

ANTIPASTO KABOBS

From marga talken

1 9 oz. package refrigerated cheese tortellini

40 pimento stuffed olives

40 large pitted ripe olives

¾ cup Italian salad dressing

40 thin slices pepperoni

20 thin slices hard salami, halved

fresh parsley or basil leaves, optional

cook tortellini according to package directions; drain and rinse in cold water. In a large resealable plastic bag, combine the tortellini, olives and salad dressing. Seal bag and turn to coat; refrigerated for 4 hours or overnight.

Drain and discard marinade. For each appetizer, thread a stuffed olive, folded pepperoni slice, tortellini, folded salami half, ripe olive and parsley sprig or basil leaf, if desired, on a short skewer.

Serve or refrigerate until ready to serve. Makes 40 kabobs.