

## **Balsamic Strawberry Blue Cheese Appetizers**

The sweet of the fruit and the tart balsamic and cheese is wonderful.

Serves 12

24 large      strawberries (Not washed but hulled)  
8 ozs.        Blue cheese, room temperature  
1 tbsp        aged balsamic vinegar

1. Make sure the berries have been hulled and dry. Set on paper toweling
2. Drizzle a few drops of balsamic vinegar into each cavity. In a small bowl, cream the blue cheese a little with a fork. With a pastry bag or a small spoon, fill the berry cavities with the cheese mixture. Serve cold.

[www.georgegeary.com](http://www.georgegeary.com)