teaspoons granulated sugar
- $\frac{1}{2}$  teaspoon lemon juice
- 3** pints strawberries, hulled and cut lengthwise into  $\frac{1}{4}$ -inch-thick slices (small strawberries can be halved or quartered)
- $\frac{1}{4}$  cup packed light brown sugar
- Ground black pepper

### INSTRUCTIONS

**SERVES 6**

If you don't have light brown sugar on hand, sprinkle the berries with an equal amount of granulated white sugar. Serve the berries and syrup as is or with a scoop of vanilla ice cream or a dollop of lightly sweetened mascarpone cheese.

1. Bring the vinegar, granulated 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 and cool completely.

2. 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. Divide the berries among individual bowls or goblets and serve immediately.