

Caprese Salad – Joanne Engelhardt

1 lb. mozzarella cheese

3 -4 red, ripe tomatoes

Large basil leaves

Balsamic glaze (I used Nonna Pia's brand)

1 - 2 hours before serving:

Cut mozzarella log into slices, not too thick (or too thin)

Cut tomatoes into slices, saving the small ends for another day. If the tomatoes are too juicy, mop up some of the juices before plating.

Alternate mozzarella slices with the tomato slices on a large plate. Slice the basil leaves into small pieces with a knife. Sprinkle them all over the mozzarella and the tomato slices.

Just before serving: Drizzle the balsamic glaze onto the salad and serve.
