



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### BALSAMIC STRAWBERRY & RICOTTA CROSTINI

½ cup strawberries, chopped

2 teaspoons brown sugar

¼ cup balsamic vinegar

5 tablespoons ricotta

1 teaspoon lemon zest

½ baguette

1. Slice the baguette into 12 ½ inch slices. Toast them at 350 degrees F for 5 minutes or until nicely toasted.
2. While your tiny toasts are toasting, chop strawberries into teeny, tiny pieces until you have ½ cup. If your strawberries are really ripe, you might want to place them on a paper towel while you prepare the balsamic reduction sauce to allow the juice to release. Otherwise, the strawberry juice will water down the sauce when combined.
3. In a small saucepan, add 4 tablespoons balsamic vinegar and 2 teaspoons brown sugar. Reduce the vinegar over medium heat, stirring occasionally, for 6-8 minutes, until the consistency is somewhat thick and saucy.
4. While the sauce reduces, prepare 1 teaspoon lemon zest.
5. Combine strawberries and lemon zest, pour the balsamic reduction sauce into measuring cup or bowl, and gently stir.
6. Add a little ricotta to each toast, then carefully add the delicious balsamic strawberries to the crostini.

#### NOTES:

- Only use fresh strawberries. Frozen strawberries will release too much liquid once thawed.
- Assemble the crostini just before serving.