



# Grilled Strawberry Shortcake

## INGREDIENTS

- 1 and ½ cups whipping cream
- Zest of 1 lemon
- 2 Tbsp. powdered sugar (confectioner's sugar)
- 1 lb. package of strawberries (about 24), hulled
- 6 skewers
- 2 Tbsp. Co-Op Gold Natural Honey Liquid Pasteurized 
- 12 oz. Angel Food Cake (store-bought or homemade) 
- Fresh basil or mint leaves for garnish (optional)



## INSTRUCTIONS

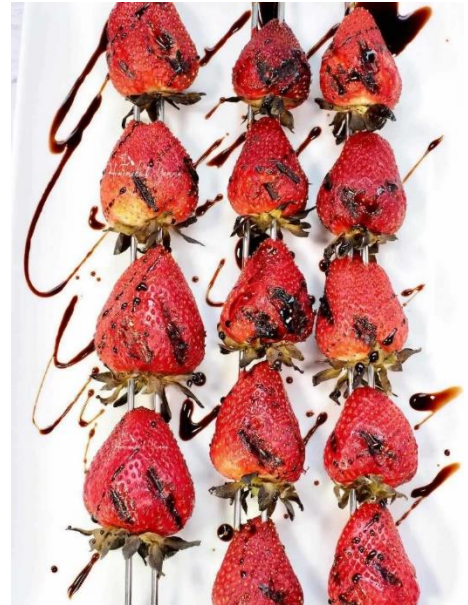
1. Pour the whipping cream into a medium bowl or the bowl of a stand mixer.
2. Use the stand mixer or egg beater at medium speed to whip the cream for 2-3 minutes. Add the lemon zest and the powdered sugar.
3. Whip until soft peaks form, 4-6 minutes more. Refrigerate until serving.
4. Prepare grill for direct cooking over medium heat. Cut angel food cake into 6 wedges.
5. Thread 4 strawberries onto each skewer.
6. Drizzle each skewer of strawberries with 1 teaspoon of honey. Use a brush or fingers to spread it around and coat berries.
7. Transfer berry skewers and angel food cake to the grill. Grill on one side until grill marks appear, 1-2 minutes. Flip and grill until grill marks appear on the other side, 1-2 minutes more. Remove from grill.
8. Serve each slice of angel food cake with a skewer of grilled strawberries and about ½ cup of whipped cream.
9. Garnish with basil or mint leaves, if desired.

<https://cookthistory.com/grilled-strawberry-shortcake-recipe/>

# Grilled Strawberries with Balsamic

## Ingredients

- 1 pound fresh strawberries
- 2 teaspoons CO-OP Gold Pure Balsamic Vinegar  GOLD
- 2 teaspoons CO-OP Gold Syrup Chocolate  GOLD
- 1 teaspoons CO-OP Gold Olive Oil 100% Extra Virgin (for coating the grill)  GOLD



## Instructions

1. Wash the berries, leaving them WHOLE with the stems intact. Let dry.
2. Combine the chocolate syrup and espresso balsamic in a bowl and set aside.
3. Heat the grill to a medium heat.
4. Place the washed strawberries on skewers, but do not crowd them. Try to group the same size berries together.
5. Brush the grill grates with oil.
6. Place the skewers on the oiled grill. Cook about 8-9 minutes (depending on the size of the berries). Be sure to turn several times, so all sides get nice grill marks.
7. Berries are done when they are warm and nicely charred.
8. Remove from grill and place on a serving tray.
9. Drizzle with the balsamic glaze mixture.

<https://homemadeandymummy.com/grilled-balsamic-strawberries/>