

Strawberries in Merlot

This surprise ending is a great dinner party dessert when local strawberries are in season. The fruit of the berries and the spiciness of the cracked pepper compliment the wine.

Be sure to use a wine that you would want to drink!!

- 1 quart strawberries
- 2 teaspoons sugar
- 1 cup Merlot (or try a nice Syrah or peppery Zinfandel)
- 1 teaspoon freshly cracked black pepper
- fresh mint for garnish

Clean strawberries and halve. Place in a glass bowl and gently toss with sugar. Let sit for about 10 minutes.

Pour Merlot over strawberries, add black pepper and gently stir to combine.

Divide strawberries and merlot into wine glasses. Serve with a sprig of mint for garnish.