

Antipasto Skewers

Easy antipasto skewers with Italian meats, cheese, and vegetables. Perfect party appetizer ready in 15 minutes with no cooking required.

15 min

PREP

15 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Antipasto Skewers

Ingredients

- 1 cup olive
- 1 cup tomato
- 1 cup artichoke
- 1 cup mozzarella cheese
- 10 slice salami

Instructions

- 1 Prepare ingredients**

Pat all ingredients dry with paper towels to remove excess moisture. Drain any marinated items and set aside on separate plates or bowls for easy assembly.
- 2** Arrange 12-16 wooden skewers on your work surface. Set up all ingredients within easy reach in the order you'll use them.
- 3 Assemble skewers**

Thread ingredients onto each skewer starting 1 inch from the bottom, alternating colors and textures. Begin with a firm ingredient like an olive or cheese cube to anchor the skewer.
- 4** Add folded or rolled slices of cured meat, followed by mozzarella balls and cherry tomatoes. Push ingredients together snugly but don't compress them.
- 5** Continue layering with marinated vegetables, maintaining the alternating pattern. Leave about 1 inch at the top of each skewer for easy handling.
- 6** Top each skewer with fresh basil leaves as the final ingredient to prevent them from getting crushed.
- 7 Finish and serve**

Arrange completed skewers on a serving platter. Drizzle lightly with extra virgin olive oil and season with freshly cracked black pepper. Serve immediately or refrigerate for up to 2 hours before serving.

Tips

Use the highest quality ingredients you can find - the simplicity of this dish means each component's flavor will shine through, so invest in good Italian cured meats, authentic mozzarella, and well-marinated vegetables.

Pat all ingredients dry before assembly to prevent skewers from becoming soggy and to ensure better adherence of seasonings and oils.

Vary the colors and textures on each skewer for visual appeal - aim for a mix of red tomatoes, white cheese, green olives or basil, and rich-colored meats.

Thread ingredients with the grain of the meat and through the firmest part of vegetables to prevent tearing and ensure the skewer holds together when picked up.

Drizzle finished skewers lightly with high-quality extra virgin olive oil and a sprinkle of freshly cracked black pepper just before serving to enhance flavors.

If making ahead, store skewers upright in a tall container to maintain their shape and prevent ingredients from sliding together.

Consider the size of your guests' mouths when assembling - skewers should be manageable to eat in 2-3 bites without being too sparse.

Provide small plates or napkins alongside the skewers, as the olive oil and tomato juices can drip during eating.