

## **Rustic Pizza Margarita**

1 Pizza dough  
Small Vine Ripe tomatoes  
Small can of tomato paste  
Garlic (2-3 cloves pressed)  
Extra virgin olive oil  
Fresh basil (chopped)  
Fresh mozzarella slices  
Grated Parmesan cheese  
Salt  
Pepper

Stretch dough on "floured board" to circle shape. Coat bottom of pizza stone or pan with corn meal before placing pizza dough on top.

In a bowl:

- Cut small tomatoes in half or quarter and squeeze the juice and some pulp from the tomato as you toss them into the bowl.
- Add olive oil, tomato paste, salt, pepper, grated Parmesan cheese, basil and garlic-mix.

Lightly brush olive oil on top of pizza dough. Spoon on tomato mixture and spread evenly leaving the edge clean.

Evenly place sliced fresh mozzarella cheese on top of the sauce.

Bake pizza at 425-450 degrees for 8-10 min (crust golden and cheese melted). Upon taking pizza out of oven, sprinkle basil over the top for color and added flavor.

Let sit 5-10 minutes before slicing.

## **Simple Rustic Antipasto**

Marinated Artichoke hearts  
Prosciutto  
Cantaloupe  
Marinated olives  
Block of Romano cheese  
Milano Salami stick  
Marinated mushrooms  
Jar of Roasted Red peppers  
Sliced provolone cheese

Wrap Prosciutto around small chunks of cantaloupe and arrange together on a serving platter covered with lettuce leaves. Cube meat, arrange together on the antipasto serving platter. Cut red peppers into pieces and roll them around cubed Romano cheese-use a toothpick to hold them together-add them to the antipasto platter. Arrange marinated artichoke hearts, marinated mushrooms, sliced provolone and meat in piles on the platter to fill the remainder of the platter. Dump marinated olives to a small bowl and place this bowl in the center of the antipasto platter. Serve with grilled garlic bread

## **Grilled Garlic Bread**

1 crusty loaf of bread  
Extra virgin olive oil  
Fresh oregano  
Grated Parmesan cheese  
Salt  
Pepper

Cut bread into pieces and place them unseasoned onto the grill or a grill pan. While bread is grilling put olive oil in a bowl and then stir in grated Parmesan cheese until you have a loose paste consistency. Finely chop oregano and add to oil mixture. Add salt and pepper as desired for taste.

When bread is grilled to a golden color on both sides, brush it with the oil mixture and place on a serving dish. Sprinkle garlic bread with grated cheese. Serve warm.