

TEN MINUTE ANTIPASTO IN A JAR

Go to taste on the herbs and spices. Use your favorite veggies and cheeses, as well. A little more or less of any ingredient is OK. Serve with French bread or water crackers.

Mozzarella balls: a dozen or so mini balls

8 ozs or so cheddar cheese cubes or cheese of your choice

1 bell pepper, chunked up

4 oz small whole mushrooms, or large ones sliced

1 jar marinated artichoke hearts

Handful of shredded or sliced carrots

1 cup or so olives

Couple celery ribs, sliced into 1/2" pieces

Diced prosciutto, pepperoni sticks, salami, etc. (opt)

1 teaspoon or so dry onion flakes or 2 tablespoons chopped onion

Italian seasoning to taste, start with 1 tablespoon

1 teaspoon powdered garlic or up to 1 tablespoon fresh chopped

1/4 to 1/2 teaspoon red pepper flakes (opt but good)

Several splashes of red wine vinegar

Olive oil to cover

Mix cheese, vegetables and prosciutto together. Sprinkle on herbs and spices. Stir well. Add just enough oil to cover ingredients. Mix well and taste. Adjust seasonings. When ready to give, pour into pretty jar, and add more oil to cover if necessary. Make up the gift and give within a day, and note on the gift tag that the antipasto should be kept in the refrigerator.