

BURRATA IN THE GARDEN

Every summer we plant an urban vegetable garden on our roof deck. Depending upon the year, we've had some success, particularly if we beat the squirrels to our harvest. But by far, the most consistent and tastiest crops are our cherry tomatoes. We plant all different kinds and sizes. I like using small, sweet tomatoes for this dish, but feel free to use whatever kinds you've grown.

INGREDIENTS (Serves 4)

1 lb Fresh Burrata

28 Cherry tomatoes

4 chives, chopped

Balsamic glaze

Olive Oil

Salt and pepper to taste.

□PREPARATION

Divide the burrata into four portions and place each portion in the center of a bowl or plate. Place about seven cherry tomatoes on and around the cheese. Season to taste with salt and pepper. Sprinkle on chives and garnish with a drizzle of balsamic glaze and olive oil.