Cantaloupe and Prosciutto Skewers’ font_container=’tag:h1|text_align:center|color:%23252525' google_fonts=’font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal’]

Yield: 6 Skewers’ font_container=’tag:h3|text_align:center’ google_fonts=’font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal’]

Ingredients:’ font_container=’tag:h3|text_align:left|color:%23252525' google_fonts=’font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal’]

- 18 Reser’s® Cantaloupe Chunks (79453.77510)
- 18 slices Prosciutto, cut into ribbons
- 12 balls Ciliegine mozzarella
- Basil, for garnish
- 6 bamboo skewers, soaked

Directions:’ font_container=’tag:h3|text_align:left|color:%23252525' google_fonts=’font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal’]

1. On each skewer, place 1 Reser’s Cantaloupe Chunk, prosciutto, mozzarella, cantaloupe, prosciutto, cantaloupe, prosciutto, mozzarella. Repeat with all the remaining skewers.
2. Garnish with basil and serve as an appetizer.

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