

Antipasto Salad

Large-yield recipe

Prep: 1 hour + chilling. Makes: 50 servings ($\frac{3}{4}$ cup each)

2 packages (1 pound each) spiral pasta
4 cups chopped green peppers
4 cups chopped seeded tomatoes
3 cups chopped onions
2 cans (15 ounces each) garbanzo beans or chickpeas, rinsed & drained
1 pound thinly sliced Genoa salami, julienned
1 pound sliced pepperoni, julienned
 $\frac{1}{2}$ pound provolone cheese cubed
1 cup pitted ripe olives, halved

Dressing:

1 cup red wine vinegar
 $\frac{1}{2}$ cup sugar
2 tablespoons dried oregano
2 teaspoons salt
1 teaspoon pepper
1 $\frac{1}{2}$ cups olive oil

1. Cook pasta according to the package directions. Drain; rinse with cold water. In several large bowls, combine pasta, green peppers, tomatoes, onions, beans, salami, pepperoni, cheese and olives.
2. Place the vinegar, sugar, oregano, salt and pepper in a blender. While processing, add oil in a steady stream. Pour over pasta salad; toss to coat. Refrigerate, covered, 4 hours or overnight.