

# Summer's Secret Tomato Mozzarella Salad

## Ingredients for the Dressing ...

3/4 cup of your favorite olive oil  
1/4 cup balsamic vinegar  
1 teaspoon Summer's Secret Seasoning

## Stuff you'll need ...

Glass jar with tightly fitting lid OR  
Blender OR  
Bowl and whisk

## Directions for the Dressing ...

Add all ingredients to the glass jar and shake well to mix. (You can use a blender or bowl and whisk to mix the vinaigrette.) Makes one cup. Set aside. (After use, store remainder in the refrigerator.)

## Ingredients for the Salad ...

3 large ripe tomatoes, cut 1/4 inch thick  
1 pound fresh mozzarella  
12 - 24 spears fresh asparagus  
Lemon Zest white stilton \*  
Freshly ground pepper

## Stuff you'll need ...

Large platter OR one small plate per serving  
Large glass baking dish, to hold the tomatoes

## Directions ...

Slice the tomatoes and place them in the glass dish. Give the dressing another shake, and then pour enough dressing on the tomatoes to coat them. Set the tomatoes aside.

While the tomatoes are marinating, slice the cheese and blanch the asparagus.

Remove the tomatoes from the dressing and arrange them in alternating layers on the serving platter or individual plates.

Dip the cooled asparagus spears into the dressing bowl and then add them to the platter, or add 3 or 4 to each plate.

Crumble the Lemon Zest stilton and sprinkle it over the tomato/mozzarella salad. Serve immediately or refrigerate until ready to serve.

Just before serving, top with a little freshly ground pepper.

\* As an alternative to the Lemon Stilton, crumble Feta or Goat Cheese on top of the salad.

Makes 4 to 6 servings.