



## *Sara's Antipasto Salad Recipe*

*Courtesy of Sara L. Ambarian*



<http://www.condortales.com/bridestouch.html>



2 - 6 oz cans pitted black ripe olives, well-drained (or 1 can of black olives plus one can of pitted green ripe (for color) or pitted pimento-stuffed manzanilla olives, according to your tastes)

1 medium onion (red, yellow, white or Vidalia, as desired), quartered and sliced

1 cup sliced fresh or jarred mushrooms (well, drained, if jarred are used)

2 cups diced tomatoes (fresh or canned), well-drained, or halved or quartered grape or cherry tomatoes

1/2 cup cubed mozzarella cheese

1/2 cup cubed salami

1/2 cup cubed pepperoni

6 pepperoncinis, drained (or more, as desired)

Chopped or torn spinach and/or lettuce, as desired

Other optional ingredients:

1 - 15 oz. can of garbanzo beans, well-drained

1 small jar artichoke hearts, well-drained

Any additional salad vegetables you have on hand, like carrots, cucumber, cauliflower, etc.

1 tablespoon to 1/4 cup fresh chopped basil, to taste

Note: if you cannot find "chub" (stick) salami/pepperoni to cube, you can use pre-sliced meat. Just stack the slices together and cut them once across the middle and then into three or four strips.

Gently mix first 8 ingredients (and any optional ingredients) together in a large salad bowl, and refrigerate up to 18 hours. 1-4 hours before serving, dress with Italian dressing of your choice (or try one of the recipes below), and mix gently again to coat all ingredients. (The amount of dressing you use will depend on your personal preference for both strength of dressing and liquid amount in the finished salad.) Refrigerate until serving to allow flavors to meld. Mix spinach/lettuce into salad right before serving, if you will serve from the bowl, or put spinach/lettuce on a platter, and top with salad for service. Use leftovers promptly, since the cheese will get gooey after a day or so in the dressing. Serves 8-16, depending on whether it is used as a main dish, a side dish, or part of a buffet.

### **Italian vinaigrette-style dressing**

1 cup vegetable oil, olive oil, or a mix of the two

2/3 cup vinegar (white, cider, wine or rice, as desired)

1/2 teaspoon dried oregano or basil, or a mix of the two

1-3 cloves garlic, pressed or minced

1/2-1 1/2 teaspoon salt, to taste

Black or white pepper to taste

Combine, mix well, and chill, if desired. Can also be used at room temperature if you make it 1-2 hours ahead for flavors to mix well.

Note: If you use olive oil, it may solidify in the refrigerator. Bringing the dressing to room temperature should liquify the olive oil again.

## **Bruschetta-style dressing**

(Use plenty of tomatoes in the antipasta salad to get the full bruschetta flavor. You can also add 1 - 14.5 oz can of diced tomatoes to this dressing to use it on pasta or salads without tomatoes.)

1/2 cup olive oil  
1/4 cup chopped fresh basil  
3 cloves garlic, pressed or minced  
Salt and pepper, if desired

Mix all ingredients together, and use immediately.

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## *About Sara L. Ambarian*

Sara L. Ambarian is a wife, homeschooling mother, custom wedding gown and accessory designer, author and illustrator. She is one multi-talented lady. Visit

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