

*Georgia Peach Caprese Salad with Balsamic Cherries, Kristen (Emmert) Shaner '86*

- 1 cup cherries (approximately 30), pitted and quartered
- 2 tbsp aged balsamic vinegar
- 1 tbsp olive oil and more for drizzling
- 1 small shallot, minced
- Kosher salt and freshly ground black pepper
- 5-6 peaches
- 4-6 ozs fresh mozzarella balls
- 12 fresh basil leaves, cut into chiffonade strips

Combine cherries, shallot, olive oil, salt and pepper in a bowl. Halve, pit and slice peaches. Arrange on a platter. Place mozzarella balls on top of the peaches. Spoon cherry mixture over the top of peaches and cheese. Sprinkle with basil, drizzle with olive oil and serve.