

MIRKWOOD DESIGNS presents...

Antipasto Salad

- 1 head iceberg lettuce, or 1 large bunch romaine lettuce, or mixture of both
- 1/4 -1/2 pound hard salami (I prefer Hoffman's), diced into 1/2-inch cubes
- 1/4 -1/2 pound ham (I prefer Kowalski Polish ham), diced into 1/2-inch cubes
- 1/4 -1/2 pound mozzarella, diced into 1/2-inch cubes
- Pepperoncini (as many as you want), either whole or cut into rings (I prefer whole)
- Cherry or grape tomatoes
- 1/2 teaspoon kosher salt (or to taste)
- 1/2 teaspoon freshly ground black pepper (or to taste)
- 1/4 teaspoon sugar
- Note: You can use as much of the meats and cheese as you like.



Tear the lettuce into small pieces. Wash and dry well (I use a salad spinner). (Dressing doesn't stick to wet lettuce!)

Put lettuce, diced salami, dice ham, and diced mozzarella in a large bowl. Add as many pepperoncini and tomatoes as you like. Sprinkle with the salt, pepper, and sugar.

Add just enough dressing to coat all of the lettuce leaves (recipe below). Toss well.

Dressing

- 1 cup vegetable oil (I prefer Crisco)
- 1/3 cup red wine vinegar (make sure it doesn't have any flavorings added)
- 1 clove garlic, minced

Put all dressing ingredients into a jar. Shake well. Store unused dressing in the refrigerator.

Note: This salad improves if you make it about an hour ahead and leave it at room temperature.

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