



Dessert: Balsamic-Infused Strawberries with Mascarpone

Ingredients:

- 1 pint fresh strawberries, halved
- 2-3 tbsp [Tillie's 18-Year-Old Balsamic Vinegar](#)
- 1/2 cup mascarpone cheese
- 1 tsp vanilla extract
- 2 tbsp powdered sugar
- Fresh mint for garnish



Instructions:

1. Toss strawberries with balsamic vinegar and let sit for 15 minutes to macerate.
2. Whisk mascarpone, vanilla, and powdered sugar until smooth.
3. Spoon mascarpone into bowls, top with balsamic strawberries, and garnish with fresh mint.

