

## Caprese on a Stick

2 cups balsamic vinegar  
24 cherry or grape tomatoes  
12 large basil leaves, halved  
24 pearl bocconcini  
24 toothpicks

In a small saucepan, over low heat, simmer balsamic vinegar until it is reduced by half and is thick, sweet and syrupy. Transfer to a small bowl and set aside. Thread 1 tomato, ½ basil leaf and 1 bocconcini onto each toothpick. Arrange on a serving plate and lightly drizzle with balsamic syrup. Makes 24 appetizers.

The caprese sticks can be prepared up to 3 hours ahead and chilled in the refrigerator until ready to serve.