

WATERMELON-FETA SKEWERS

SERVINGS: 12 SKEWERS



PREP TIME: 10 MINUTES



CHILL TIME: 1 HOUR



Ingredients:

- 24 one-inch watermelon cubes (about 3 cups)
- 12 one-inch feta cheese cubes
- 24 fresh mint or basil leaves
- 2 tablespoons balsamic glaze
- 2 tablespoons Lucky Lime & Sea Salt Honey
- Wooden skewers or toothpicks

Directions:

1. Cut the watermelon and feta into uniform one-inch cubes.
2. Thread a piece of watermelon onto the skewer, followed by a fresh mint/basil leaf.
3. Add a cube of feta, another fresh mint/basil leaf and one more watermelon cube.
4. Arrange the skewers on a serving platter.
5. Chill in the fridge for at least one hour.
6. Drizzle with balsamic glaze and Lucky Lime & Sea Salt Honey.

Notes:

You can assemble these the morning of your event but hold off on adding the balsamic glaze and honey until right before serving to keep them from getting soggy.

Optional: For even more flavor, top off the watermelon-feta skewers with a dash of fresh cracked black pepper.

