

Strawberries with Black Pepper

10-12 servings

Ingredients:

8 tbsp unsalted butter
2 cups granulated sugar
1 cup fresh orange juice
4 pints strawberries, hulled
4 tbsp Cointreau
5 tsp coarsely ground black pepper
2 cups well chilled heavy cream
6 tbsp confectioner's sugar
1 tsp vanilla

Preparation:

Melt butter, add sugar and orange juice and cook, stirring for 3 minutes, or till sugar is dissolved.

Add strawberries and cook mixture for 2-3 minutes.

Add Cointreau, heated, ignite it, and shake the skillet till the flames go out.

Add Black pepper and mix gently to combine.

Whip cream with the sugar & vanilla till soft peaks form.

Serve with the strawberries.