

Chorizo, Manchego & Olive Skewers

- Spanish Chorizo
- Manchego Cheese
- Manzanilla Olives
- Honey (optional)
- Slivered Almonds (optional)

1. Layer Chorizo, olive, and cheese on skewers.
2. Drizzle with honey and sprinkle with slivered almonds.
3. Serve and enjoy!



Antipasto Skewers

- 18 6-inch wooden skewers
- 18 cheese tortellini cooked and cooled
- ¼ cup bottled Italian salad dressing
- 18 large pitted black olives
- 18 cubes Havarti cheese, approximately 8 ounces
- 18 slices of salami
- 18 cherry or grape tomatoes
- 18 to 36 depending on size fresh basil leaves
- 18 marinated mozzarella balls (If you can only find the plain variety, just toss them in with the tortellini to marinate together.)

Cook tortellini about 1 minute shy of package directions. After cooking, drain and immediately rinse with cool water to stop the cooking process. Drain well, transfer to a container with a lid, and add the Italian salad dressing. Toss lightly to be sure the tortellini is well coated with dressing; cover and refrigerate for at least 3 hours or overnight.

Thread the ingredients on to the skewers in any order you'd like. For a nice color contrast, here's a suggestion:

Olive, Havarti, Salami, Tortellini, Tomato, Basil, Marinated Mozzarella

The skewers can be assembled the day before and refrigerated overnight for a stress-free party day.

Greek Salad Skewers

- Chunk feta cheese cut into cubes
- Dried oregano
- Olive oil
- 24 Kalamata olives
- 24 pieces roasted red pepper strips (from jar)
- 24 Grape tomatoes halved
- 3 Mini cucumbers sliced

Toss the feta cubes with a bit of olive oil and sprinkle with oregano.

Thread skewers with olives, tomatoes, cucumber slices, red pepper and feta cubes. Serve immediately or refrigerate until ready to serve.

Garnish w/lemon wedges or slices.



TIPS

- Not all feta is created equal, so be sure to buy a firm block of feta cheese. It's easier to cut and will not crumble as easily when skewered. It also helps to squeeze the excess moisture off the block before cutting it so the oil adheres to the cheese cubes better. Or you can freeze block of feta for 10-15 minutes and then cut into cubes.
- Just like the feta cheese, your kalamata olives should be firm, too. I find the bottled variety to be a bit softer than the ones you can buy from the olive bar in the grocery store, so spring for those if you have the chance.
- The feta cubes can be tossed with oregano and olive oil up to a week beforehand and simply stored in the fridge.
- You can assemble these Greek Salad Skewers a few hours in advance, cover them and pop them in the fridge but plan to let them come to room temperature about 20 minutes before serving.