

Caprese Salad

Caprese Salad represents Italy's Tricolore flag with its red tomatoes, green basil and white mozzarella, and is named for the island of Capri.

Ingredients:

1 bunch of fresh basil leaves

1 mozzarella ball, cut into ¼ inch slices

2 plum tomatoes, cut into ½ inch slices

1/8 c. extra virgin olive oil

½ c. balsamic vinegar

1 Tbsp capers, rinsed and patted dry

In a small saucepan, heat balsamic vinegar over medium low heat until it comes to a gentle boil. Reduce heat and continue to boil gently for 10-15 minutes until it reduces to half. Pour into a small dish and set aside.

Place a slice of tomato on a serving dish, then one basil leaf, then one slice of mozzarella cheese. Repeat rows until all ingredients are used evenly. Drizzle with extra virgin olive oil, season with freshly ground black pepper. (Season with sea salt if desired). Drizzle with reduced balsamic vinegar and sprinkle capers over top. Serve.