

Mozzarella, Prosciutto & Pickled Peaches



Ingredients:

- 6 small crisp ripe Peaches, pitted & quartered
- 1 sprig Rosemary
- 3 sprigs Thyme
- 1 cup white Balsamic Vinegar
- ½ cup white Vinegar
- 1 cup Water
- 2 tsp kosher Salt
- 2 tbsp Honey

Skewers:

- 8 oz Mozzarella pearls
- 4 oz Prosciutto
- 12 Basil leaves
- 12 cocktail skewers

Dressing:

- 3 tbsp Pickling liquid
- ¼ cup Olive oil
- 2 cloves Garlic, minced
- Herbs from pickling liquid, minced
- Salt & Pepper, to taste

Instructions:

Place peaches and herbs in a large jar or container with a lid.
In a medium saucepan combine balsamic vinegar, white vinegar, kosher salt, and honey.
Heat over medium heat and stir until salt and honey have dissolved.
Add cold water to the vinegar mixture and stir.
Pour the pickling liquid over the peach slices.
Make sure the peaches are submerged in the pickling liquid.
Set aside for 30 minutes.
Remove the peach slices from the pickling liquid, reserving the liquid and the herbs.
Wrap the peach slices with prosciutto and skewer with basil and mozzarella pearl.
In a small bowl combine dressing ingredients and whisk until emulsified.
Drizzle dressing over skewers and serve.