

## Koterba's Kulinary Korner

### Roasted Strawberries with Balsamic Vinegar:

This time of year the strawberries are not what they will be later on in the summer. Here is a way to pump up the flavor!

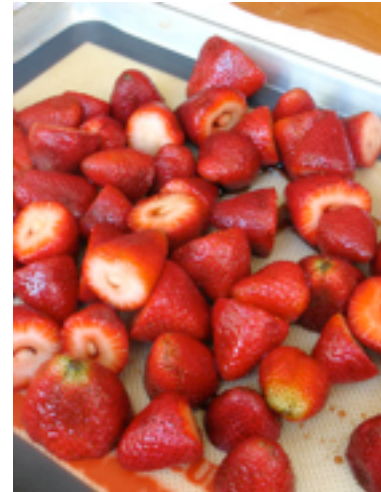
Preheat oven to 350°.

Toss 2 pounds of cleaned and trimmed strawberries with 1/4 cup of sugar and 3 tablespoons aged balsamic vinegar.

Spread the berries on a baking sheet lined with a silpat or parchment.

Bake for 40 minutes. Reserve the strawberries and the syrup that is produced. Serve warm with ice cream, chocolate tart, angle food cake, cheese cake or springtime crêpes.

Frank Koterba,  
Culinary Guru. FCFF



*"I continually read of men who said they could be just as happy not catching trout as catching them. To me, that even then sounded pious nonsense, and rather more of an excuse than a statement of fact.... No, I want to get them, and every time I slip on my waders, and put on a fly, it is with this in mind."*

*Brian Clarke*  
*"The Pursuit Of The Stillwater Trout" (1975)*