

VANILLA ICE CREAM WITH STRAWBERRIES AND A BALSAMIC AND SYRUP REDUCTION

A couple weeks ago I posted a recipe for Roasted Carrots with a Balsamic and Syrup Reduction. The carrots are delicious. When I make them we're always leftover with a bit of the reduced balsamic and maple syrup reduction. On a whim I decided to drizzle it over some plain vanilla ice cream we had in the freezer with a few strawberries. The result was shockingly good. The syrup maintains a little zing from the balsamic but melts with the sweetness of the ice cream. The syrup thickens as it gets cold resulting in a thick, rich, bright topping for your ice cream. The balsamic vinegar goes perfectly with the strawberries. I could eat this every night.

Ingredients.

vanilla ice cream

large fresh strawberries, washed, trimmed and cut in half

balsamic vinegar

maple syrup

Directions.

In a small saucepan combine 1/2 cup of balsamic vinegar and 1/2 cup of maple syrup. Simmer over medium heat, whisking occasionally, until it has reduced to 2/3 cup. About 10 minutes.

Pour into a serving dish and allow to cool for about 10-15 minutes.

Scoop your ice cream into bowls, top with strawberries and drizzle with a good amount of the balsamic and syrup reduction. Mmmmmmmmmmm.

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