

Antipasto Skewers

Makes 16

Prep: 30 minutes

- 2-3 chorizo sausages (medium spiciness)
- 32 1 inch pieces roasted orange, yellow or red bell pepper
(2 large or 3 smaller peppers)
- 16 grape tomatoes
- 16 Bocconcini cocktails balls (fresh mozzarella cheese)
- 16 6" wooden skewers or 8 12" skewers cut in half
- 3 tbsp chopped fresh parsley
- Cream of Balsamic Vinegar - Emma brand available in QF deli
(You'll only use a small amt for this appie but you'll find lots of
uses for the rest of the bottle.)

NOTE: If you're using 12" skewers cut in half, put hole through all tomatoes with a pointed skewer first. Flat-ended skewers will easily go through everything else.

1. Cut chorizo into ¼" thick slices. Thread onto skewers:
 - sausage slice
 - roasted pepper
 - grape tomato
 - bocconcini ball
 - roasted pepper
 - chorizo slice
2. Place on serving plate and sprinkle with parsley.
3. Drizzle with Cream of Balsamic Vinegar