

Agnes Brownfield (née Pietropaoli)'s Antipasto Pasta Salad

Gram called this "Macaroni Salad" but it's really more of an antipasto mixed with shell pasta. Her parents came here from Morolo, Italy so they probably adapted this from a more traditional recipe – my guess is they added noodles to stretch their budget during the Great Depression.

1 Pound Medium Shell Pasta (*don't overcook – I would just barely undercook and immediately transfer to cold water*)

½ Pound Provolone, cubed

¼ # Hard Salami (*or any sopressata*), cubed

½ # Pepperoni, cubed

1 Onion, diced

1 Green Pepper, diced

1 Can Black Olives (*I would probably use pitted Kalamatas myself*)

1 Small Jar Green Olives

3 Fresh Tomato (*I would halve ~2 cups of cherry tomato*)

1 Tbsp dried basil (*or ~3Tbsp chopped fresh basil*)

1 tsp black pepper (*I use freshly ground black pepper*)

¾ cup Olive Oil

½ cup Vinegar (*she didn't specify – I would use Balsamic if you like caprese salad, otherwise red or even white wine vinegar should be fine*)

Mix together and let chill, covered, in the fridge for at least a few hours. Serve cold. This is a decent base to which you can add or substitute roasted red peppers (*you can use some of the juice, too*), artichoke hearts (*try to find the ones that aren't already marinated and flavored*), feta cheese, oregano, etc. You probably won't need to add salt because of the olives and meats but if so wait until after it has camped out in the fridge so the flavors can mingle.



Okay so we made this on 6/10, but halved the amount of shells, reduced the oil and vinegar by ~1/3, added a bit of cheddar (we had to use it up), and used red onions and fresh basil. It was very good, but next time I may strain some of the excess liquid after an hour or so in the fridge.