

MEDITERRANEAN SKEWERS WITH BALSAMIC DRESSING

(from the Bewitching Kitchen)

30 skewers
mozzarella mini-balls
sharp Cheddar cheese, cut in cubes
pitted black kalamata olives
pitted large green olives
15 red grape tomatoes, halved
15 yellow grape tomatoes, halved

for the dressing:

2 Tbs olive oil
2 tsp lemon juice
1/4 tsp ground fennel
2 tsp balsamic vinegar (white, if available)
salt and pepper to taste

Line your ingredients, and have some fun: form the skewers starting and ending with a cut tomato, with the cut side facing towards the center of the skewer. Alternate the cheeses types and olives, so that you end up with many variations in composition and colors. Arrange the skewers on a serving platter.

Make the dressing by whisking all the ingredients in a small bowl, drizzle over the skewers half an hour before serving. White balsamic has a nicer color for this type of dish, but if you do not mind the brownish hint given by the regular balsamic, you can definitely use it.