

### ***Sandy's Family's Traditional Antipasto***

*(serves 8-10)*

- 1-2 heads of escarole (or romaine) lettuce
- ¼ lb. of Genoa salami
- ¼ lb. prosciutto
- ¼ lb. capicola (hot or mild, depending on taste)
- ¼ lb. round provolone cheese
- Oil cured black olives
- Pepperoncini
- Olive oil (we use extra virgin, but if you like a lighter taste, you can use classic or light olive oil)
- Garlic salt and pepper (to taste)



Wash light green and yellow inner leaves of lettuce and tear into bite-sized pieces (do not use tough outside leaves for the salad). Toss with olive oil, garlic salt and pepper to taste.

(And just in case you thought I forgot to include it in the ingredients list, we do not use vinegar on our antipasto.)

Arrange lettuce on the dish as the bottom layer of the antipasto.

Cut all meats and cheese into strips. Arrange on top of lettuce in a fanned-out pattern from the center of the plate.

Place pepperoncini and olives decoratively on the center and sides of the dish (and anywhere else they look nice).

Place antipasto in the center of the table and serve family-style.

*NOTE: We usually serve our salads after our meals, but on holidays, we serve the antipasto second (after the soup but before the pasta course).*