

HEIRLOOM CAPRESE SALAD



featuring SEVILLANO OR ITALIAN ORGANIC EXTRA VIRGIN OLIVE OIL

SERVES 5

- 1 lb Buffalo mozzarella cheese
- 4 large Heirloom tomatoes
or Beefsteak tomatoes
- 3 T Extra Virgin Olive Oil
- 2 T 25-Star Aged Balsamic
Vinegar
- 5 fresh basil leaves
- 1 t Sea salt
- 1 t Fresh cracked black pepper



DIRECTIONS ON BACK SIDE

Recipe by Amber Hickerson

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DIRECTIONS

SERVES 5

Cut the mozzarella and tomato into 1/4 inch slices. Alternate tomato slices with mozzarella in a circular motion around a plate.

Sprinkle sea salt and black pepper on top. Drizzle the olive oil and balsamic vinegar over it all.

Chifonade the fresh basil leaves and garnish the salad.

Drizzle (to your preference) our famous 25-Star Aged Traditional of Modena Balsamic as the grand finale in this explosion of taste.

**This healthy and delicious
salad is great all year long!**



ENJOY!

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