



TASTING TABLE

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Roasted Strawberries

Adapted from Michelle Polzine

Makes about 1 cup

- 2 baskets strawberries
- $\frac{1}{4}$ to $\frac{1}{2}$ cup sugar

1. Preheat the oven to 200°. Fill a large bowl with water. Add the berries and toss them in the water gently to clean. Drain and dry with paper towels or a dish towel.
2. Hull each strawberry with a sharp paring knife.
3. If the berries are especially small, leave them whole. If not, cut each in half.
4. In a bowl, toss the berries with $\frac{1}{4}$ cup sugar. The berries should look slightly moist. If not, add more sugar 1 tablespoon at a time until they take on a glossy appearance.
5. Place the berries in a glass baking pan that is small enough that the berries fit snugly. Roast for about 2½ hours, until the berries shrink considerably and become chewy. (The larger the berries, the longer they take to cook.)
6. Serve as a topping for ice cream or as the filling for a tart or shortcakes.

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