

From the pages of Olomeinu Magazine...
a craft that is as delicious and healthy too eat as it is fun to make!



KRUNCHY KABOBS

Celebrate spring with crunchy flower kabobs made of fresh veggies. Use celery, cucumbers, cherry tomatoes and colored peppers to create the blossoms shown here, or use your imagination to make your own bouquet!

For each kabob, carefully cut the vegetables as needed. Start with the topmost vegetable (the flower) and push it onto the sharp edge of the skewer. Point the sharp edge away from you and slowly slide the vegetable up towards the flat end. Continue with the rest of the vegetables, leaving a few inches of the skewer empty at the bottom.

Fill a cookie jar with croutons or pretzels, and arrange your kabobs to stand in it. It's the perfect accompaniment – and adds extra crunch!

