



Mini Caprese Skewers

A harmonious combination of mini tomatoes, fresh mozzarella, and fragrant basil

1/2 cup balsamic vinegar
10 Ciliegine (cherry size) fresh mozzarella balls
1-1/2 Tablespoons olive oil
3/4 teaspoon Italian seasoning
Garlic salt as desired
20 cherry or grape tomatoes
20 fresh small basil leaves

Set aside 10 mini size bamboo or metal skewers.

Make Balsamic Glaze:

- In a small saucepan, bring balsamic vinegar to a low simmer. Let thicken until syrupy thick, about 15 minutes. Set aside to cool. It will thicken as it cools.

Prepare the Mozzarella balls:

- In a small bowl, stir together olive oil and Italian seasoning; season with salt as desired.
- Add the mozzarella balls; toss to coat with seasoning.

Assemble the Skewers:

Layer a tomato, folded piece of fresh basil, marinated mozzarella ball, another folded basil leaf, and another tomato. Place on serving platter; drizzle as desired with thick balsamic glaze. Yield: 10 skewers For a larger party, double the recipe.

About the Recipe: This is a classic caprese appetizer recipe, combining farm fresh cherry tomatoes, basil leaves, and creamy mozzarella balls. It's simple to make but looks elegant on a serving table. Drizzling Balsamic glaze over the skewers adds style and a hint of sweet vinegar to the appetizer.