

# Strawberry and Brie Bites

## Ingredients:

12 small fresh strawberries, hulled  
12 fresh basil leaves  
3 ounces Brie cheese, cut into 12 small pieces (about ½-by-1-inch)  
2 teaspoons Balsamic glaze (see Tip below)

12 appetizer-size skewers or toothpicks

## Directions:

Thread a strawberry, basil leaf and piece of cheese onto each of 12 toothpicks. Drizzle with balsamic glaze just before serving.

## Tips:

Make Ahead Tip: Hold (without glaze) at room temperature for up to 1 hour or refrigerate for up to 2 hours.

Balsamic glaze is balsamic vinegar that's cooked until it's very thick. Look for it with other vinegars in well-stocked supermarkets. Or make it yourself by boiling 1 cup balsamic vinegar in a small saucepan over medium-high heat until syrupy and reduced to about ¼ cup, 10 to 14 minutes.