

GRILLED CAPRESE SALAD WITH FRESH MOZZARELLA, BASIL OIL AND BALSAMIC VINEGAR

This classic Italian recipe works nicely as an outdoor summer salad. Beefsteak tomatoes and red onion are used in this recipe, but other tomato varieties and green or sweet onions can be substituted.

Ingredients:

3 large beefsteak tomatoes, sliced about 3/4-inch thick
2 large red onions, sliced 1/2-inch thick
1 pound fresh mozzarella, sliced
8 ounces fresh basil
1-1/2 cups extra virgin olive oil
Balsamic vinegar

Instructions:

1. To make the basil oil, place basil and olive oil in a food processor and blend thoroughly.
2. Strain oil through a fine mesh sieve and store in a squeeze bottle or mason jar.
3. Drizzle tomato and onion slices with olive oil and season well with salt and pepper.
4. Place on grill over medium-high heat. Grill for approximately two minutes, then flip over.
5. Top tomatoes with mozzarella slices and grill for an additional two minutes, until onions are sweated and starting to char on edges, tomatoes are warm throughout and mozzarella is melted.
6. Place on platter, alternating onion and tomato slices. Drizzle with basil oil and balsamic vinegar and garnish with fresh basil.