



Strawberry Brie Bites

MyPlate2Yours - Lynn Dugan

Ingredients

1 pound fresh strawberries, hulled
Fresh basil, one leaf per strawberry (about 20-24)
1 cup balsamic vinegar
1/2 pound Brie cheese, cut 1/4-inch slices into 1-inch squares (20-24 pieces)
Toothpicks or small bamboo skewers

Directions

Pour balsamic vinegar into a small saucepan and gently simmer for 20 to 30 minutes until the glaze is thick and coats a spoon (consistency of chocolate syrup). Set aside and allow to cool in pan.

Prepare a serving dish with a light coat of oil or cooking spray. Start stacking ingredients with a piece of brie as the base. Add basil (leaf should curve up to catch the glaze). Next, add the strawberry (hulled side down). Spear stack with toothpick and drizzle with glaze. Arrange on the prepared serving dish.

Enjoy!

Note: Any unused balsamic glaze can be stored in a covered container in the refrigerator for several weeks.