

# Balsamic Strawberry Crostini

## INGREDIENTS

- 3 tablespoons brown sugar
- 2 tablespoons balsamic vinegar
- 1 pint strawberries, hulled and sliced
- 5 tablespoons finely sliced basil, divided
- 1 large baguette
- 2 tablespoons olive oil
- salt to taste
- 8 ounces goat cheese, room temperature
- 2 tablespoons finely sliced basil for garnish
- honey for serving

## DIRECTIONS

1. Preheat oven to 400-degrees.
2. In a medium bowl, add sugar and balsamic vinegar and stir until combined. Add sliced strawberries and 3 tablespoons of basil. Gently stir to coat and let sit for 15-20 minutes.
3. Slice the baguette into 1/3"-thick slices on the diagonal.
4. Place bread on a large baking sheet in one layer - brush both sides with olive oil and sprinkle with coarse salt.
5. Bake bread for 10-12 minutes until toasted. Allow to cool for a few minutes before assembling.
6. Assemble crostini: spread a thin layer of goat cheese on each slice and top with a spoonful of marinated strawberries. Drizzle with leftover balsamic glaze and/or honey and sprinkle with remaining basil.



# Fish with Strawberry Salsa

## INGREDIENTS

- 1 pint of fresh strawberries, diced
- 1/2 cup red onion, finely diced
- 1 jalapeno, seeded and finely diced
- 1/4 cup cilantro, chopped
- 1 lime, juiced
- 1/2 teaspoon salt, to taste
- 1/4 teaspoon pepper, to taste
- 4 2-ounce fish fillets like cod, tilapia, or halibut
- salt and pepper to taste
- 1/2 teaspoon sugar
- 2 tablespoons oil or butter

## DIRECTIONS

1. Preheat oven to 375-degrees.
2. Combine salsa ingredients in a medium bowl: strawberries, red onion, jalapeno, cilantro, lime juice, salt, and pepper. Stir to combine and let rest for 15-20 minutes.
3. Pat fish dry and season both sides with salt and pepper. Sprinkle the top of the fish with sugar.
4. Heat an oven-safe nonstick skillet over medium-high heat. Add oil or butter and heat until almost smoking.
5. Add fish, placing the sugar side down in the pan. Gently press the fish into the pan and cook for 1-2 minutes until well seared.
6. Gently flip fish over and transfer the pan to the preheated oven to continue cooking. Bake for 7-10 minutes until fish reaches 145-degrees.
7. Gently transfer fish to serving plate and top with strawberry salsa.



# Strawberry Zing Chicken Wings

## INGREDIENTS

- 2 pounds chicken wings, tips removed and separated
- 1 tablespoon baking powder
- salt and pepper to taste
- 1 pint of strawberries, finely chopped
- 1/3 cup rice vinegar
- 1/4 cup water
- 1/2 cup sugar
- 2-3 tablespoons fish sauce
- 2 tablespoons rice vinegar
- 1-2 teaspoons red pepper flakes, to taste
- 1 teaspoon ginger, minced
- 2 cloves garlic, minced
- 2 teaspoons cornstarch dissolved in 1 tablespoon water
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- Optional: natural red food coloring

## DIRECTIONS

1. Preheat oven to 450-degrees. Prepare a large baking sheet: cover with foil and place an oven-safe cooling rack on the baking sheet and spray with nonstick spray.
2. Dry chicken wings thoroughly with paper towels. Toss wings with baking powder until all pieces are coated.
3. Lay wings on prepared baking sheet, leaving space between each wing. Salt and pepper to taste.
4. Turn the heat down to 425-degrees and bake for 30-40 minutes until browned and crisp. Let rest for at least 5 minutes before adding sauce.
5. Prepare the sauce by placing all ingredients EXCEPT the cornstarch into a medium saucepan.
6. Bring to a boil and reduce heat to a steady simmer, stirring frequently. Cook until strawberries break down, about 10-15 minutes.
7. Use an immersion blender or transfer to a heat-safe blender to blend remaining strawberry bits. Optional: add a small amount of red food coloring to brighten the sauce's color.
8. Return sauce to the saucepan, add the cornstarch slurry and cook for 1-2 minutes over medium-high heat, until thickened.
9. Add enough sauce to the chicken to thoroughly coat each wing and serve. Store leftover sauce in the fridge for up to 1 week.



# Strawberry Rhubarb Fool

## INGREDIENTS

- 1/2 pound rhubarb
- 1 pint fresh strawberries, hulled and quartered
- 1 tablespoons orange juice
- 8 tablespoons sugar, divided
- 1/8 teaspoon salt
- 1 cup heavy whipping cream
- 1/4 cup sour cream
- 1/2 teaspoon vanilla
- 4 graham crackers, crushed

## DIRECTIONS

1. Soak rhubarb in cold water for about 20 minutes. Pat dry with paper towels and chop into 1/2-inch pieces.
2. In a medium saucepan, bring orange juice, 6 tablespoons sugar, and salt to a boil over medium-high heat.
3. Add rhubarb and strawberries to the saucepan and return to a boil. Stir only a few times - avoid over stirring. Cook for about 7-10 minutes until rhubarb is tender.
4. Transfer mixture to a shallow bowl to cool - once at room temp, cover and place in the refrigerator to cool thoroughly, at least one hour.
5. In the bowl of a stand mixer, add heavy whipping cream, sour cream, vanilla, and remaining 2 tablespoons of sugar. Beat on low speed until bubbles begin to form. Increase speed to medium and beat until beaters begin to leave paths in the mixture. Increase to high speed and beat until mixture nearly doubles in volume and holds stiff peaks.
6. Prepare two 8-ounce glasses by spooning in 1/4 of the rhubarb-strawberry mixture into each glass and topping with 1/4 of the prepared cream. Repeat. Top with a little extra cream and crushed graham crackers.

