



Caprese Style Appetizers

Preparation Time: 10 mins

Cooking Time: N/A

Makes: Varies

Difficulty: Easy

INGREDIENTS COMBINATIONS

Cherry Tomatoes, Bocconcini, Fresh Basil Leaves drizzled with Balsamic Vinegar or Balsamic Glaze

Cherry Tomatoes, Green Olives, Bocconcini with Pesto

Bocconcini, Cantaloupe (Rockmelon), Basil and any type of Salami (Calabrese, Coppa, Toscano, Milano, Soppresata, Prosciutto)

Watermelon, Bocconcini, Basil and Balsamic Glaze

Pesto Ingredients

½ cup finely grated parmesan cheese
½ cup toasted pine nuts
2 cloves garlic, crushed (3 tspns)
1 cup extra virgin olive oil
2 cups fresh basil leaves, firmly packed

DIRECTIONS

Making Your Appetizer

- You will need long cocktail toothpicks. There are lots of variations out there from simple to more decorative.
- Thread each item onto the toothpick and can be served with a variety of different sauces or accompaniments, like balsamic glaze, infused herb oils, and pesto.

Pesto Directions

1. In a food processor or blender, add the parmesan, pine nuts, ½ a cup of the olive oil, and crushed garlic. Mix well.
2. Add the basil and remaining ½ cup of olive oil and process until almost smooth.
3. Transfer to a serving bowl.