

Here is an idea to really keep the stress for entertaining in check by quickly and easily creating something dazzling and tasty for your parties -- the Antipasto Platter -- created right from products you can keep stocked in your pantry.

Serve up a festive platter of green and white asparagus wrapped in prosciutto; sweet Piquillo Peruvian peppers stuffed with cream cheese; olives stuffed with almonds or pimento, black olives and marinated mushrooms. Drizzle with olive oil and a touch of balsamic vinegar and serve with crusty bread.

Antipasto Platter



The Napoleon pantry includes:

- *White or Green Asparagus wrapped in prosciutto (Italian ham);*
- *Alfonso Olives;*
- *Manzanillo Green Olives stuffed with anchovy, almond or onion;*
- *Pitted Kalamata Olives, drained and marinated with crushed clove of garlic, pepper flakes and a pinch of dried mint;*
- *Whole Piquillo Peppers stuffed with goat cheese, cream cheese or sliced tossed with olive oil, balsamic and a pinch of dried oregano garnishing the provolone or goat cheese;*
- *Marinated mushrooms sprinkled with a touch of dried basil*

Refrigerated items like thinly sliced dried salami, prosciutto or Black Forest ham, sliced Provolone, waterpacked mozzarella, soft goat cheese and hardcooked eggs can be combined with the Napoleon pantry items to round out the platter.

Variation: Or try these alternate ideas to add variety and color:

- *Deviled eggs - puree the egg yolks with Napoleon Anchovies, Capers and Kalamata olives before stuffing;*
- *Napoleon Marinated Artichokes right from the jar;*
- *Napoleon Pickled Baby Corn for garnish;*
- *Napoleon Cornichons skewered with a slice of ham.*

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