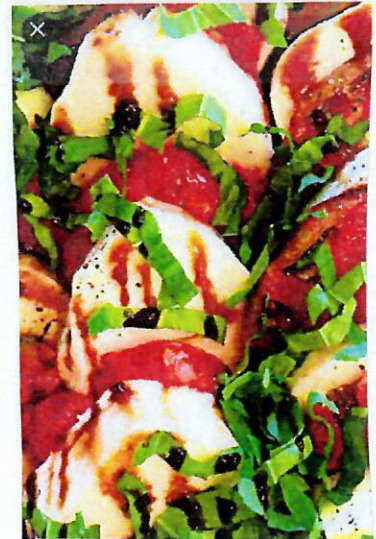


BALSAMIC GLAZE FOR CAPRESE SALAD

1 CUP BALSAMIC VINEGAR

2 TBSP. BROWN SUGAR

1 TBSP. SOY SAUCE



COMBINE INGREDIENTS IN MEDIUM SAUCEPAN. BRING TO A BOIL. COOK OVER MEDIUM HIGH HEAT, WHISKING CONSTANTLY FOR APPROXIMATELY 10 MINUTES. GLAZE WILL THICKEN SLIGHTLY AS IT COOLS.

CAPRESE SALAD

LAYER THICK SLICES OF TOMATO WITH FRESH MOZZARELLA SLICES, SLICED FRESH BASIL LEAVES AND DRIZZLE WITH THE GLAZE.