



Macerated Strawberries in Grand Marnier

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Desserts, xMacMenu

Prep Time: 15 minutes **Cook Time:** N/A **Total Time:** 3 hours **Difficulty:** Easy **Servings:** 8 as an accent dish **Source:** From the Recipe Collection of Ian and Steph Smith

INGREDIENTS

1 lbs. strawberries, hulled

1/2 orange - zest

1/8 cup Grand Marnier

2 tablespoons sugar

DESCRIPTION

This recipe is based on one published on the internet [here](#).

DIRECTIONS

Wash, dry, and hull the strawberries, then slice them. Put half in a bowl and sprinkle half the orange zest and half the sugar over them. Then do the same for the rest of the berries. Toss the strawberries, add the Grand Marnier, and continue tossing until all the berries are coated.

Cover, and refrigerate for a couple of hours. Taste again and add sugar if needed. It stops improving after about 2-3 hours.

NOTES

Serve cool, usually with another dessert item. We like [Marmalade Cake](#) and vanilla ice cream.

Last Edited: Apr'25