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To: Dee Balocco

Antipasta Recipe

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SHOULD SERVE 12
ANTIPASTO RECIPE:

1 LB. OF SMALL BALLS FRESH MOZZARELLA CHEESE
1-1/2 TABLESPOON EXTRA-VIRGIN OLIVE OIL
1 TABLESPOON CHOPPED FLAT-LEAF PARSLEY
1/2 TEASPOON CRUSHED RED-PEPPER FLAKES
COURSE SALT & GROUND PEPPER
1 CUP ROASTED RED PEPPERS, DRAINED
1 SMALL CLOVE GARLIC, THINLY SLICED
2 LARGE HEADS RADICCHIO, SEPARATED INTO LEAVES
8 FRESH FIGS, HALVED LENGTHWISE
2 CUPS ARTICHOKE HEARTS, DRAINED & QUARTERED
1 LB. PECORINO CHEESE, CUBED
1-1/2 CUPS PEPPERONCINI, PEPPERS DRAINED
1-1/2 CUPS MIXED OLIVES, DRAINED
3/4 LBS. SALAMI, THINLY SLICED
3/4 PROSCIUTTO, VERY THINLY SLICED
BREAD OR CRACKERS

IN A MEDIUM BOWL, COMBINE SMALL BALLS OF FRESH MOZZARELLA CHEESE, OLIVE OIL, PARSLEY, AND RED PEPPER FLAKES. SEASON WITH SALT & GROUND PEPPER, STIR TO COMBINE. SET ASIDE.

IN A MEDIUM BOWL, COMBINE ROASTED RED PEPPERS AND GARLIC, SET ASIDE.

LINE A LARGE TRAY WITH RADICCHIO LEAVES. ARRANGE INGREDIENTS, WITH THE EXCEPTION OF THE CRACKERS.

SERVE CRACKERS IN DIFFERENT DISH BY THEM SELVES.