



Antipasto Skewers

If you are looking to dress up and make the evening more elegant, these antipasto skewers are the appetizer to make. They are easy, fun, and will surely impress your guests.

Antipasto Skewers

Yield 10 Skewers

- 10 mini wooden skewers
 - 10-20 flat-leaf parsley or basil leaves
 - 10 pieces prosciutto di parma, 2 inches in length each, rolled or folded
 - 10 pieces preserved artichoke hearts
 - 10 mini mozzarella cheese balls, or any firm, mild cheese
 - 10 pitted Kalamata olives
 - 10 cherry tomatoes
 - Pinch of dried oregano for garnish
 - Optional: drizzle extra-virgin olive oil
1. Soak mini wooden skewers in water for one hour. Pat dry before using.
 2. Skewer the antipasto ingredients, beginning with the basil or parsley, followed by the larger pieces like prosciutto or artichoke hearts. Place the Kalamata olive at the very top of the skewer. If you have more basil or parsley leaves, alternate them on the skewer.
 3. Arrange skewers on a serving platter or slate board. If you like, finish with a sprinkle of dried oregano and drizzle extra virgin olive oil. Serve cold or at room temperature.

Enjoy!

