



## **Antipasti Platter**

Steve  
(Serves 8)

### **Ingredients:**

1 lb assorted sliced deli meats  
(such as Salami, spicy Capocollo, Prosciutto, Mortadella, and Bresaola)  
½ lb Parmigiano-Reggiano, cut into irregular chunks  
Pinzimonio, recipe follows  
Marinated Olives, recipe follows  
Roasted Pepper Salad, recipe follows  
1 loaf Focaccia bread, sliced

### **Directions:**

Arrange the deli meats, cheese, and focaccia on a large platter.  
Arrange a platter of Pinzimonio.  
Place the Marinated Olives and Roasted Red Pepper Salad in small serving bowls.  
Serve, allowing guests to compose their own assortment of antipasti on their plate.

## **Pinzimonio**

### **Ingredients:**

½ cup olive oil  
2 tsp salt  
1 tsp freshly ground black pepper  
Assorted cut-up vegetables (such as carrots, celery, fennel bulb, radishes, red and orange bell peppers, and cherry tomatoes)

### **Directions:**

Stir the oil, salt, and pepper in a small bowl to blend.  
Arrange the vegetables on a platter.  
Serve the vegetables with the dip.

## Marinated Olives

### Ingredients:

3 tbsp olive oil  
1 tbsp lemon zest  
½ tsp dried crushed red pepper flakes  
1½ cups Sicilian cracked green olives  
1½ cups Kalamata olives  
2 tbsp chopped fresh basil leaves

### Directions:

Stir the oil, lemon zest, and red pepper flakes in a heavy small skillet over medium heat just until fragrant, about 1 minute.  
Remove from the heat.  
Add the olives and toss to coat.  
Add the basil; toss to coat. Serve.

## Roasted Pepper Salad

### Ingredients:

3 red bell peppers  
2 orange bell pepper  
1/3 cup pitted Kalamata olives, thinly sliced  
¼ cup olive oil  
2 tbsp drained capers  
6 fresh basil leaves, chopped  
2 garlic cloves, minced  
Salt and freshly ground black pepper

### Directions:

Preheat the broiler.  
Cover a heavy baking sheet with foil. Arrange the bell peppers on the baking sheet. Broil until the skins brown and blister, turning the peppers over occasionally, about 15 minutes.  
Enclose the peppers in a resealable plastic bag.  
Set aside until cooled to room temperature, about 20 minutes.  
  
Peel, seed, and cut the peppers into ½" thick strips.  
Toss the pepper strips, olives, oil, capers, basil, garlic, salt, and pepper in a medium bowl to combine.

Cover and refrigerate up to 2 days.

Recipe courtesy Giada De Laurentiis