

# **Olive Caprese Salad**

Julie Merriman - Cold Brook, NY

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**Servings: 10**

**Preparation Time: 35 minutes**

**Cook time: 5 minutes**

**1 cup red wine vinegar**

**1/2 cup sugar**

**1 whole star anise**

**3/4 cup (1/2 medium) red onion, thinly sliced**

**2 pounds medium heirloom tomatoes, cut into wedges**

**2 cups heirloom cherry tomatoes, halved**

**1 cup pitted green olives, halved**

**8 ounces fresh mozzarella cheese, sliced and halved**

**1 tablespoon fresh basil, minced**

**1 tablespoon fresh tarragon, minced**

**1 tablespoon fresh mint, minced**

**1 tablespoon fresh cilantro, minced**

**1 serrano pepper, thinly sliced**

**1/4 cup olive oil**

**2 tablespoons lime juice**

**1 1/2 teaspoons lime peel, grated**

**2 tablespoons red wine vinegar**

**1/4 teaspoon salt (optional)**

In a small saucepan, combine the vinegar, sugar and star anise. Bring to a boil, stirring to dissolve the sugar. Remove from the heat. Cool slightly. Stir in the onion. Let stand for 30 minutes.

In a large bowl, combine the tomatoes, olives, cheese, herbs and serrano pepper.

Remove the star anise from the onion mixture. Drain the onion, reserving two tablespoons of marinade. (Discard the remaining marinade or save for other use.)

Add the onion to the tomato mixture.

In a small bowl, whisk the oil, lime juice, lime peel and vinegar. Pour over the tomato mixture.

Drizzle with the reserved marinade. Toss to gently coat. Season with salt if desired.

Serve immediately.

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Per Serving (excluding unknown items): 114 Calories; 7g Fat (51.7% calories from fat); trace Protein; 14g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 119mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates.