



COOK'S CORNER

HEIRLOOM TOMATO & FRESH MOZZARELLA TOWER

By Chef Charles

Ingredients:

- 4 medium sized heirloom or homegrown tomatoes sliced into 1/4 "thick slices"
- 4 fresh mozzarella balls (preferably packed in water) sliced into 1/4 "thick slices
- 3/4 cup extra virgin olive oil
- 1/4 cup red onion diced fine
- 2 cloves garlic diced fine
- 1/4 cup Italian flat leaf parsley chopped
- 1/4 cup fresh basil chopped
- 2 tsp dried oregano
- 1 tsp dry mustard
- 1/2 cup red wine vinegar
- 1/2 tsp each kosher salt and fresh cracked black pepper (plus extra for seasoning tomatoes).

Directions:

Whisk last nine ingredients in a bowl until mixed well, then slowly add the olive oil in a thin stream while whisking to incorporate.

To serve, season tomato slices lightly with salt and pepper. Layer starting with a tomato slice, drizzle with a little of the prepared vinaigrette, then add a slice of mozzarella and repeat for two or three layers.