



CAPRESE SKEWERS WITH BALSAMIC REDUCTION

Ingredients:

6 Cherry tomatoes, cut in half
6 Mozzarella balls
12 pieces Basil leaves, fresh
12 small bamboo skewers
1 cup Balsamic vinegar
Salt & pepper to taste

Directions:

1. On each skewer, place $\frac{1}{2}$ tomato, 1 piece basil, 1 mozzarella ball, 1 piece basil and $\frac{1}{2}$ tomato.
2. Put vinegar in small pot. Bring to boil over medium-high heat. Simmer to until reduced and thickened to sauce consistency.
3. Drizzle skewers with balsamic reduction. Season with salt & pepper.

Makes 6 skewers