

Strawberry “Sandwiches”

By Kathy Gunst

Kathy’s Note: Here’s the strawberry “sandwich” recipe that I dreamt – a kind of savory, new-wave version of chocolate-dipped strawberries. Ripe, fresh berries are cut in half and one half is topped with prosciutto, baby spinach or watercress leaves, and sandwiched back together. In this “sandwich,” the berry acts as the bread. To finish it off, the berry is drizzled with a reduced balsamic vinegar glaze, which compliments both the berry’s sweetness and the savory filling. Serve the berry “sandwiches” with cocktails, or on top of a salad.

Ingredients:

½ cup good-quality balsamic vinegar

About 16 medium to large, or 24 small to medium ripe strawberries, stemmed

¼ pound imported prosciutto, very thinly sliced

1 packed cup baby spinach, watercress, or arugula, washed and thoroughly dried

A few grindings of black pepper

Instructions:

Place the vinegar in a small saucepan and place over medium heat. Cook for about 10 minutes, watching it like a hawk, until the vinegar is quite reduced and is thick enough to coat a spoon. It becomes a thick, black glaze. Remove from the heat and set aside.

Cut the berries in half lengthwise. Fold a slice of prosciutto in half and then in thirds and place on half of the berry. Place 2 to 3 leaves of the spinach on top of the prosciutto and add a light grinding of pepper. Top with the other berry half.

Repeat with the remaining berries, placing them on an attractive serving platter. Drizzle the balsamic glaze over the berries, creating a squiggly design.

Makes 16 to 24 “sandwiches”