

# Antipasto

**Category:** Italian

**Servings:** 8

**Rating:** 10

**Source:** Stephanie Smith

## Description:

Antipasto is a great starter to an Italian meal. In fact, antipasto is Italian for "before the meal". However, we sometimes make it the whole meal!

It's really the Italian version of tapas and there are as many ways to mix and match ingredients and

## Ingredients:

isub-recipe	Marinated Pepper Salad
igoat cheese	
isub-recipe	Eggplant Rollups
isub-recipe	Marinated Mushrooms
isub-recipe	White Bean Salad
isub-recipe	Marinated Artichokes
isub-recipe	Bocconcini
isub-recipe	Marinated Cauliflower
ichipolini	
Isweet cherry peppers	
mortadella	imported only
!salami	sopressata
iolives	
!radish	
!egg	hard boiled
!celery	
!shrimp	
!anchovy	
!capers	
!sardines	
iolives	mixed

## Instructions:

Select the items that you want for your Antipasto. Decide if they will be served together or in order.

Make up all of the salads and allow them to marinate. Lay out all of the salads, meats, and vegetables on trays and serve as an appetizer.