



Caprese Salad Appetizers

Ingredients

- **24** grape or cherry tomatoes
- **24** bocconcini balls (*Feta or mozzarella cubes can be used here as well.*)
- Basil leaves - *Make sure your basil leaves are dark green and whole for the best appeal.*
- **24** skewers - *The small or medium sized skewers*

Dressing:

- **2 tbsp.** extra virgin olive oil
- **2 tbsp.** balsamic vinegar
- **1** clove garlic, finely chopped or grated
- kosher salt and freshly ground black pepper (to taste)

Directions

1. Place tomato, basil leaf and bocconcini on skewer. *If too much room is left on the skewer, add another basil leaf and another tomato. When placing basil leaves on the skewer, fold the leaf in half with the shiny green side facing out for better appearance!*
2. Arrange on a tray with fresh basil leaves for garnish or on a bed of fresh lettuce.

3. Drizzle with dressing and sprinkle with kosher salt and fresh pepper.

Adding prosciutto, melon, or salami adds something extra as well! I have had these little skewer snacks at all occasions - from small household gatherings to weddings! Salad skewers are a very versatile technique.

Tomato Variety Guide: <http://avantgardendecor.com/blog/vegetable-gardening/tomato-varieties/>

Skewer Appetizer Ideas: <https://www.yummly.com/recipes/skewer-appetizers>