




Antipasto Bites

 Jan 3, 2023

8oz container of cream cheese, softened to room temperature

1/2 cup of shredded mozzarella

1/4 cup of freshly grated parmesan cheese or feta cheese, as desired

1/4 cup of pickled banana peppers, dried and finely chopped

10 thin slices of salami, chopped

1/4 cup of pitted Kalamata olives, dried and chopped

1/4 cup of diced roasted red peppers

¼ cup diced artichokes

2 TBL of Winemakers Kitchen Italian Seasoning blend

1 tsp Red Pepper Flakes

1 tsp Garlic Powder

1/8 tsp Sea salt

Coating

1 Cup finely chopped pistachios

1 TBL freshly minced parsley

Mix all ingredients in a large bowl until combined (except coating). Cover and chill for 30 minutes.

Combine the coating ingredients in a shallow bowl. Once the mixture is chilled, use tablespoons to create small balls of the mixture, roughly 1.5 tablespoons each. Then roll each ball into the coating mixture, pressing in to make sure it sticks. Chill again until ready to serve.

Can be served with crostini or made as 1 large cheese ball. Also makes a great bagel spread!

