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Strawberry Caprese Salad

Place the following ingredients in a bowl: 2-3 baskets of fresh strawberries cut in quarters. Approximately equal amount of buffalo mozzarella cheese cut in cubes. One ripe but firm avocado cut in cubes. Whisk equal parts *strawberry balsamic vinegar* and basil olive oil (optional replacement use extra virgin olive oil and add a handful of chopped fresh basil to the salad). Toss dressing with ingredients and serve over a bed of finely shredded butter lettuce.

Strawberry Baked Brie

Bake your brie in the oven at 350 degrees for about 8-10 minutes until warm but not runny. Meanwhile, toast almond slices in a non-stick pan over medium heat until slightly darkened and crispy. Heat 1 basket of sliced strawberries and ¼ cup *strawberry balsamic vinegar* over med-low heat in a non-stick pan until starting to bubble. When cheese is ready place in serving dish, cover with strawberry balsamic mixture and sprinkle with toasted almonds. Serve with crusty bread.

Spicy Strawberry Grilled Salmon

Rinse and pat dry a salmon filet. Spread with jalapeno olive oil and sprinkle with salt and pepper. Grill over medium heat brushing with jalapeno oil as needed until cooked - about 20 minutes depending on thickness of filet. (Optional for less heat use extra virgin olive oil.)

Meanwhile combine ½ cup *strawberry balsamic vinegar*, 1 tablespoon of Dijon Mustard and a sprinkling of red pepper flakes in a saucepan on low heat and cook until bubbly and slightly thickened. Allow to cool slightly. Brush salmon to coat several times and then pour the remaining sauce over the salmon. Garnish with fresh sliced strawberries if desired.

Layered Pound or Short Cake with Balsamic Strawberries and Whipped Cream

Macerate together 1 pound sliced strawberries and ¼ cup *strawberry balsamic vinegar*. (Optionally add 2 tablespoons finely chopped fresh mint.) Next, using a mixer, beat 1.5 cups heavy cream (chilled), 3 tablespoons granulated sugar, and 1.5 teaspoons vanilla extract until soft peaks form, about 1 1/2 to 2 minutes.

Cut thin slices of pound or short cake to create layers. Start with a thin layer of cake, spread with cream and a layer of strawberries. Repeat 2-3 times. Top with a final layer of cake, a dollop of whipped cream, a drizzle of *strawberry balsamic vinegar* (and optionally a fresh mint leaf for color). Serve immediately.