

For the Paddle

CAPRESE SANDWICHES & “PADDLE MIX” OF ALMONDS, PEANUTS, DRIED CHERRIES, APRICOTS & DARK CHOCOLATE

A small dry sack or soft cooler holds the fixings for these sandwiches and fits up front in the boat, next to the bug spray and your copy of *Walden*.

Caprese Sandwiches

Many tomato fans consider Insalata Caprese to be “The Best” tomato dish. This method frames juicy tomato, creamy mozzarella, and spicy basil between chewy-crusty baguette slices.

Prep time: 10 minutes

Serves: 4

INGREDIENTS

2 large, fresh tomatoes, or about 1 lb total

1 cup fresh mozzarella, thinly sliced (about 8 slices)

1 cup fresh basil leaves, chopped

Salt and freshly ground black pepper

1 baguette, cut crosswise into quarters, then sliced lengthwise for sandwiches

DIRECTIONS

To enable quick setup, simply slice the tomatoes about ¼-inch thick, then do the same for the mozzarella. Pack them separately in your cooler along with the basil and your sliced bread. (Cool is okay, frosty cold is not good for tomatoes, so go easy on the ice.)

To assemble, set out the bread and top each bottom half with tomato slices, a piece of mozzarella, and basil. Sprinkle with salt and pepper, and enjoy as you look across Tully Lake. Life is good.

Variation: For younger paddlers, omit the tomatoes & basil for a simple but delicious mozzarella sandwich.