

Balsamic Strawberry Sauce: Sweet & Tangy Roast for Desserts & More

Balsamic Strawberry Sauce: A Sweet & Tangy Twist That Elevates Every Bite!



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45 min

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INGREDIENTS

1 pound fresh strawberries

1 % tablespoons sugar (granulated)

... cup aged balsamic vinegar (a good quality balsamic makes a difference!)

Swaps and Notes:

Strawberries: Use fresh, ripe strawberries for the best flavor. If using frozen, thaw them first and drain any excess liquid before roasting.

Sugar: Granulated sugar helps draw out the strawberry juices and caramelize them slightly. You can adjust the amount based on the sweetness of your strawberries and your personal preference.

Aged Balsamic Vinegar: The quality of your balsamic vinegar truly matters here. An aged balsamic will be thicker and have a more complex, sweeter flavor. Regular balsamic vinegar will work, but the sauce might be more tart and less syrupy.

Other Berries (Optional): While the recipe highlights strawberries, you could experiment with other berries like raspberries or a mixed berry blend, adjusting the sugar as needed.

Flavor Boosts (Optional): A tiny pinch of black pepper, a sprig of fresh basil or mint roasted with the strawberries, or a dash of vanilla extract added after cooling could enhance the flavors.

Directions:

Preheat Oven: Preheat your oven to 350 degrees Fahrenheit (175°C). Let's get that baking magic

started!

Prepare Strawberries: Hull those gorgeous fresh strawberries (remove the green leafy tops) and slice them in halves or quarters, depending on their size. Aim for roughly uniform pieces for even roasting. Then, gently place them in a 9x13-inch glass baking dish.

Season & Drizzle: Sprinkle the sugar evenly over the berries. Then, drizzle that rich aged balsamic vinegar on top. Gently stir everything together with a spoon or spatula to coat the strawberries in sweetness and balsamic goodness.

Roast & Reduce: Now, pop the dish into the preheated oven. Roast for about 45 minutes, or until the vinegar has reduced and thickened into a syrupy delight, and the strawberries are soft and slightly caramelized. Don't forget to give it a stir halfway through roasting (around 20-25 minutes) to ensure even cooking!

Cool & Store: Once done, remove the dish from the oven and let the sauce cool completely at room temperature. As it cools, it will thicken further. Store the sauce covered in the refrigerator until you're ready to enjoy it.

Enjoy this delicious sauce on ice cream, yogurt, or even pancakes!:

Tips for Success:

Don't Overcrowd: Ensure the strawberries are in a single layer in the baking dish for best roasting. If needed, use two smaller dishes.

Stir Halfway: Stirring halfway through roasting helps ensure even reduction of the balsamic and caramelization of the strawberries.

Cool Completely: The sauce will thicken considerably as it cools, so don't be alarmed if it seems thin when hot.

Quality Balsamic: A better quality, aged balsamic will yield a more complex and less acidic sauce.

Adjust Sweetness: Taste the sauce after it's cooked and cooled. If you find it too tart, you can stir in a tiny bit more sugar or a few drops of maple syrup.

Serving Suggestions and Pairings:

Desserts: Drizzle it generously over vanilla ice cream (a classic!), plain yogurt or Greek yogurt, pancakes, waffles, French toast, or even a simple pound cake or cheesecake.

Savory: It can also be a surprising and delicious addition to savory dishes! Try it as a glaze for grilled chicken or pork, or spooned over fresh mozzarella and basil for a caprese-style appetizer.

Breakfast/Brunch: Swirl it into oatmeal or spread it on toast or scones.

Storage and Leftover Tips:

More Recipes You Will Love:

For another comforting no-bake fall delight, my This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat is perfect.

For a truly classic, crowd-pleasing dessert that feeds a big family, don't miss my This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd.

If you're a fan of rich and indulgent treats, you'll adore my These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession.

Final Thoughts:

DIRECTIONS

1. Making this : Balsamic Strawberry Sauce is incredibly simple, with the oven doing most of the work!
2. Preheat : Oven: Preheat your oven to 350 degrees Fahrenheit (175°C). Let's get that baking magic started!
3. Prepare : Strawberries: Hull those gorgeous fresh strawberries (remove the green leafy tops) and slice them in halves or quarters, depending on their size. Aim for roughly uniform pieces for even roasting. Then, gently place them in a 9x13-inch glass baking dish.
4. Season & : Drizzle: Sprinkle the sugar evenly over the berries. Then, drizzle that rich aged balsamic vinegar on top. Gently stir everything together with a spoon or spatula to coat the strawberries in sweetness and balsamic goodness.
5. Roast & : Reduce: Now, pop the dish into the preheated oven. Roast for about 45 minutes, or until the vinegar has reduced and thickened into a syrupy delight, and the strawberries are soft and slightly caramelized. Don't forget to give it a stir halfway through roasting (around 20-25 minutes) to ensure even cooking!
6. Cool & : Store: Once done, remove the dish from the oven and let the sauce cool completely at room temperature. As it cools, it will thicken further. Store the sauce covered in the refrigerator until you're ready to enjoy it.
7. Tips for Success: Don't Overcrowd: Ensure the strawberries are in a single layer in the baking dish for best roasting. If needed, use two smaller dishes.

8. Stir : Halfway: Stirring halfway through roasting helps ensure even reduction of the balsamic and caramelization of the strawberries.
9. Cool : Completely: The sauce will thicken considerably as it cools, so don't be alarmed if it seems thin when hot.
10. Quality : Balsamic: A better quality, aged balsamic will yield a more complex and less acidic sauce.
11. Adjust : Sweetness: Taste the sauce after it's cooked and cooled. If you find it too tart, you can stir in a tiny bit more sugar or a few drops of maple syrup.
12. Serving Suggestions and Pairings: This Balsamic Strawberry Sauce is incredibly versatile and can elevate a wide range of dishes!
13. Desserts: Drizzle it generously over vanilla ice cream (a classic!), plain yogurt or Greek yogurt, pancakes, waffles, French toast, or even a simple pound cake or cheesecake.
14. Savory: It can also be a surprising and delicious addition to savory dishes! Try it as a glaze for grilled chicken or pork, or spooned over fresh mozzarella and basil for a caprese-style appetizer.
15. Breakfast/ Brunch: Swirl it into oatmeal or spread it on toast or scones.
16. For other delightful fruit-based treats, consider my [These Caramel Apple Pie Cookies Are My Favorite Fall Treat in Bite-Sized Form](#) or my quick and easy [These Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick](#). And for a refreshing drink that complements fruity flavors, my [This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days](#) is perfect.
17. Storage and Leftover Tips: Store the cooled Balsamic Strawberry Sauce in an airtight container (like a jar) in the refrigerator for up to 1 week. It's great to have on hand to add a gourmet touch to various meals throughout the week.
18. More Recipes You Will Love: If you loved the fresh fruit flavors and simple preparation of this sauce, here are a few more delightful dessert recipes that I think you'll absolutely love:
19. For another comforting no-bake fall delight, my [This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat](#) is perfect.
20. For a truly classic, crowd-pleasing dessert that feeds a big family, don't miss my [This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd](#).
21. If you're a fan of rich and indulgent treats, you'll adore my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).
22. Final Thoughts: This Balsamic Strawberry Sauce is a brilliant and easy way to elevate everyday dishes into something special. It's sweet, tangy, and incredibly versatile, proving that gourmet flavors can be achieved with just a few simple ingredients and a little roasting magic. Give it a try, and let this delicious sauce brighten your meals!
23. What's your favorite simple sauce or topping that elevates a dish? Share your ideas and feedback in the

comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

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You can adjust the amount based on the sweetness of your strawberries and your personal preference.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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