

Stone Fruit Caprese Salad

The recipes and photography for this post were provided by local blogger, Sally Roeckell of [365 Barrington](#).

Ingredients:

- 1 plum
- 1 apricot, sliced
- 1 nectarine, sliced
- 1 peach, sliced
- 2 cups cherries, sliced with pits removed
- 8 ounce fresh mozzarella or burrata
- 2 sprigs of basil and mint with leaves torn
- 1 loaf sourdough bread optional
- 3 Tbs. Butter slightly softened
- Honey Balsamic Vinaigrette
- 4 tablespoons balsamic vinegar
- 2 tablespoons honey
- ½ cup olive oil
- Kosher salt and fresh pepper to taste



Instructions:

1. Whisk together balsamic vinegar, honey, and olive oil until combined.
 2. Slice the sourdough bread thicker than a usual slice of bread. Generously butter each side.
 3. Place cast iron frying pan or other skillet over high heat. When the pan is HOT add the bread.
 4. Allow it to get very toasted. Turn and toast the opposite side. The edges should caramelize somewhat like a grilled cheese sandwich. Remove from the pan and either serve whole or cut up to toss with the salad. (this is our favorite part) see note.
 5. Add cherries, sliced plum, sliced apricots, sliced nectarines, and sliced peaches. Toss until combined. Add torn up pieces of mozzarella or burrata. And lastly, add basil and mint leaves.
 6. Drizzle with dressing.
 7. Add Salt and pepper to taste. Serve this stone fruit caprese salad cold.
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