



A Country Path

Sargent Family Dairy Suzy's Caprese

1/2 cup @sargentfamdairy 3.25%MF Milk
1 clove of garlic, grated
1 tsp white wine vinegar
3 tbsp olive oil, divided
6 on-the-vine tomatoes
1 cup @sargentfamdairy Cheese Curds
1 tbsp oats, toasted
1 tbsp barley, toasted
1 handful fresh chives, cut into 1-inch pieces

- In a small mixing bowl, whisk together milk, garlic, vinegar and 1 tbsp olive oil and season to taste with salt and pepper. Set dressing aside.
- Heat 1 tbsp olive oil in a cast iron skillet set over medium-high heat, add tomatoes, and cook until blistered and beginning to release their juices, about 5 minutes. Season to taste with salt and pepper.
- Place tomatoes on a serving platter and arrange cheese curds around them. Spoon reserved dressing over top of tomatoes and garnish with chives, oats, and barley and remaining 1 tbsp olive oil and serve.