

Caprese Salad

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 3 minutes

Serves: 4

CChints: The hint to making this salad is to use fresh, ripe ingredient. Make sure your tomatoes are red and ripe.

Make this salad right before serving or you can assemble the tomatoes, cheese and basil, cover and refrigerate the platter until you are ready to serve.

Pour the dressing on the salad right before serving. Buy fresh Mozzarella cheese which comes in a ball shape. This cheese is different from the type of cheese you might put on a pizza or casserole.



1/2 cup balsamic vinegar

2 tablespoons honey

4 medium to large ripe tomatoes, sliced 1/4 - 1/3 inch thick or you can use 8 Roma tomatoes

8 ounce package Fresh Mozzarella cheese, sliced 1/4- 1/3 inch thick

12 or more sweet basil leaves

1/2 cup toasted pine nuts or walnuts

Salt and pepper to taste

Pour the vinegar into a small saucepan. Bring to a boil then turn down the heat a simmer for 2 minutes. The vinegar will reduce, becomes sweet and take on a syrup consistency. Remove from the heat and stir in the honey for 30 seconds. Pour into a small bowl to cool before serving.

Rinse and dry the tomatoes. Using a sharp knife, slice the tomatoes and set them aside. The cheese will slice better if it is chilled. The cheese tends to stick together so you want to assemble the salad as you slice the cheese.

Assemble the salad on a large platter. Alternate a tomato slice then cheese, then tomato, etc. until all the cheese and tomatoes are on the platter.

Rinse and pat dry the basil leaves. Stack them one on top of the other and roll into a cigar shape. With a sharp knife make thin slices through the leaves. Sprinkle them over the salad.

Heat a small nonstick skillet to medium heat. Add the nuts to the dry pan and stir frequently until they just start to turn a golden brown, about 5 minutes. Remove from the heat and pour onto a paper towel to cool.

When you are ready to serve, sprinkle the salad with the nuts and drizzle the dressing over the platter. Keep extra dressing in a small pouring container on the side for those who may want a little more.

Enjoy!