

COOK'S CORNER

GRAPE TOMATO, BASIL AND FRESH MOZZARELLA SALAD

By Chef Chaz

Ingredients:

2 lbs fresh mozzarella cheese
¾ cup fresh basil
1 bunch flat leaf parsley
1 small red onion
4 pints grape tomatoes
¾ cup extra virgin olive oil
½ cup red wine vinegar
2 cloves garlic
2 tablespoons
balsamic vinegar
1 teaspoon Kosher salt
Pepper & Kosher salt to taste
1 loaf French bread
Serving: 16

Cut the mozzarella into small cubes. Place in glass serving bowl.

Thinly slice the red onion in the food processor with the narrowest blade. Place in glass serving bowl.

Wash, rinse & drain the basil and flat leaf parsley. Place both in the food processor & chop. Place in glass serving bowl.

Cut the Grape tomatoes in half. Place in glass serving bowl.

Place a teaspoon of Kosher salt in a small mound on cutting board & smash the 2 cloves fresh garlic w/ the edge of a sharp knife. Grind the garlic into the salt until it is a fine paste & place in the food processor. Add the red wine vinegar & balsamic vinegar then drizzle the olive oil into the food processor until it is blended.

Pour the dressing over the ingredients and toss. Can marinate for several hours. Serve as a salad or with French bread as an appetizer.

