

Antipasto Dip

Sandra Lee Semi-Homemade Quick & Easy Cooking - July/August 2011

Preparation Time: 20 minutes

Bake Time: 8 minutes

1 cup Genoa salami, finely chopped
1 cup part-skim mozzarella cheese, diced or shredded
1 cup pitted pimiento-stuffed Manzanilla olives, drained and chopped
2 tablespoons extra-virgin olive oil
2 teaspoons dried Italian seasoning
French baquette
2 jars (16 oz) whole sweet cherry peppers , drained
fresh oregano (for garnish)

Preheat oven to 375 degrees.

In a large bowl, combine the salami, mozzarella, olives, oil and Italian seasoning. Cover and chill at least 30 minutes or up to 4 hours.

Cut the baquette into 1/4-inch-thick slices. Place the slices on a baking sheet.

Bake for 8 minutes or until lightly browned.

Remove the tops of the cherry peppers, reserving the tops if desired.

Using a small spoon, remove and discard the seeds.

Spoon the salami mixture into the cherry peppers or spread onto the toasted baquette slices.

If desired, cover the peppers with the reserved tops.

Garnish with fresh oregano.

Yield: 3 cups

Per Serving (excluding unknown items): 245 Calories; 27g Fat (97.5% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 5 1/2 Fat.