

# Caprese Salad with Basil Olive Oil & Balsamic Glaze

## Ingredients

1 lb heirloom tomatoes, sliced thin  
1/4 cup Basil Olive Oil

1/4 cup traditional balsamic glaze (see  
recipe below)  
1 tablespoon chiffonade cut basil

8 oz. fresh mozzarella, drained  
sea salt & cracked pepper to taste

## Method

Arranged sliced tomatoes on a plate. Place a slice of mozzarella on each slice of tomato. Sprinkle with basil chiffonade, salt and pepper. Drizzle with balsamic glaze and basil olive oil.

---

## Balsamic Glaze

2 cups traditional balsamic

1/2 cup brown sugar

Mix balsamic vinegar with sugar in a saucepan over medium heat, stirring constantly until sugar has dissolved. Bring to a boil, reduce heat to low, and simmer until glaze is reduced by half, about 20 minutes. Glaze should coat the back of a spoon. Let cool and pour into a jar with a lid; store in refrigerator. Makes 1 cup; 25 mins

*Makes:* 4 servings

*Time:* 15 mins

