

**INGREDIENTS:**

- 1 pint cherry tomatoes, red or yellow
- 1 bunch basil leaves (about 18-30 leaves, the big ones can be cut in half)
- 8 ounces fresh mozzarella cheese
- Balsamic vinegar, for drizzling
- Extra virgin olive oil, for drizzling
- 2-3 dozen long toothpicks/skewers

**DIRECTIONS:**

1. Slice the cherry tomatoes in half so you end up with two half-basketball pieces.
2. Slice the mozzarella into bite-sized chunks. Slide a piece of mozzarella onto the toothpick.
3. Fold a basil leaf in half or thirds and nestle it up next to the mozzarella (large leaves can be cut into halves or even thirds).
4. Slide a tomato onto the bottom of the skewer, cut side down. Move the mozzarella and basil down to meet the tomato if needed. You want the flat side of the tomato to be right at the end of the toothpick, so it stands up straight.
5. Drizzle lightly with balsamic vinegar and olive oil, if desired. Transfer to a platter to serve.

**VARIATIONS:**

Delicious with watermelon instead of tomatoes.

Alternate layers of cheese, basil, and tomatoes on larger skewers.

Use various colors of heirloom cherry sized tomatoes for a colorful display.

Add olives, marinated artichoke pieces, salami, or cooked tortellini for variation.