

Strawberry Caprese Salad

Makes 4 to 6 servings

3 Tbsp	white balsamic vinegar
1 small	garlic clove, minced
1 Tbsp	light brown sugar
¼ tsp	salt (optional)
¼ tsp	freshly ground pepper
3 Tbsp	olive oil
⅓ cup	fresh basil, chopped
1 (8 oz) tub	small bocconcini (fresh small mozzarella cheese balls) or cut large into ½ pieces
4 cups	fresh strawberries, halved
	fresh basil, thinly sliced

1. Whisk together vinegar, garlic, sugar, salt (if using) and pepper in a large bowl until sugar is dissolved.
2. Add olive oil in a slow steady stream, whisking constantly until smooth.
3. Add ⅓ cup chopped basil and bocconcini; toss to coat. Cover and chill 2 hours.
4. Stir in strawberries; let stand at room temperature for 30 minutes, stirring occasionally.
5. Serve over fresh arugula or as an appetizer with toasted French bread baguette slices or bruschetta toasts.
6. Garnish with basil.

TIP: Check out the [Vancouver Olive Oil Company](#) or [Olives on Tap](#) for their selection of specialty infused balsamic vinegars (white and red) and their high quality extra virgin olive oil.