

Blackberry Cucumber Caprese Skewers

The Sweetest Occasion (blog) by Cyd Converse



Servings: 12

1. Using 3" bamboo skewers or similar, layer your ingredients starting with the mozzarella balls, then a folded basil leaf followed by a blackberry and a chunk of cucumber.
2. Line a tray with your finished skewers and refrigerate or serve right away.
3. Drizzle with balsamic glaze right before serving.

25 mozzarella balls, fresh (mini ones)

25 blackberries, you need sweet ones

25 basil leaves, use large ones

25 cucumber, cut in chunks, preferably English cucumber

Balsamic glaze to drizzle on top

25 Bamboo skewers

Per Serving (excluding unknown items): 286 Calories; 5g

Fat (15.6% calories from fat); 10g Protein; 56g

Carbohydrate; 21g Dietary Fiber; 13mg Cholesterol; 33mg

Sodium. Exchanges: 4 Vegetable; 2 1/2 Fruit.

Carolyn T's Blog: tastingspoons.com