

cooking with
color (4 kids)
by Kristen Hess



Tomato Mozzarella Basil Caprese Skewers

Prep Time: 15 mins
Total Time: 15 mins
Servings: 12 skewers

Ingredients

- 1 container of cherry tomatoes
- 1 bunch of fresh basil
- 1 container fresh mozzarella balls
- 1/2 cup extra virgin olive oil
- 1/2 cup balsamic vinegar or 1 cup for glaze
- Sea salt
- Freshly cracked black pepper

Preparation

Assemble tomatoes, rolled basil leaves and mozzarella balls on medium-sized toothpicks or small wooden skewers.

Drizzle with olive oil, 1/4 cup of balsamic vinegar and salt and pepper.

To make balsamic glaze (a thicker cooked down version of balsamic vinegar), add one cup of balsamic vinegar to a sauce pan over medium heat. Once it comes to a boil, reduce the heat to simmer and cook for about 10-15 minutes until it reduces to a syrupy consistency. Dip a spoon into the vinegar to check for thickness. As it cools the syrup will also thicken.

Drizzle balsamic glaze evenly over the caprese skewers and serve immediately.