Skewers: Caprese, Antipasto, Greek, and Melon

Quick · Serves a crowd · Make it with your kids · Holiday · Makes about 36 of any one kind

Ken's note: TBD

Four cold skewers, all assembled with no cooking and set out on a platter. Use toothpicks or short skewers (4–6 inch). Assemble up to a few hours ahead, cover, and refrigerate; add the dressing at the last minute.

Ingredients

Caprese

- 8 oz mozzarella pearls, drained
- 1 pint cherry or grape tomatoes (halve any large ones)
- 1 bunch fresh basil
- Balsamic glaze (below)
- Flaky salt

Antipasto

- 36 small mozzarella balls (ciliegine)
- 36 pitted green olives
- 36 marinated artichoke quarters, drained
- 36 pepperoncini or grape tomatoes
- 6 oz Genoa salami, thinly sliced and folded in quarters

Greek

- 2 English cucumbers, cut in thick half-moons
- 8 oz feta, cut in ¾-inch cubes
- 1 pint grape tomatoes
- 36 Kalamata olives, pitted
- 3 Tbsp olive oil
- 1 Tbsp lemon juice
- ½ tsp dried oregano

Melon and prosciutto

- 1 ripe cantaloupe, cut into 1-inch cubes
- 4 oz prosciutto, torn in strips
- 8 oz mozzarella pearls
- Fresh basil or mint leaves
- Black pepper

Method

1. Thread a tomato, a folded basil leaf, and a mozzarella pearl onto each skewer. Drizzle with the glaze and finish with a little flaky salt just before serving.
2. Balsamic glaze: simmer 1 cup balsamic vinegar in a small saucepan until reduced to about ¼ cup and syrupy, 12–15 minutes. It thickens as it cools.
3. Thread one of each onto a skewer, folding the salami around the other pieces. Drizzle lightly with olive oil and a few drops of red wine vinegar and add pepper.
4. Thread a cucumber piece, feta cube, tomato, and olive onto each skewer. Whisk the oil, lemon juice, and oregano and spoon it over the skewers just before serving (feta and olives are salty, so no added salt).
5. Wrap a strip of prosciutto around each melon cube and thread it with a mozzarella pearl and a leaf. Finish with pepper.
6. See also the Antipasto Board and the Charcuterie Board.