

# Tomato Caprese Skewers with Balsamic Glaze



## Ingredients:

8 red grape tomatoes

8 yellow/orange grape tomatoes

32 medium fresh basil leaves, washed and patted dry

16 Ciliegine (mini-Mozzarella balls)

1 C. balsamic vinegar

2 T. Calizo Extra Virgin Olive Oil with Lemon

## Additional equipment:

16 6" wooden skewers

**Tip:** The warm balsamic glaze will start to melt the cheese on contact. For a cleaner presentation, avoid adding the glaze to the cheese while drizzling it onto the skewers.

## Preparation:

### Step 1

Thread a red tomato onto a wooden skewer.

Next, fold one basil leaf in half, dark side facing out, and add it to the skewer. Add one mini-Mozzarella ball, followed by another folded basil leaf, and finished with one orange tomato.

### Step 2

Repeat Step #1 with the remaining tomatoes, basil, and Mozzarella until you have 16 completed skewers. Arrange on a serving platter and set aside.

### Step 3

To prepare the glaze, add balsamic vinegar to a small sauté pan over medium-high heat. Cook, stirring frequently, until the vinegar is reduced to about 1/3 of its original volume.

### Step 4

Remove glaze from heat and let cool slightly.

Drizzle over the skewers, along with some **Calizo Extra Virgin Olive Oil with Lemon**, if desired. Serve immediately.

Enjoy!

