

## SAUTÉED STRAWBERRIES WITH CRACKED PEPPER AND FRESH MINT

*Prepared in 10 minutes or less.*

- 2 lbs fresh strawberries, cleaned with stems removed
- 1½ tsp brown sugar
- ½ vanilla bean
- 1 Tbs salted butter
- 1 cup fresh mint coarsely chopped, about ½ bunch

In a large skillet over medium high heat, melt butter.

Add brown sugar and vanilla bean to skillet and cook until sugar begins to melt and butter slightly bubbles and browns, approximately 2 – 3 minutes.

Add fresh strawberries and cook while tossing gently with kitchen tongs. After 20 seconds, the strawberries should be well-coated with the melted mixture.

Add cracked black pepper and cook strawberries another 20 seconds.

Transfer to a large serving bowl and sprinkle with fresh mint. Serve immediately. Serves 4. Option: Top with crème fraîche, a tart buttery flavored thick cream popular in France.

