



## **CAPRESE SALAD WITH BALSAMIC REDUCTION**

1 cup balsamic vinegar

½ cup sugar

3 large tomatoes, cut into 1/2-inch slices

1 fresh mozzarella cheese, cut into 1/4-inch slices

½ cup fresh basil leaves

¼ cup extra-virgin olive oil

Salt and pepper to taste

**Stir balsamic vinegar and sugar together in a small saucepan and place over high heat. Bring to a boil, reduce heat to low, and simmer until the vinegar mixture has reduced to 1/3 cup, about 10 minutes. Set the balsamic reduction aside to cool.**

**Arrange alternate slices of tomato and mozzarella cheese decoratively on a serving platter. Sprinkle salt and black pepper, spread fresh basil leaves over the salad, and drizzle with olive oil and the balsamic reduction.**