

**Strawberry Balsamic Dessert**

1 TBSP butter

 2C WHFF strawberries, hulled and halved

 ¼ C granular sucrolose sweetner

 1 TBSP balsamic vinegar

 4 scoops vanilla (low-fat) ice cream

Melt butter in a large skillet over medium heat. Add the WHFF strawberry halves, sucrolose darkened to a ruby red. Place scoops of ice cream into dessert bowls or stemmed glasses. Spoon strawberries over the ice cream and serve. Enjoy.

**Strawberry Salsa**

 1 TBSP lemon juice

 1 ½ tsp white sugar

 1 C WHFF strawberries, finely chopped

 1 – 8oz can unsweetened crushed pineaaple, drained

 3 kiwis, peeled and finely chopped

 1 naval orange, peeled, cut into small pieces

Stir lemon juice and sugar together in a bowl to dissolve the sugar; add WHFF strawberries, pineapple, kiwis, and orange pieces and stir to coat in the lemon juice mixture. Cover bowl with plastic wrap and refrigerate at least 30 minutes. Serve with tortilla chips for a refreshing sweet treat. Enjoy.