

RECIPE



Burrata, Pecans and Black Pepper Vinegar Jam

Ingredients

1 container of Burrata Cheese (2 baseball-size rounds)

8 oz pecans

Black Pepper-Vinegar-Jam (recipe follows):

1 cup strawberry jam

2 tablespoons balsamic vinegar

3/4 teaspoon fresh crushed black pepper (use mortar and pestle)

Put all jam ingredients in a small heavy saucepan. Bring to a boil then lower heat to a simmer. Simmer for 15 minutes. Cool.

Coarsely chop the pecans. Place on a baking sheet and toast at 350° for 7 to 10 minutes. WATCH THE NUTS CAREFULLY.

Take each round out of the liquid, gently pat dry and cut into 1/2" cubes. Place in the center of individual plates or one, large platter. Scatter the toasted pecans on top and drizzle with the cooled jam. Serve.