

BURRATA WITH TOMATOES & STRAWBERRIES IN FIG SAUCE

Submitted by Barbara Gallagher



- 3 tablespoons Fig Vanilla balsamic vinegar (available on Amazon; Fig Balsamic vinegar can be substituted)
- 3 tablespoons extra virgin olive oil
- Big squirt of honey
- Pinch of kosher salt
- 3-4 tablespoons Fig jam with a little water to melt over low heat
- Multi colored cherry tomatoes halved (pint size container)
- Strawberries halved (quart size container)
- 1-2 tablespoons chopped basil
- Burrata

1. Mix vinegar, olive oil, honey & salt
2. Add cherry tomatoes to mixture and marinate at room temperature for an hour
3. Add strawberries to mixture and marinate 30-45 minutes
4. Place burrata in center of dish & surround with cherry tomatoes/strawberry mixture
5. Drizzle melted fig jam/water sauce over cherry tomatoes/ strawberry mixture

NOTE:

*You can also add fresh figs halved to the tomatoes/strawberries mixture

*I've also served this on a bed of Arugula and also added prosciutto rolled in small bundles