



Mozzarella and Tomato Salad

► Fresh from the Farm Alabama Recipes

We hope you enjoy **Mozzarella and Tomato Salad!**

This recipe and more from farmers around the state are also available in Extension publication FCS-2112, *Fresh from the Farm Alabama Recipes*, a great place to find new ways to use an abundance of fresh produce. The most important thing to remember when trying these recipes, which are farmer favorites, is to buy fresh and buy local. Support our farmers and support our communities.

**LMargaret Mazikowski, 4 Maz Farms ~
Moo Shine Dairy, Madison County**



Ingredients

- 1 packet garlic and herb dry mix
- Olive oil
- Red wine vinegar
- 4 medium fresh tomatoes
- ½ pound fresh mozzarella

Preparation

Mix garlic and herb mix with olive oil and red wine vinegar (a few tablespoons, to your taste). Slice or cube fresh cheese and tomatoes. Marinate tomatoes, cheese, and vinegar mix overnight in refrigerator. Bring to room temperature just before placing on serving dish or in bowl. Great to eat alone and wonderful in salads (green and pasta).

Kristin Woods, *Regional Extension Agent*, Food Safety, Preparation, and Preservation

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