



Antipasto Rolls

SERVES: 25

PREPARATION TIME: 1 hour

The key to making this appetizer is prep work and organization. The end result is a bouquet of flavors, wrapped in a bundle of spicy and salty meats.



INGREDIENTS

- 1 pound Prosciutto, sliced thin (Costco has packages of quality Prosciutto, perfectly sliced)
- 1/2 pound sandwich-sized pepperoni, sliced thin (not as thin as Prosciutto, but not as thick as salami)
- 2 cans quartered artichoke hearts (rinse if marinated)
- 1 jar roasted red peppers
- 1/2 pound Pecorino Romano

INSTRUCTIONS

Cut stack of Prosciutto slices in half, so that you have more square shaped slices. Keep refrigerated until using. The warmer the Prosciutto, the more prone it is to tearing.

Drain artichoke hearts and slice each quarter into three or four smaller wedges. Put in a medium bowl.

Drain roasted red peppers and slice into 1/4" strips. If the peppers are very long, cut in half to make strips 2"-3" long. Put in a medium bowl.

Slice Pecorino into matchstick strips about 2" long and 1/4" square. Put into a medium bowl.

Line your work surface with wax paper. Place your bowls and stacks of meat to your right. And have a long flat tupperware container to your left. Lay out 8 - 10 slices of pepperoni in two rows, with about 3 inches of space between each slice. Next place a slice of Prosciutto over each pepperoni, leaving the left half of the pepperoni exposed. Put a slice of cheese on the seam between each pepperoni and Prosciutto pair. Then place the artichoke hearts, and finally the red pepper strips.

Once your stacks are prepared, begin rolling. Starting from the left, roll the pepperoni over the filling, pulling it tight. Continue rolling and use Prosciutto to seal the bundle shut. It may take a few tries to get them just right. Sometimes the Prosciutto will not be able to hold the pepperoni shut, in which case, you set the bundle seam-side down (or enjoy it as a chef's snack). Stack the rolls in your storage container, separating with wax paper in between layers. Layout another batch of pepperoni, and begin process again.

The antipasto rolls may be made a day or two in advance. In fact, some people like them better that way as the flavors marinate together more. Black olives make a great garnish once you have your rolls set up on a serving platter.

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