



## Olive on Tap State Fair

### Antipasto on a Stick

Perfect little bites of a traditional Italian appetizer on a stick

INGREDIENTS: 6 slices Prosciutto \* 6 Artichokes \* Basil or parsley leafs \* 18 Cherry tomatoes \* 3 tbsp **Olive on Tap 18yr Balsamic Vinegar** \* 12 Olives \* 6 balls Mozzarella, mini \* 6 slices Soppressata (spicy)

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Using wooden skewers add antipasto ingredients in whatever order you prefer. I like to start and end with either tomatoes or olives. Drizzle the skewers with balsamic vinegar and basil or parsley leaves. You can also add basil or parsley leaves in between other ingredients. *Notes: My mozzarella balls were pretty big so I cut them in half and sometimes even in the quarter. Depending on the size you can either have them whole or cut to the size that will fit well on a skewer. I used 3 tomatoes per skewer so my recipe calls for 18, but feel free to use less or more. This recipe can easily be doubled or tripled or divided depending on a number of people you will be serving them for.*

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