Servings: 6

Grilled Mozzarella Skewers with Tomatoes and Pesto

Author: From a Tarla Fallgatter cooking class, 2010



1/3 pound walnut bread, or other firm country bread, in 1" cubes
1 1/2 tablespoons olive oil
8 ounces bocconcini (small mozzarella balls)
12 large basil leaves
1 pint cherry tomatoes, large type, not small
1/4 cup pesto sauce
Fleur de sel to taste
12 whole wooden skewers

Per Serving (excluding unknown items): 279 Calories; 18g Fat (59.0% calories from fat); 12g Protein; 16g Carbohydrate; 1g Dietary Fiber; 37mg Cholesterol; 366mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 3 Fat; 0 Other Carbohydrates.

Carolyn T's Tasting Spoons blog: http://tastingspoons.com

Description: Just be sure you don't cook these to the point the cheese melts right off the skewer, so watch carefully.

1. Preheat grill. Meanwhile, marinate the mozzarella balls in the pesto for a few minutes.
2. Slice whole-loaf bread into 1 1/2 inch (or 1 inch) slices, then cut into cubes. Coat the cubes with olive oil and set aside.
3. Using 2 skewers per kabob, thread the bread cubes, basil leaves and bocconcini, alternating ingredients (preferably 2 breads, 2 mozzie balls and 2 tomatoes and 2 basil leaves each), alternating the ingredients. Sprinkle the skewers with salt and pepper.
4. Place skewers on the grill, cover and cook for 3-4 minutes to just toast the bread and warm the cheese. If the cheese starts to melt, obviously, remove them immediately.
5. Slide ingredients off onto a plate and drizzle with the remaining pesto sauce. Sprinkle with fleur de sel to taste.