

SOUR CREAM STRAWBERRY CUSTARD

(from *Every Day With Rachael Ray*, May 2010)

1 1/2 teaspoon unflavored gelatin (such as Knox brand)
2 1/2 Tablespoon cold water
1 cup half and half
6 Tablespoons sugar
1 1/2 teaspoon vanilla extract
1 cup sour cream
2 cups sliced strawberries
3 Tablespoon sugar
2 teaspoons balsamic vinegar

In a small bowl, sprinkle the gelatin over the cold water. Set aside.

In a small saucepan over medium heat, heat the half and half with the 6 Tablespoons of sugar, stirring until the sugar has melted. Whisk in the vanilla and the softened gelatin, then whisk in the sour cream.

Transfer to a bowl and refrigerate until set, about 2 hours.

Meanwhile, toss the sliced strawberries with the 3 Tablespoons of sugar and the balsamic vinegar. Cover and refrigerate.

Top the custard with the balsamic strawberries. Serves 4.