



WEEKDAYS 1e|12p|c



Carla Hall's Grilled Strawberries with Lemon Sorbet and Balsamic Vinegar

skill level	time	servings	cost
easy	1-30min	4 to 6	\$

Contributed by: [Carla Hall](#)

The grill isn't just for meat, it's also a great place for dessert. Check out Carla's recipe and see why.

ingredients

1 pint Strawberries (hulled and skewered)
1/4 cup Port Wine
3/4 cup Balsamic Vinegar
Lemon Sorbet
Zest of 1 Lemon
pinch of sugar

kitchenware

- Liquid Measuring Cup
- Rubber Spatula
- Chef's Knife
- Grill

steps	ingredients per step	instructions
1		Preheat grill or grillpan to medium-high. Soak skewers in sugar water.
2	1 pint Strawberries (hulled and skewered)	Halve the strawberries, and skewer them so that the cut side faces the same direction. Place on the grill and grill until caramelized, about 3 minutes.
3	1/4 cup Port Wine 3/4 cup Balsamic Vinegar Lemon Sorbet Zest of 1 Lemon pinch of sugar	Meanwhile, in a small saucepot, combine the port wine and balsamic vinegar. Cook over medium heat until reduced to a 1/2 cup. Top the lemon sorbet with grilled strawberries, and drizzle with the port reduction and top with lemon zest.