

# FOLDED HILLS

WINERY · RANCH · FARMSTEAD

## POST-BBQ GRILLED STRAWBERRIES

### Ingredients:

- 2 lbs strawberries, hulled
- 3 cups red wine
- 2-3 tablespoons blackberry jam or honey
- Vanilla ice cream, to serve

### Directions:

Step 1: After you have grilled and eaten your BBQ dinner, place strawberries over mellowed charcoals.

Step 2: Roll the berries around the grill occasionally. You should not be achieving grill marks, just allowing the berries to slowly take in the smoke and heat.

Step 3: Reduce wine over medium heat until it reaches  $\frac{3}{4}$  cup. Stir the jam or honey into the reduction and keep warm.

Step 4: When the berries are a dark red, and cooked through (about 30 minutes) toss them with the reduction and spoon over vanilla ice cream. Enjoy!



## Pair with Grant Grenache

Point phone camera at  
QR Code for more info.

