

Tavern on the Green Autumn Fig Balsamic Vinegar Strawberry Delight

Serves 6

Ingredients:

16 ounces fresh strawberries, hulled and large berries cut
in half

2 tablespoons **Tavern on the Green Autumn Fig
Balsamic Vinegar**

1/4 cup white sugar

1/2 teaspoon fresh lemon juice

Directions:

1. Place strawberries in a bowl. Drizzle **Tavern on the Green Autumn Fig Balsamic Vinegar** over strawberries, and sprinkle with sugar and lemon. Stir gently to combine. Cover and let sit at room temperature for at least 1 hour but not more than 4 hours.

Serve plain, with pound cake or vanilla ice cream.