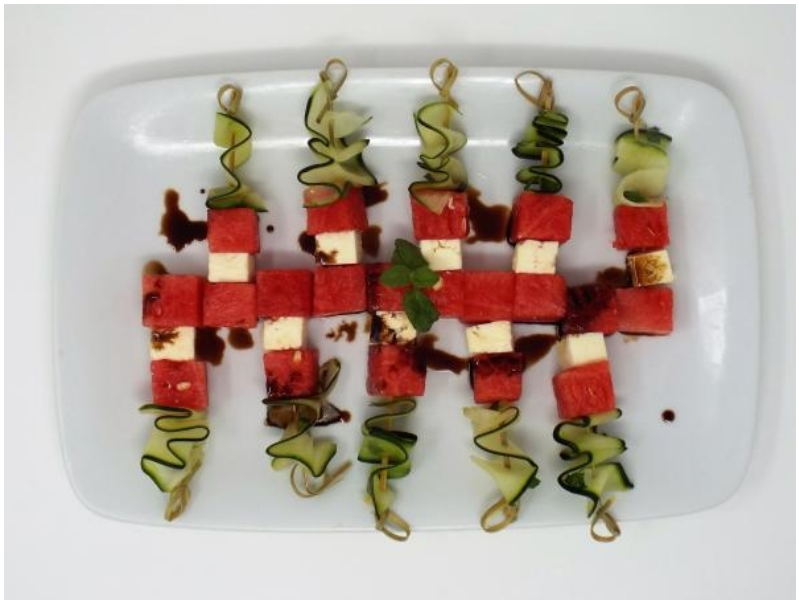
Watermelon Feta Kebabs

Servings: 5
Total Time: 20 minutes



Ingredients

1/4 cup balsamic vinegar
1 tablespoon brown sugar (optional)
1 cucumber
Pinch of salt
1/2 tsp chopped fresh mint leaves
20 1 inch cubes of watermelon
10 1/2 inch cubes feta cheese
10 4-5 inch skewers

Directions

1. Heat balsamic vinegar and brown sugar (if you like drizzle a little sweet) over medium-high heat in a small sauce pan until it starts to simmer. Stir continuously while simmering for approximately 5 minutes until sauce has reduced almost in half. Transfer to a squeeze bottle or jar to cool.

2. Using a vegetable peeler peel lengthwise down the cucumber creating long ribbons. Make 10 ribbons (there will be cucumber leftover). Lay the ribbons out and sprinkle with salt and mint.

3. Thread a cucumber ribbon back and forth on to a skewer then add chunk of watermelon, then a chunk of feta, then a chunk of watermelon. Repeat this with all 10 skewers.

4. Drizzle the cooled balsamic reduction over the skewers.