

Shopping List

Co-op house made Italian sausage

Fresh mozzarella (bocconcini or a larger loaf)

Sun dried tomatoes in olive oil

Fresh basil



Check out our recipe blog at
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Antipasto Sausage Skewers



Community
FOOD CO OP

Antipasto Sausage Skewers

INGREDIENTS

1 package Co-op house made Italian Sausage, cut into ~1/2" chunks

sun dried tomatoes in olive oil, cut into quarters—you won't need the whole jar, just a piece for each skewer

1 bunch fresh basil, washed and dried

Fresh mozzarella—either bocconcini or a log that has been cut into small chunks

Toothpicks or short skewers

INSTRUCTIONS

1. In a skillet, cook sausage chunks until browned and fully cooked, about 8 minutes total. Use a very sharp knife to make the cutting easier. You can also cook the whole sausage and slice it afterwards.
2. Drain sausage on a paper towel-lined plate and allow to cool slightly.
3. Slide a basil leaf onto your skewer/toothpick.
4. Slide a sun dried tomato onto the skewer/toothpick until it almost touches the basil.
5. Add the mozzarella to the skewer/toothpick.
6. Finish by setting a flat side of sausage on the plate and skewering it so everything sits up vertically.
7. Repeat with remaining ingredients.
8. Serve immediately, or chill and serve at room temperature.

Variations:

Try substituting one or more of these items:

- Roasted red peppers
- Artichoke hearts
- Smoked goat cheese
- Spicy sausage
- Fresh Roma tomatoes



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Makes about 24 skewers