



Caprese Skewers

Ingredients:

Makes 2-3 Dozen

- 1 pint cherry tomatoes, yellow or red
- 1 bunch basil leaves (about 18-30 leaves, the big ones can be cut in half)
- 8 ounces fresh mozzarella cheese
- Balsamic vinegar, for drizzling
- 2-3 dozen long toothpicks/skewers

Directions:

- Slice the cherry tomatoes in half so you end up with two half-basketball pieces.
- Slice the mozzarella into bite-sized chunks.
- Slide a piece of mozzarella onto the toothpick.
- Fold a basil leaf in half or thirds and nestle it up next to the mozzarella.
- Slide a tomato onto the bottom of the skewer, cut side down.
- Move the mozzarella and basil down to meet the tomato if needed. You want the flat side of the tomato to be right at the end of the toothpick so it stands up straight.
- Place all the finished skewers on a paper plate or tray.
- Drizzle lightly with balsamic vinegar and transfer to a platter to serve.