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| Sugared Strawberries |
| C:\Users\Owner\Pictures\Food\Sweetened Strawberries\IMG_0368.JPG   |  |  |  | | --- | --- | --- | | 16 | oz | Whole fresh strawberries | | 3/4 | cup | Granulated sugar | |
| Wash and slice the strawberries removing the leaves and stems.  C:\Users\Owner\Pictures\Food\Sweetened Strawberries\IMG_0214 (2).JPG C:\Users\Owner\Pictures\Food\Sweetened Strawberries\IMG_0219 (2).JPG  Add the sliced strawberries and the sugar to a bowl.  C:\Users\Owner\Pictures\Food\Sweetened Strawberries\IMG_0225 (2).JPG C:\Users\Owner\Pictures\Food\Sweetened Strawberries\IMG_0226.JPG  Stir gently to combine well.  C:\Users\Owner\Pictures\Food\Sweetened Strawberries\IMG_0227.JPG C:\Users\Owner\Pictures\Food\Sweetened Strawberries\IMG_0228.JPG  Cover the bowl with plastic wrap and let set a room temperature for about 2 hours, or refrigerate for up to 4 hours. ( I prefer to let the strawberries set out at room temperature because they get very soft when they are refrigerated.)      Stir well before serving. These are good served over shortcake, pound cake or ice cream.  **Let’s make life special by sharing great food with our family and friends! Enjoy!** |
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