Avocado, Mozzarella and Tomato Skewers with vinaigrette

Serves 16

Ingredients

¼ cup balsamic vinegar

¼ cup extra virgin olive oil

¼ cup vegetable oil

½ cup kosher salt or sea salt

1 chile de rbol optional

1 avocado ripe, halved, pitted, meat scooped out, and each halve cut into thirds, then each third sliced horizontally into 5 or 6 pieces

1 cup cherry tomatoes or grape tomatoes, halved

1 cup baby mozzarella balls (bocconcini size), sliced into 3 pieces

16 bamboo skewers 6-inches long

Preparation

1. To make the vinaigrette: In a small glass jar, or Mason jar, pour the vinegar and the oils, sprinkle in the salt.
2. If using the chile de rbol, place a small skillet over medium heat, once it is hot, toast the chile for 30 seconds per side, until toasted but not burnt.
3. Place the whole chile in the jar.

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4. Close the lid of the jar and shake it vigorously.
5. Leave in the refrigerator, if it wont be used within the hour. It may be kept there for a couple weeks.
6. Shake well before using.
7. To assemble the skewers: insert the top of a mozzarella ball, followed by a slice of avocado, half of a tomato, an avocado slice, the other tomato half (upside down if they can!), followed by another slice of avocado, and a slice of mozzarella ball.
8. Repeat with all skewers, and place all the completed skewers on a platter.
9. To serve: Shake the vinaigrette and pour into a bowl. Serve along with the assembled skewers for everyone to dip as they please.