

# Caprese Salad

Serves 2

This is a great way to start a summer meal when the tomatoes and basil are at their best. Good quality olive oil and balsamic vinegar are key to the flavor. Sally keeps a basil plant growing in our kitchen window to provide an occasional basil leaf for garnishing this dish. I recommend a good balsamic vinegar from Zingerman's in Kerrytown, Ann Arbor.



## Ingredients

- 4 leaves of Bibb lettuce
- 4 oz. fresh mozzarella cheese, 4 slices
- 1 large tomato (room temperature)
- 1 grind sea salt
- 1 grind of ground black pepper
- 1 Tbsp. extra virgin olive oil
- 1 tsp. balsamic vinegar
- 2 fresh basil leaves

## Equipment

- sharp knife for slicing tomatoes

## Caprese Salad:

<input checked="" type="checkbox"/>	Description	Time (min)
	Rinse Bibb lettuce and arrange on plates	2
	Slice cheese 1/4" thick	2
	Rinse and slice tomatoes 1/4" thick	2
	Rinse basil leaves and pat dry	1
	Place two slices of cheese on each plate	1
	Place two or three slices of tomato on cheese	3
	Grind one or two turns of sea salt and black pepper	1
	Drizzle with olive oil and balsamic vinegar	1
	Tear basil leaves to release the fragrance and garnish with basil leaves	1
	Total	14