
Orange Roasted Strawberries with Vanilla ice Cream

Description

Chef Ryan's version of a great summer dessert, the strawberry sundae.

Total time: 1 hr Yield: 8 Servings

Ingredients

2 lb strawberries (tops removed)
2 tsp orange zest
1 cup fresh squeezed orange juice
1/3 cup granulated sugar
1/4 tsp cinnamon
1/4 tsp salt
1/3 cup orange liqueur
3 Tbsp honey
3 Tbsp corn starch
2 qt vanilla ice cream

Prep Time: 1 hr Total Time: 1 hr

Instructions

Preheat oven to 350° F. Wash and remove the tops and stems from the strawberries. Place strawberries, cut side down into a 13" x 9" baking pan.

In a medium sized bowl, add orange zest, orange juice, sugar, cinnamon, salt, orange liqueur, honey, and corn starch. Mix well until the corn starch is dissolved into the liquid. Pour orange liquid over strawberries and place in oven and bake for 20 minutes. Then remove the pan from the oven and stir the strawberries to make sure the corn starch has thickened the sauce evenly.

Place back into the oven and cook for another 15 to 20 minutes until the strawberries are soft and the sauce has thickened. Take the pan out of the oven and let reduce in temperature until the strawberries are warm.

Place desired amount of strawberries and sauce into a bowl and top with vanilla ice cream. Enjoy this sweet treat for your next party.

Recipe brought to you by:

Chef Ryan Covert

Source:

Chef Ryan Covert