

## Glace Strawberries

Yield: 24 berries



These should be done on a dry day. Make and serve within 2 hrs. These are so elegant, but the keeping qualities are poor. Make 3 per person and serve with a piece of pound cake on the side.

24 large	long stem strawberries not washed and cool.
2 cups	granulated sugar
1/2 cup	water
1 tbs	corn syrup, light
1/8 tsp	cream of tartar
1 tsp	cold water

1. Place the berries in the refrigerator to cool while you are preparing the coating.
2. In a heavy 2-quart saucepan mix the sugar, 1/2 cup of water, and corn syrup. Bring to a boil over medium heat, stirring occasionally.
3. Mix the cream of tartar and cold water together, and stir into the syrup. Raise the heat to high. Place a candy thermometer into the syrup; let it rise to 290°F. Take off of the heat and place a towel underneath the pot.
4. Hold a berry by the stem or skewer and dip into the hot syrup to coat completely. Hold over the saucepan to let the excess drip off of the berry.
5. Place on a Silpat or parchment paper to dry.
6. If you find the syrup cooling down lower than 290°F you must reheat. Try not to heat the mixture too much or it changes color.