

Antipasto

Meat: prosciutto and mortadella

Cheese: provolone, mozzarella, Gorgonzola

Figs

Olives

There's no right or wrong way to arrange antipasto, and you can mix/match meats and cheeses to suit your taste. Chef Tom went for the layered look by placing prosciutto flat on a serving tray and topping with layers of provolone and mozzarella. Rolled mortadella was accessorized with star-cut figs, olives and a hunk of Gorgonzola in the middle. For a fun holiday twist, roll meats and spear with festive picks.

Holiday Flavors Delight

Holiday Entertaining Ideas from the Fall/Holiday 2008 issue of Make Mine Wine.