



Skewered Antipasti

- 4 (1/2 pound) Italian-seasoned turkey sausages
- 16 broccoli flowerets
- 8-inch narrow yellow squash, cut crosswise into 16 slices
- 1 large sweet red pepper, cut into 16 pieces
- 16 (6-inch) wooden skewers
- 16 (1/3-ounce) balls fresh mozzarella or 1 (6-ounce) ball fresh mozzarella, cut into 16 pieces
- 16 small pitted ripe olives
- 1/4 cup olive oil
- 2 tablespoons red-wine vinegar
- 1 clove garlic, finely chopped
- 1 teaspoon chopped fresh **oregano** leaves
- 1/2 teaspoon sugar

Several hours before serving prepare sausages. Heat oven to 375 degrees. Bake sausages for 20 to 25 minutes or just until sausages are cooked. Cool 5 minutes then cut each sausage crosswise into 4 pieces.

In a 4 quart saucepan, heat 2 quarts water to boiling. Reduce heat to medium; add broccoli and cook 1 minute. Add squash and red pepper; cook 1 to 2 minutes or until vegetables soften slightly. With slotted spoon, remove vegetables to large bowl; cover with ice water. When vegetables have cooled, drain well. On a skewer, randomly arrange one piece each of broccoli, sausage, mozzarella, pepper, squash and an olive. Repeat to make 15 skewers and place on serving tray.

In a medium-sized bowl, whisk together oil, vinegar, garlic, oregano, and sugar. Drizzle over skewers; cover and refrigerate until ready to serve.