

Strawberry Balsamic Salsa



FROM THE KITCHEN OF
DEBBIE MACOMBER

Sweet strawberries and fresh herbs tossed in tangy balsamic vinegar create a delicious salsa with endless uses. Scoop it up with pita chips, toss it with spinach leaves for an easy salad, or use it to jazz up strawberry shortcakes! We also think it's delectable on a goat cheese-topped crostini.

Makes about 3 cups

Ingredients

1 ½ pounds strawberries, hulled
and diced

2 tablespoons basil, chopped

2 tablespoons mint, chopped

1 tablespoon balsamic vinegar

1-2 tablespoons brown sugar

¼ teaspoon freshly ground black
pepper

Pita chips, for serving

Directions

Combine strawberries, basil and mint in a bowl. Add balsamic vinegar, 1 tablespoon of the brown sugar, and the black pepper; toss gently to combine. Let sit for 10 minutes for strawberries to macerate and flavors to combine. Add the rest of the brown sugar to taste. Serve immediately.