

LADYBUG APPETIZERS

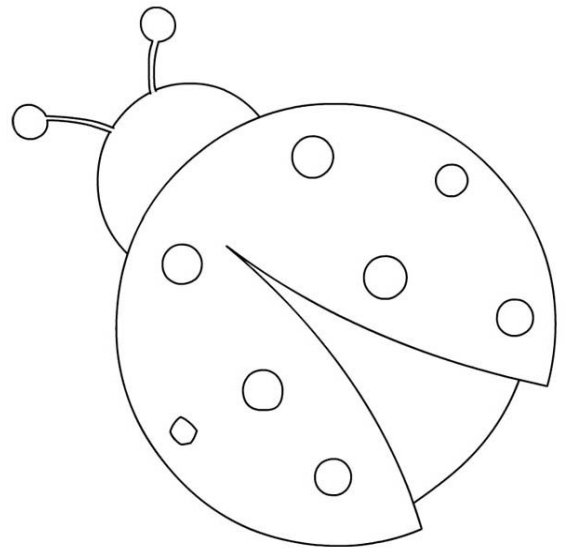
ORGANIZE INGREDIENTS AND UTENSILS

INGREDIENTS:

- 2 oz cream cheese, softened
- 12 salted round crackers, (or baguette rounds)
- 6 cherry tomatoes, quartered
- 6 black olives, cut in half horizontally
- 3 tablespoons balsamic vinegar
- fresh basil leaves, for decoration.

UTENSILS:

- Cutting board
- Small knife, to cut the cherry tomatoes and olives
- Table knife, to spread the cream cheese
- Toothpick, to make the spots
- Small pot and spoon so an adult can make the balsamic reduction.



INSTRUCTIONS:

1. First, make the balsamic reduction so your kids can make the ladybug's spots later. In a small pot, or small pan, place the balsamic vinegar, and let it come to a simmer over medium-low heat. Stir constantly, letting it simmer for about 2 minutes. The balsamic vinegar will be thickened. Place it in a ramekin and set aside.
2. Spread the softened cream cheese over each one of the crackers.
3. Place two parts of the tomatoes (which you have already quartered) to make the ladybug's wings.
4. To make the heads, cut the black olives in half, horizontally. Place one half on each cracker.
5. To make the spots on the wings, you can use a toothpick. Dip it in the balsamic reduction and use it to make the spots.
6. For decoration, place each appetizer on a fresh basil leaf.

Ladybug Cartoon:

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