

## Caprese Salad

### Ingredients:

2 cups Balsamic vinegar  
4 whole ripe Tomatoes, sliced thick  
12 oz Mozzarella cheese, sliced thick  
Fresh Basil leaves  
Olive oil for drizzling  
Kosher Salt and freshly ground black Pepper

### Preparation:

In a small saucepan, bring balsamic vinegar to a boil over medium low-heat. Cook for 10 to 20 minutes, or until balsamic has reduced to a thicker glaze. Remove from heat and transfer to a bowl and allow to cool.

When ready to serve, arrange tomato and mozzarella slice on a platter. Arrange basil leaves between slices. Drizzle olive oil over the top of salad, getting a little on each slice. Do the same with the balsamic reduction, making designs if you want. End with a sprinkling of kosher salt and black pepper.