

6/16/2020 Herbed Antipasto Skewers Recipe
Author: Cherchies® Specialty Foods

HERBED ANTIPASTO SKEWERS RECIPE

Ingredients (Perfect for whatever ingredients you have on hand)

- Olives- your choice. I usually use a mixture of Kalamata and Spanish Olives
- Marinated Mozzarella cheese balls (1 inch balls)
- Cherry Tomatoes
- Canned artichoke hearts, drained
- Hard salami, cut into 1 inch chunks
- Cherchies® Basil Pizzazz
- Olive Oil
- White Balsamic Vinegar
- Appetizer skewers

Preparation

1. The beauty of these skewers is they can be prepared in advance. Prepare the ingredients as directed above. For easy assembly, make sure all the ingredients are in place (mise en place). For these skewers, I started with a mozzarella ball, then an olive, cherry tomato, mozzarella ball, and finally the salami as the anchor.
2. Once the skewers are assembled, line them up on a shallow baking sheet. Drizzle first with the olive oil, then the balsamic vinegar, and then sprinkle the skewers with Cherchies® Basil Pizzazz.
3. Place in the refrigerator for a couple hours or overnight before you plan to use them. I like to serve them in mini appetizer cups for presentation and ease of cleanup. Or, you could arrange them on a pretty platter. Easy, peasy appetizers, sans the fuss.
4. Enjoy!



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