STRAWBERRIES WITH SOUR CREAM SAUCE

INGREDIENTS

1½ qts fresh strawberries, washed, hulled, and sliced; chilled

Sour cream sauce:

2 cups sour cream

2 Tbsp dark rum

½ cup plus 2 Tbsp brown sugar

4 tsp Grand Marnier

METHOD

1. Blend the sauce ingredients thoroughly.
2. Serve chilled over the cut strawberries in individual dishes — about 2 tablespoons of sauce on each.

Serves 8

AT THE TABLE A Dry Rosé

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