Idiot's Kitchen Recipe – Roasted Strawberries

Recipe from www.idiotskitchen.com - Adapted from Heidi Swanson & Shutterbean

Ingredients:

1-1½ pounds fresh strawberries (about 3 full pints)
3 Tablespoons maple syrup
2 Tablespoons olive oil
2 Tablespoons balsamic reduction (I like Trader Joe's)
Pinch sea salt

Vanilla Ice Cream, Yogurt, Cake, etc. for serving.

Preheat the oven to 350 degrees.

In a bowl big enough to accommodate the berries, mix 3 Tablespoons maple syrup, 2 Tablespoons olive oil, and 2 Tablespoons balsamic reduction. Add a pinch of salt and whisk to combine.

Rinse and dry 1-1½ pounds of fresh strawberries. The drier you get the berries, the better they will roast. Remove the hulls and stems and cut the berries half or into quarters if they are especially large.

Add the berries to the bowl of syrup and gently stir to coat all of the berries.

Dump the berries onto a parchment paper lined baking dish and roast at 350 degrees for 30-40 minutes.

When they come out of the oven, scoop them into a bowl while they are still warm so that they don't stick to the pan.

Makes 4 moderate servings and will keep for 1 week in the refrigerator. (From now on, I plan to make a double batch!)