

Antipasto Salad

This colorful Antipasto Salad is great for a party! The tasty combination of meats, veggies, cheese and pickled condiments are marinated in a dried herb marinade for a different flavor in every bite!

Ingredients

4 large Carrots, cut diagonally into ¼ inch slices
2 large Fennel Bulbs, ends removed, cut in half then cut crosswise into ¼ inch thick slices
16-ounce jar Roasted Red Bell Peppers, drained, rinsed and cut lengthwise into ¼ inch strips
14-ounce jar large Pimento Olives, drained and rinsed (Sicilian Style)
14-ounce jar Marinated Artichoke Hearts, drained and rinsed
14-ounce jar Hearts of Palm, drained, rinsed and cut into ¼ inch round pieces
16-ounce jar whole Golden Greek Pepperoncini's, drained and rinsed
1 pound Fresh Mozzarella Ciliegine Style (Cherry Size Mozzarella Balls), drained
½ pound chunk Pepperoni, sliced into ¼ inch rounds then cut into ½ inch thick strips
½ pound chunk Genoa Salami, sliced into ½ inch thick rounds then cut in half to make half circles

Marinade

2 garlic cloves, very finely minced (about 1 ½ teaspoons)
3 tablespoons Red Wine Vinegar
1 teaspoon dried basil
1 teaspoon dried oregano
½ teaspoon dried rosemary, crumbled
½ teaspoon dried red pepper flakes, or to taste
½ cup good quality extra virgin olive oil

Preparation

Bring large pot of water to a boil. Blanch carrots and fennel for 3-4 minutes, or until they are crisp and slightly tender. Transfer to a bowl of ice cold water to stop from cooking. Let the vegetables cool then drain them well. Set aside.

Make the Marinade:

Place garlic, vinegar, basil, oregano, rosemary and red pepper flakes in a small mixing bowl. Slowly whisk in the olive oil. Sprinkle with salt and pepper to taste if preferred. Set aside.

Toss carrots, fennel, red bell peppers, olives, artichoke hearts, hearts of palm, pepperoncini's, mozzarella cheese, pepperoni, and salami in a large mixing bowl. Pour in marinade and combine. Cover and refrigerate for at least 6 hours or overnight. Serve antipasto in a large platter at room temperature.

Serves 8-10