

Grilled Mozzie Skewers with Pesto

Author: Tarla Fallgatter class

Carolyn T's
Cookbook

Servings: 6



1 whole Italian bread
Olive oil for bread
8 ounces mozzarella cheese, fresh bocconcini (small balls)
24 whole basil leaves
1 pint plum tomatoes, halved (mini size)
4 tablespoons pesto sauce
12 wooden skewers, soaked in water 30 minutes

Categories: Appetizers

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

Per Serving (excluding unknown items): 193 Calories; 14g Fat (65.6% calories from fat); 11g Protein; 6g Carbohydrate; 1g Dietary Fiber; 37mg Cholesterol; 251mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 2 Fat; 0 Other Carbohydrates.

Preparation Time: 20 minutes

Start to Finish Time: 30 minutes

1. Preheat outdoor grill. Slice bread into 1 1/2" cubes. Coat the cubes with olive oil and set aside. Or, if the bread is fresh, put it in a 350 oven for 2-4 minutes until just barely toasted on the outside. Do not dry them out as you want the bread to be soft in the middle after you've grilled the skewers.

2. Meanwhile, cut up tomatoes, season with salt and pepper and drizzle them with a little olive oil and some pesto. Toss to coat.
2. Thread 2 bocconcini alternately with bread (3 bread, 2 cheese) and basil. Sprinkle with salt and pepper and place on the grill. Cover and cook for 3-6 minutes, turning halfway through to toast both sides of the bread and warm the cheese. Remove skewers from the grill. Put a portion of the tomatoes on each plate and lay the skewer on top. Drizzle additional pesto on top of the bread and cheese. Serve while they're hot.