

## **Caprese Shooters**

2 cups tomato juice

¼ cup lime (or lemon) juice

¼ cup balsamic vinegar

Splash of olive oil

Pinch of black pepper

12 fresh basil leaves

Fresh mozzarella, ball or small cubes

Combine tomato juice, lime or lemon juice, vinegar, oil and pepper. Blend well. Chill for 1-2 hours.

Fill 12 shot glasses with tomato juice mixture. Put a small cube of mozzarella on a toothpick with a basil leaf across the top of each shot glass.

These can be made 1-2 hours in advance and chilled in the glass. Top with basil right before serving.