

## Betty's Inviting Caprese Sandwich



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In this video, Betty demonstrates how to make an Inviting Caprese Sandwich. This is a traditional Italian combination of flavors that is tasty and appetizing. This is an item from the menu my husband, Rick, and I ordered recently when we had lunch at Hanger's Restaurant in Richmond, Kentucky. Due to requests, I will be making a few of the items we ordered in later videos. I will be uploading some Thanksgiving videos in the meantime, but eventually I will try to get around to making the other requests.

Ingredients (for 1 Caprese Sandwich):

- 1 ciabatta bun (You may use any similar bun.)
- 1 tablespoon olive oil (for toasting bun)
- sliced fresh tomatoes, as needed
- sliced fresh basil, as needed
- sliced fresh white mozzarella, as needed
- light olive oil, to taste
- dried Italian seasoning, to taste

Cut a ciabatta bun horizontally into two equal parts. Heat 1 tablespoon extra virgin olive oil in a skillet. Place ciabatta bun halves in the skillet to toast, cut side down. When the cut surfaces of the bun halves are browned and crisp, remove them from heat and put them on a plate to assemble your Caprese Sandwich. Build the sandwich on the bottom half of the bun, beginning with sprinkling dried Italian seasoning on the two toasted bun halves. On the bottom half, place some thin-sliced fresh tomatoes, followed by some leaves of basil and some slices of white mozzarella cheese. Put a splash of light olive oil and a sprinkling of Italian seasoning on the top, and repeat the layering, beginning with tomatoes and ending with a sprinkling of Italian seasoning. Cap the sandwich with the top half of the ciabatta bun. Slice diagonally and place on a nice serving plate and serve immediately. You may wrap your Caprese Sandwiches in plastic wrap and refrigerate until serving time, because they keep very well. I hope you enjoy this sandwich as much as we did! ...More to come from our visit to Hanger's restaurant later!!! --Betty