



Caprese Salad for a Cocktail Party

FEATURING Basil and Garlic olive oil, Red wine and Balsamic vinegar

Ingredients:

Twenty-five cherry tomatoes
Twenty-five bocconcini
Twenty-five large basil leaves
One clove garlic pressed
¼ cup Garlic olive oil
Two tablespoons Basil olive oil
One tablespoon Cabernet wine vinegar
Three tablespoons Balsamic vinegar
Coarse salt and pepper
Chopped parsley

Directions:

Halve the tomatoes and bocconcini. Cut the basil leaves in half along the middle stem. On a cocktail stick pierce the bottom wide end of the basil, slide on tomato half, fold over the basil and impale on the stick, slide on a bocconcini half and fold over the tip of basil and poke the stick through. Make sure the cheese is cut side down and close to the end of the pick so the salad will stand upright on a serving platter. Make a vinaigrette with the garlic, oils, vinegar, and salt & pepper. Right before serving dress the caprese with the vinaigrette and dust with parsley. The vinegar will turn the basil dark if dressed too much before serving.



Vinaigrette

Oil and vinegar to tap, taste and treasure

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