

Antipasto Salad

The Sugared and Spiced Kitchen

<http://thesugaredandspicedkitchen.blogspot.com>

1 large bunch of leaf lettuce (green, red, or romaine lettuce) washed, dried, and torn
matchstick or shredded carrots (I use about 1/2 a bag)

2 cucumbers

1 small can black olives, chilled

about 8 - 10 pepperoncinis, chilled

10 thinly cut slices salami (I prefer Boar's Head Italian Dry)

10 thinly cut slices provolone cheese

8 oz. sliced, washed white mushrooms

2 tsp. minced garlic

olive oil

1 red pepper, roasted

red wine vinegar

2 roma tomatoes

finely shredded Parmesan (my favorite is [Sartori](#) brand)

croutons

Italian dressing of your choice

The night before, or at least 12 hours in advance, cook mushrooms and garlic in olive oil in a small skillet until mushrooms are tender but not overly cooked. Place in a bowl and top with sliced, roasted red pepper. Pour red wine vinegar over mushrooms and peppers until they are nearly covered. Stir and refrigerate until ready to use in salad.

Place lettuce over the bottom of a large platter. It helps if the platter has some depth to it. Depending on how big the bunch of lettuce is, you may not need all of it. Be sure to leave room for the other veggies.

Scatter carrots over the top.

Add cucumbers next. I peel them and run the fork tines down them before slicing. It makes them prettier but isn't necessary.

Add chilled black olives and pepperoncinis.

Around the perimeter of the salad, alternate rolled up salami and rolled up provolone.

Drain mushrooms and red peppers and discard liquid. Scatter mushrooms and red peppers over the top.

Place sliced Romas around the top of the salad.

Top the whole salad with finely grated parmesan cheese.

Scatter croutons on the top.

Serve with Italian dressing on the side.