







<p>Recipe Name: Insalata Caprese Salad</p> <p><i>From The Kitchen Of:</i> Chef Zach, John Cowley & Sons Irish Pub</p> 	
<p>Chef Demo May 7, 2011</p>	<p>Farmington Farmers & Artisans Market</p>
<p><i>Salad Ingredients:</i></p> <p>4 tomatoes – each cut into 6 slices (about 1½ pounds)</p> <p>½ pound fresh mozzarella cheese, cut into 12 slices</p> <p>¼ teaspoon of kosher salt</p> <p>¼ teaspoon of freshly ground black pepper</p> <p>1 tablespoon of extra virgin olive oil</p> <p>½ cup of fresh basil leaves</p> 	<p><i>Directions:</i></p> <p>Arrange 4 tomato slices and 2 mozzarella slices on each of 6 salad plates. Sprinkle evenly with salt and pepper; drizzle with oil. Top evenly with basil.</p> <p>Drizzle of Balsamic Glace is optional</p>    <p>www.DowntownFarmington.org</p>

<p>Recipe Name: Balsamic Glace</p> <p><i>From The Kitchen Of:</i> Chef Zach, John Cowley & Sons Irish Pub</p> 	
<p>Chef Demo May 7, 2011</p>	<p>Farmington Farmers & Artisans Market</p>
<p><i>Glaze Ingredients:</i></p> <p>2 cups Balsamic Vinegar</p> <p>¼ cup sugar</p> <p>2 tablespoons of lemon juice</p>	<p><i>Directions:</i></p> <p>Pour vinegar into a small sauce pan and bring to a boil. Once you've got a boil, reduce the heat and allow the vinegar to simmer for about 20-30 minutes or until the vinegar has become thick enough to coat the back of a spoon (you should have about 1/2 cup of glaze when it's done).</p> <p>Remove from heat and allow to cool. Then just pour it into a container with a lid and pop it in the fridge. It should last you a few weeks.</p>