

# MACERATED STRAWBERRIES

SERVINGS: 2-4



PREP TIME: 10 MINUTES



MACERATING TIME: 30-60 MINUTES



## Ingredients:

- 2 cups strawberries, hulled and quartered
- 2 tablespoons Lucky Lime & Sea Salt Honey
- 1/4 teaspoon black pepper
- 1 teaspoon balsamic vinegar

## Directions:

1. Place the prepared strawberries in a medium mixing bowl.
2. Drizzle with Lucky Lime & Sea Salt Honey and balsamic vinegar.
3. Sprinkle with the sea salt and black pepper.
4. Gently stir the mixture for 1 minute until the strawberries are evenly coated.
5. Cover the bowl with plastic wrap. Let it rest at room temperature for 30 to 60 minutes, stirring every 10 to 15 minutes.
6. Serve at room temperature.

## Notes:

Since honey is thicker than granulated sugar, the maceration process may take slightly longer to release the juices. If you have time, let it rest on the counter for the full hour.

These strawberries are incredibly delicious eaten entirely on their own. You might also serve them over vanilla ice cream, Greek yogurt or waffles.

