

PIZZA KEBABS

makes about 10 4-6 inch skewers

You can also add pepperoni, sautéed bell pepper or onion chunks, and so on to make the kebabs your very own. You may get more or less pieces of each ingredient depending upon size or how it's sold in your market. No fresh basil? Sub some fresh spinach leaves.

For those needing a gluten-free version, please check each individually purchased item's ingredient list.

- 10 4-6 inch wooden skewers (You can cut the longer ones in half.)
- 4 Italian sausage links, hot or mild, fried 'til done through (165 degrees F--no pink), chopped into about 1-inch pieces (You'll get maybe 5 pieces? out of each link for a total of 20 pieces.)
- 20 cherry-size fresh mozzarella balls --about 30 ounces (These come in pint or quart containers in the cheese or deli section of a typical supermarket.)
- 20 **each** large pitted kalamata olives and cherry tomatoes
- 20 large fresh basil leaves
- 1 1/4 cups good-quality marinara sauce for dipping

For each skewer, thread first the sausage piece, then a basil leaf, an olive, next a cherry tomato, another basil leaf, one bocconchini, and, last, a second piece of sausage. Serve warm or at room temperature with marinara sauce for dipping.

Make your own marinara sauce--[recipe here](#).

WINE: Zinfandel, please, with Italian sausage. I like the somewhat drier versions versus the jammy ones out of Lodi, Seghesio -- only a tiny splurge for the entry level -- being a longtime favorite.