Roasted Fresh Strawberries with Balsamic and Mint

1 pint	**large strawberries**
1 1/2 T	**balsamic vinegar**
1 1/2 T	**water**
	granulated sugar
	fresh mint for garnish

Wash strawberries and let them dry. Remove the stems, and place them, stem-side down, in a baking dish or on a baking sheet. Mix the balsamic vinegar with an equal amount of water and toss with the strawberries. Dust the berries with sugar and roast them at 400 degrees until they slump into softness (about 15 minutes). Remove from oven and let sit for about half an hour prior to using.

These strawberries make an excellent filling for strawberry shortcake and for serving over vanilla ice cream. Garnish both with fresh mint.

Sweet Cream Biscuits

2 cups	**self-rising flour (soft wheat flour)**
1 T	**granulated sugar**
1 ½ cups	**heavy cream**
	butter

Preheat oven to 475 degrees. Mix 2 cups self-rising flour, 1 tablespoon granulated sugar in large bowl. Slowly add up to 1 ½ cups heavy cream until dough is it is wet and sticky. Turn dough onto a lightly floured surface and press into round disk. Gently roll out dough to ½ inch thick. Use a 2 inch biscuit cutter and cut biscuits out. Press scraps together to make other biscuits. Brush with butter and bake in a 500 degree oven on a foil lined baking sheet for 8-10 minutes until golden brown.

Recipe by Garden Chef Amanda Dew Manning

ATLANTA BOTANICAL GARDEN