

Alison's Grilled Chicken, Prosciutto, Peach and Basil Party Kabobs

You couldn't ask for a prettier hors d'oeuvre than these colorful mini-kabobs. The meaty chicken, salty prosciutto, juicy peaches, and herby basil coalesce into a single well-balanced bite. Plus, the kabobs look really festive all laid out on a platter. See if you can find some fun 4-inch picks instead of plain old wooden toothpicks.

For the chicken:

3 tablespoons lemon juice
3 tablespoons olive oil
1 clove garlic, minced
salt and pepper
1 pound boneless, skinless chicken thighs (or 1-1/2 pounds bone-in, skin-on... ask your butcher to remove the bone, and you can remove the skin at home)

To assemble:

2 medium peaches, firm but ripe
5 slices prosciutto, cut lengthwise into thirds (keep covered so they don't dry out)
15 small fresh basil leaves
15 four-inch party picks or toothpicks

In a small bowl whisk together the lemon juice, olive oil, garlic, salt and pepper. Pour into a large ziploc and add the chicken. Squeeze out the air, seal, and let marinate at room temperature for 15 minutes.

Meanwhile preheat a grill (or grill pan, which is what I used since my grill just died) to medium-high heat.

Discard marinade and blot excess liquid from chicken with paper towels. Lay on well-oiled grates and grill, turning 2 or 3 times, for 8 to 10 minutes, or until chicken is cooked through. Remove to a plate and allow to cool. Blot with fresh paper towels to remove any grease, then cut into 1-inch chunks.

If peaches are nice and firm, peel them with a vegetable peeler. (This is optional, but it's nice.) Cut into 1-inch chunks.

Thread one hunk chicken, one slice prosciutto (folded onto itself), one peach chunk, and one basil leaf onto each mini-skewer in that order. Repeat with remaining ingredients. Arrange on a platter and serve to guests, or eat for dinner with your favorite vegetable and/or grain.