

Ingredients for Caprese Se Puede Panini:

fresh basil leaves
ripe tomatoes (Betty loves Roma; just make sure they're fresh!)
fresh mozzarella cheese
fresh garlic (about 1/2 clove extra finely minced per sandwich)
balsamic vinegar (about 1/2 tablespoon per sandwich)
black pepper (optional)
bread (Betty love's Trader Joe's Panini Rolls)

**Directions:**

1. Slice bread.
2. Slice tomato.
3. Slice fresh mozzarella.
4. Mince garlic to a fine paste.
5. Chiffonade basil.
6. In a bowl combine minced garlic, chopped basil and balsamic vinegar.
7. On one half of bread layer mozzarella.
8. Add a layer of tomato.
9. Spoon balsamic mixture over tomatoes.
10. Tear basil leaves and distribute over top of tomatoes.
11. Layer with more mozzarella slices.
12. Replace bread (roll top or panini bread).
13. Preheat your panini grill, grill pan, grill or skillet until medium-hot. You want melting action, not burning action, so don't fire it up, yo!
14. Press and grill until crisp and melted.