



LOON ORGANICS

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Tim's Layered Antipasto

2 fennel bulbs, quartered and sliced thinly
1 jar (16 oz) mild cherry peppers
1 cup pitted, chopped imported black olives
8 oz. Italian salami, cut in thin strips
2 Tablespoons balsamic vinegar
4 Tablespoons olive oil
2 Tablespoons chopped fresh fennel leaves
½ teaspoon freshly ground black pepper
8 oz. thin-sliced provolone cheese, cut into strips
Italian bread

Spread fennel in large, shallow serving dish. Drain off liquid from the jar of cherry peppers, reserving 1 Tablespoon of it for the dressing. Quarter the peppers and rinse under running water to remove seeds. Spread pepper quarters over fennel. Arrange olives over peppers. Scatter cheese and salami over olives. Whisk remaining ingredients; drizzle evenly over salad. Serve at room temperature with plenty of fresh Italian bread to soak up the dressing. This is from the cookbook *Asparagus to Zucchini* and was adapted from a recipe by Tim Mahoney of St. Paul.