

Mozzarella, Prosciutto, and Pickled Peach Skewers - The Noshery

Makes 12 Servings

Recipe: by Meseidy from The Noshery

Source: <https://thenoshery.com/mozzarella-prosciutto-peach-appetizer/>

By themselves, pickled peaches make a very tasty accompaniment with a grilled ham and cheese sandwich. In addition, they also form the base for a delicious and attractive skewered appetizer/hors d'ouevres. You can also use pickled nectarines.



PICKLED PEACHES

6 small ripe peaches, pitted and sliced in 1" slices

1 sprig rosemary

3 sprigs thyme

1 cup white balsamic vinegar

1/2 cup white vinegar

1 cup water

2 teaspoons kosher salt

2 tablespoons honey

SKEWERS

8 ounces mozzarella pearls

4 ounces thinly sliced prosciutto

12 fresh basil leaves

12 wooden cocktail skewers

DRESSING

3 tablespoons pickling liquid

1/4 cup olive oil

2 cloves garlic, minced

herbs from pickling liquid, minced

kosher salt and freshly ground black pepper to

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PICKLED PEACHES

- 1) Place peaches and herb in a large jar or container with a lid.
- 2) 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.
- 3) 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.

SKEWERS

- 4) Remove the peach slices from the pickling liquid. Reserving the liquid and the herbs.
- 5) Wrap the peach slices with prosciutto and skewer with basil and mozzarella pearl.

DRESSING

- 6) In a small bowl combine dressing ingredients and whisk until emulsified.
- 7) Drizzle dressing over skewers and serve.