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HEIRLOOM TOMATO AND FRESH MOZZARELLA SALAD

An assortment of tomatoes are in abundance in the summer months. This Heirloom tomato recipe mixes all types of tomatoes. I bought these from the local farmers market picked at their peak of flavor.



Heirloom Tomato Mozzarella Salad

Liz's Pantry

Fresh mozzarella is key also. It's from my local market but the store brand BelGioioso is good, too.

ingredients for Heirloom Tomato Mozzarella Salad

- 1 LB fresh mozzarella
- 1 LB Heirloom tomatoes, mixed types
- 2 TBLS extra virgin oil oil
- 4-6 fresh basil leaves, sliced
- A bottle of Balsamic glaze, check the label to be sure it doesn't have corn syrup
- Salt and pepper to taste

Slice the tomatoes, mozzarella and basil. Mix and assemble in a dish.

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Pour the olive oil over them and add the salt and pepper. Decorate with the Balsamic glaze and the basil. Serve just slightly chilled with a good crusty slice of Italian bread.

Add a glass of wine and opera music and you could drift off into Italy!!



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