

Benito Caprese Salad

Submitted by Ruby & Nik Dholakia

Tasty, lush tomatoes grow well in San Benito and surrounding counties. This simple salad is a great complement to any meal. We grow most ingredients in our garden in Hollister.

Ingredients

- 3 mid-sized ripe but firm tomatoes
- Thick-sliced Buffalo Mozzarella cheese (buy the one preserved in water)
- Herbs: Basil, Oregano, Dill, Chives
- California extra-virgin olive oil (Paicines ranch would be great)
- Modena vinegar
- Salt & pepper to taste

Preparation & Serving

- Cut the tomatoes into ¼-inch slices
- Wash about 10-12 large basil leaves; chop smaller basil leaves finely
- Arrange basil leaves, tomato slices, mozzarella slices in a serving platter
- Dressing: Whisk together 3 tbsp. olive oil, 2 tbsp. Modena vinegar, finely chopped herbs (Basil, Oregano, Dill, Chives) – amount to taste, salt and pepper to taste
- Drizzle the dressing on the platter, making sure that every item – tomato slice, mozzarella slice, basil leaf – gets a bit of dressing on it
- Serve within 20 minutes of making the salad – best to let people pick as much as they want off the platter
- Extra dressing can be refrigerated for a week; it will need some warming, to thaw the olive oil, and another good whisking for the next use

