# mozzarella, cherry tomato and basil skewers

## Family Chef: Lori McMahon

#### Ingredients:

* 1 clove garlic, smashed
* ¼ tsp kosher salt
* 1/8 tsp crushed red pepper flakes
* 3 tbsp extra-virgin olive oil
* 12 bocconcini (small mozzarella balls), about 8 oz.
* 1 pint cherry tomatoes
* 12 basil leaves, preferably large
* 12 (6-inch) wooden skewers

#### Instructions:

1. Combine the garlic, salt, pepper flakes, and olive oil in a medium glass bowl.
2. Cover and microwave on high until the garlic is golden, about 2 minutes – let cool.
3. Add the bocconcini and refrigerate for at least 1 and up to 24 hours.
4. Thread a cherry tomato onto a skewer, wrap a bocconcini in a basil leaf (\*) and add to the skewer, then finish with a second tomato.
5. Repeat with the remaining cheese and tomatoes.
6. Save the oil for a dipping sauce.

#### Notes

1. \* Basil Leaves – rip leaves into pieces just large enough to wrap the bocconcini and show a little on both sides, you do not need to use a full leaf for each skewer.