



Caprese Salad

- 2 vine-ripened tomatoes
- 1/2 pint cherry tomatoes
- 1/2 bunch fresh basil, leaves hand torn
- 3 tablespoons extra-virgin olive oil
- Sea salt and freshly ground black pepper
- 3 balls buffalo mozzarella

Cut the large tomatoes into 6 or 8 wedges and the cherry tomatoes in half and put them into a bowl. Add the basil leaves, olive oil, and salt and pepper, to taste. With your hand, gently mix everything together and squeeze the tomatoes a bit to release some of their juices. Cut the mozzarella into bite sized chunks and add them to the tomatoes. Gently toss to blend everything together and serve immediately.