Sausage Canape's

What's Cooking II Northj American Institute of Modern Cuisine

1/4 cup mustard
6 bread slices, toasted
6 - 12 slices salami
1/3 cup mayonnaise
24 black olives, sliced

Spread the mustard on the toast. Cover with salami. Cut into canape's.

Using a pastry bag, pipe decorative lines of mayonnaise onto the canape's. Garnish with four olive slices. Serve.

Variation: Use hot mustard, ham and pimiento-stuffed olives cut into halves.

ASSEMBLING CANAPE'S:

Preheat the oven to BROIL. Lightly butter the bread slices. Toast in the oven for two minutes or so per side. Add the topping. Remove the crusts to make straight, even sides. Cut each toast slice into four small, equal triangles.

Per Serving (excluding unknown items): 5227 Calories; 413g Fat (71.6% calories from fat); 247g Protein; 121g Carbohydrate; 8g Dietary Fiber; 1103mg Cholesterol; 20528mg Sodium. Exchanges: 5 Grain(Starch); 33 1/2 Lean Meat; 0 Fruit; 55 Fat; 0 Other Carbohydrates.

Appetizers

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Calories (kcal):	5227	Vitamin B6 (mg):	3.4mg
% Calories from Fat:	71.6%	Vitamin B12 (mcg):	59.9mcg
% Calories from Carbohydrates:	9.3%	Thiamin B1 (mg):	4.3mg
% Calories from Protein:	19.0%	Riboflavin B2 (mg):	6.2mg
Total Fat (g):	413g	Folacin (mcg):	94mcg
Saturated Fat (g):	145g	Niacin (mg):	65mg
Monounsaturated Fat (g):	181g	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	66g	% Pofuso:	0 0 0%
Cholesterol (mg):	1103mg		
Carbohydrate (g):	121g	Food Exchanges	
Dietary Fiber (g):	8g	Grain (Starch):	5
Protein (g):	247g	Lean Meat:	33 1/2
Sodium (mg):	20528mg	Vegetable:	0

Potassium (mg):	3568mg	Fruit:	0
Calcium (mg):	534mg	Non-Fat Milk:	0
Iron (mg):	53mg	Fat:	55
Zinc (mg):	37mg	Other Carbohydrates:	0
Vitamin C (mg):	199mg		
Vitamin A (i.u.):	629IU		
Vitamin A (r.e.):	83RE		

Nutrition Facts

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Calories 5227	Calories from Fat: 3745
	% Daily Values*
Total Fat 413g	636%
Saturated Fat 145g	726%
Cholesterol 1103mg	368%
Sodium 20528mg	855%
Total Carbohydrates 121g	40%
Dietary Fiber 8g	33%
Protein 247g	
Vitamin A	13%
Vitamin C	332%
Calcium	53%
Iron	296%

^{*} Percent Daily Values are based on a 2000 calorie diet.