

STRAWBERRIES & CHERRIES

Strawberry season is just about over... take advantage & freeze some now for the winter, or enjoy the last of fresh Oregon Strawberries while you can!

While growing up, Manuel & Alan's parents loved to entertain and have friends over for dinner. Many of them were Italian... so they had the opportunity to experience the food & flavors of Italy quite often! Here are a few twists on simple strawberry desserts from family friends:

Fragole Al Marsala "Strawberries With Marsala Wine"

4 pints of fresh strawberries
¼ cup sugar
¼ cup marsala wine (sweet)

About 1/2 hour before serving, gently toss all ingredients until sugar is completely dissolved. Toss once more just before serving. You can also add a few mint leaves for a little more visual/flavor interest.

Fragole E Aceto Balsamico "Strawberries With Balsamic Vinegar"

It is best to use some of our Bentons or Totems for this quick dessert. If needed, gently rinse strawberries with water and lightly pat dry with paper towel. Cut fresh strawberries in half, and drizzle a small amount of aged (at least 20+ years) balsamic vinegar. Serve immediately & enjoy with friends!

Cherries are now in full swing. Make some brandied cherries now for the holidays this winter. This is a simple, but excellent recipe for making a small batch for you & your friends.

Brandied Cherries

4 pounds dark cherries
5 cups sugar
2 cups water
1 1/2 cups brandy

Trim the stems of the cherries to within 1" of the fruit. Bring 1 cup sugar and 2 cups water to a boil in a saucepan over medium heat. Blanch the cherries, a cup at a time, for 2 minutes in the simmering syrup. Remove to a platter with a slotted spoon and cool. Add remaining sugar to the syrup and cook until the sugar is dissolved and the syrup is at the boiling point. Remove from heat and cool. Spoon the cherries into sterilized pint jars. Add the brandy to the cooled syrup, pour over the cherries and seal. Keep in a cool dry place for 4 months before using. Makes about 6 pints.