

## **Prosciutto Flags on Grissini** *Pairs with Mirassou*<sub>®</sub> *Monterey County Chardonnay or Mirassou*<sub>®</sub> *California Pinot Noir*

Preparation time, 5 minutes

24 very thin slices prosciutto 24 Grissini (thin breadsticks)

Wrap one end of each breadstick with a slice of prosciutto, leaving about three inches hanging like a flag. Arrange the breadsticks in a tumbler or wine glass with the "flags" evenly around.

These can be made ahead, but the breadsticks will soften after thirty to forty minutes, depending on the moisture content of the prosciutto.

Makes 24 pieces