

## Balsamic-Glazed Strawberries over Ice Cream

Makes 2 servings.



*6 large ripe strawberries*

*2 Tbsp. Napoleon Balsamic Vinegar or Napoleon White Balsamic Vinegar*

*2 Tbsp. packed brown sugar*

*About 1-1/2 cups super-premium vanilla ice cream*

Trim strawberries and cut into wedges. In a small, heavy saucepan, heat vinegar and brown sugar over moderate heat, stirring until sugar is dissolved.

Simmer one minute. Remove pan from heat and add strawberries, tossing to coat.

Scoop ice cream into 2 bowls and top with warm, glazed strawberries.

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