

Strawberries & Whipped Cream with Blue Label Organic Mint

Ingredients

- ¼ cup sugar
- 2 packed cups fresh mint leaves and stems, chopped
- 1 cup heavy cream
- 1 quart strawberries, hulled and sliced

Directions

Prepare mint syrup.

In a medium saucepan over medium heat, bring sugar, mint, and 2 tablespoons water to a boil.

Remove from heat.

Steep 15 minutes and strain through a fine-mesh sieve into a measuring cup, pressing to extract as much liquid as possible.

Discard solids and let syrup cool.

In a large bowl, whip heavy cream until stiff peaks form.

Gently fold in ¼ cup syrup. Re-whip if needed.

Spoon alternating layers of strawberries and cream into four serving glasses.

Garnish with a mint sprig.

Enjoy!



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