

Strawberry Balsamic Vinaigrette

Makes 12 oz. of vinaigrette

Ingredients

1 C Balsamic Vinegar de Modena
½ tsp Table Salt
½ tsp Black Pepper
2 TBS Sugar
½ C Frozen Strawberries Defrosted & Pureed
2 C Extra Virgin Olive Oil

Whisk, until smooth, one cup balsamic vinegar, ½ teaspoon each of salt and pepper, 2 tablespoons of sugar and 1/2 cup of frozen strawberries that have been defrosted and pureed. While whisking, slowly drizzle in the extra virgin olive oil.

Storage: Store in the refrigerator. Olive oil thickens in the refrigerator so you will need to leave the prepared dressing at room temperature for 5 minutes then shake it well.

* *Pronto Substitutes*

Vinegar – I prefer a good quality Balsamic Vinegar de Modena but you can use red wine, cider, or any other vinegar depending on what type of taste you are looking for.

Fruit Puree – I use frozen strawberries that have been thawed and pureed in a blender. You can use a variety of fresh fruit as well such as fresh ripe peaches (peeled).

Olive Oil – You can use any oil, such as canola, but extra virgin olive oil tastes best and is the healthiest.

Website: www.nickverna.com

Blog: www.italian-fusion.blogspot.com

Email: casaverna@nc.rr.com

Pinterest: www.pinterest.com/nickverna

Twitter: [@foodienick](https://twitter.com/foodienick)

Facebook: <http://www.facebook.com/casaverna>

