



HIERLOOM TOMATO AND PEACH CAPRESE SALAD

For the salad:

2lbs ripe heirloom tomatoes, sliced into wedges or chunks

1lb ripe peaches, sliced into wedges or chunks

10 oz fresh mozzarella cheese, chopped

a handful or two of fresh basil leaves, roughly chopped

For the dressing:

1/4C balsamic vinegar

1/2C extra virgin olive oil

1 tsp Dijon mustard

2 cloves garlic, chopped

1tsp dark brown sugar

kosher salt

fresh ground black pepper

Combine balsamic vinegar, extra virgin olive oil, Dijon mustard, garlic and dark brown sugar in a mason jar. Season with a large pinch of kosher salt and several turns of freshly ground black pepper. Screw on the top of the jar and shake to combine.

Drizzle some of the dressing in the bottom of a large salad bowl. Add sliced tomatoes, peaches, mozzarella cheese and basil. Top with more salad dressing to taste. Gently toss to combine.

Makes 6 servings.