



A Recipe From Cherry's Kitchen

CHERRY'S ANTIPASTO PLATTER

Antipasti, antipasto, anti-pasta, whatever you call it ...

- 1# Mortadella (Italian Bologna)
- 1# Cooked Ham
- 1# Cotto Salami
- 1# Genoa Salami
- 1# Prosciutto Ham
- 1# Provolone Cheese
- 1# Baby Swiss Cheese
- 2 Balls of FRESH Buffalo Mozzarella Cheese (in the Ball Shapes/Packages)
- 1 Can of Roasted Red Peppers
- 1 Jar of Ghirardelli Vegetables (pickled veggies)
- 1 Jar (Small) of capers
- 1 Jar of Picked Okra
- 1 Jar of Pickled Baby Corn

Roll the meats and cheeses. Place in a decorative pattern on a platter. Toss the jars of veggies, capers, okra, corn and cut red peppers (drained) from the can. Drizzle with good Extra Virgin Olive Oil. Dress with Parsley and Garlic Salt, and freshly ground black pepper. Italian appetizers offer some of the tastiest beginnings of any ethnic niche.

Antipasti, Antipasto in the singular, means "to tease the palate". And this is easy to make Antipasti can be served as a meal or it can be served at any stage of a meal. You can adjust the portions of meats/cheeses/garnishing according to the size of your gatherings.

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