

ANTIPASTO SKEWERS

13 Ciliagini (cherry tomato) sized mozzarella balls
2 Cloves garlic, chopped
3 Tablespoons Unio Olive Oil
13 Grape tomatoes
5 or 6 Fire roasted piquillo parsley
2 Tablespoons chopped parsley
Salt & pepper to taste
26 Basil leaves
13 Slices prosciutto
26 Long toothpicks or short skewers

Cut mozzarella balls in half. Combine garlic, olive oil, parsley, salt, pepper, and mozzarella balls. Toss and let marinate for 45 plus minutes. Cut peppers in 5ths, tomatoes in half and prosciutto in half. Fold prosciutto into squares.

Place 1 mozzarella half on a skewer (round side up), followed by a pepper cube, prosciutto square, folded basil leaf, 1 grape tomato half (cut side in). Repeat until you have 26 skewers. Place on platter and drizzle skewers with excess dressing. Serve and enjoy!