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| Fresh Strawberries with Chantilly Cream |
| This is a simple and delicious dessert. It looks great when served in individual martini glasses. This is also good served as a dip for a dessert buffet. |
| C:\Users\Owner\Pictures\Food\Chantilly Cream\IMG_0716.JPG   |  |  |  | | --- | --- | --- | |  |  | Fresh strawberries, whole or sliced | | 16 | oz | Sour cream | | 1 | cup | Dark brown sugar ( or more in order to get desired caramel color and taste) | |
| Wash fresh strawberries. Leave whole if serving with the dip or slice if serving in individual bowls.  C:\Users\Owner\Pictures\Food\Chantilly Cream\IMG_0647.JPG  Mix dark brown sugar into the sour cream until it is a dark caramel color.  C:\Users\Owner\Pictures\Food\Chantilly Cream\IMG_0652.JPG C:\Users\Owner\Pictures\Food\Chantilly Cream\IMG_0655.JPG  C:\Users\Owner\Pictures\Food\Chantilly Cream\IMG_0658.JPG C:\Users\Owner\Pictures\Food\Chantilly Cream\IMG_0662.JPG  For individual servings, spoon the Chantilly cream over the strawberries.  C:\Users\Owner\Pictures\Food\Chantilly Cream\IMG_0673.JPG  To serve as a dip, place Chantilly Cream in a small crystal bowl and place on a plate. Surround with whole fresh strawberries. |



**Let’s make life special by sharing great food with our family and friends! Enjoy!**