



1/3 cup olive oil

3 tbsp red wine vinegar

3 tbsp minced shallots

4 medium sized heirloom or beefsteak tomatoes, sliced into ½ inch thick slices

½ lb fresh mozzarella, sliced into ⅛ inch slices

2 tbsp capers, drained of juice

10-12 basil leaves coarsely chopped

Salt and pepper to taste

Aged balsamic vinegar to drizzle

1. Combine olive oil, red wine vinegar and shallots and set aside.
2. On a platter, arrange sliced tomatoes and mozzarella slices, alternating between tomato and mozzarella slices.
3. Season with salt and pepper and add capers evenly on top and around.
4. Whisk oil and vinegar mixture and then pour evenly over salad.
5. Top with chopped basil.

