

Fresh Tomato Mozzarella Toasts

1 baguette French bread
1 tablespoon butter
1 tablespoon olive oil
Kosher salt and black pepper
3 cups chopped heirloom tomatoes
1 teaspoon red wine vinegar
1/2 teaspoon whole grain mustard
1/2 teaspoon honey
2 tablespoons olive oil
1/4 teaspoon fresh thyme leaves
1 ball fresh mozzarella cheese cut into 6 slices 1/4" thick

Cut 12 diagonal slices about 1/4" thick from the French bread. Melt the butter and add the olive oil. Brush over the bread slices, sprinkle with a little salt and pepper and broil until browned.

Lay out the slices of cheese and cut in half lengthwise. Sprinkle with a little salt and pepper and let stand. Sprinkle the tomatoes with a little salt and pour out onto a couple of layers of paper towels to drain some of the liquid off.

Meanwhile, in a medium bowl, whisk together the red wine vinegar, whole grain mustard, and honey. Add the olive oil while whisking. Stir in the thyme and season with salt and pepper. In a small skillet, sauté the leeks in a little olive oil until softened and add a little sprinkle of salt and pepper. Add the leeks and drained tomatoes to the dressing mixture.

To assemble, place a piece of cheese on each slice of toasted bread. Top with some of the tomato mixture. Serve immediately.