



### **Light Savory Strawberry Summer Salad**

*Quick pepper pickled strawberries shine in this Italian salad*

#### **Quick Pickled Strawberries:**

4 ounces fresh strawberries  
1/4 cup red wine vinegar  
1 Tablespoon honey  
1/2 teaspoon crushed medley peppercorns  
Leaves from 1 sprig fresh mint, minced

Hull and chop strawberries; place in medium sized bowl; set aside. Stir vinegar and honey together in microwave safe bowl, cook on high for 15 seconds until warm; stir to dissolve honey. Stir in peppercorns and fine chopped mint. Pour over strawberries; set aside to pickle, at least 30 minutes or longer.

**Salad Ingredients:**

3 to 4 slices Prosciutto Italiano ham, finely sliced

1/4 cup chopped red onions

3 Tablespoon olive oil

1/4 teaspoon fine sea salt

4 ounces mixed soft baby salad leaves

Small fresh basil leaves as desired

Shaved Parmesan cheese as desired

**Prepare Ham:** In a 10-inch skillet, cook ham over medium heat to warm and releases some drippings. Remove from pan; cool; tear or cut into irregular strips. Set aside. Meanwhile add onions to the pan; sauté until soft. Remove; add to ham pieces. Set aside.

**Prepare Strawberry Dressing:** Drain strawberries from liquid; set strawberries aside. Whisk oil into reserved strawberry liquid; season with sea salt to taste.

**To Serve:** Place salad leaves and fresh basil on large salad platter; Top with dry cured ham, onions, and strawberries. Drizzle with part of the dressing; Set remaining dressing to serve with the salad. Garnish salad with shaved Parmesan cheese as desired; Yield: Serves 4

**About the Recipe:** Sweet ripe strawberries are quick pickled, plus the liquid becomes the light dressing for this early spring salad. Umami-rich Parmesan cheese and warm prosciutto ham blend in delightful harmony with the baby spring greens. The bonus is that It's as light as a spring breeze to make.