Strawberries with Balsamic Vinegar

Ingredients:
1 pound fresh, ripe strawberries, hulled and sliced
1 tablespoon sugar
1 tablespoon balsamic vinegar

Equipment:
Knife
Cutting board
Potato peeler
Small bowl
Measuring spoons

Number of Servings: 4
Prep Time: 25 minutes
Total Time: 1 hour and 30 minutes

Directions
1. Wash strawberries and remove hulls and stems with the end of a potato peeler or a small sharp knife.
2. Slice and place in a medium bowl. Sprinkle with sugar, stir gently, and allow to stand for 15 minutes.
3. Drizzle balsamic vinegar over strawberries. Gently stir one more time.
4. Refrigerate or let stand for at least an hour.