

"GREAT FOOD deserves GREAT FRIENDS"

Or is it the other way around? While Sam's not a chef, she has discovered the simple pleasure of prosciutto and dry cured salami. She adores the appetizer "start any get together with great food and it can only go to wonderful places".

SAM LOVES TO SHARE

She has no secrets; her favourite compliment is to be asked how something is made. Of course she misses now and then, but almost every story starts "it's really very easy..." "sometimes even the wine waits."

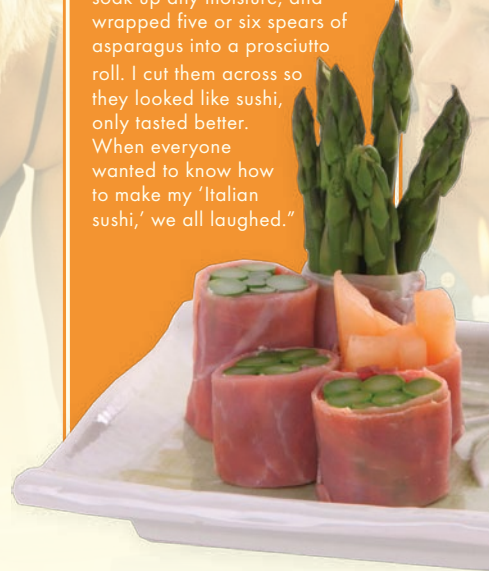
Discover San Daniele Prosciutto and Mastro salami and you can prepare simple, yet elegant appetizers for family and friends just like Sam does. You'll find this and other appetizer recipes at ShareMastro.com. Let us know what you think and share your stories.

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DO YOU KNOW SAM?

"It wasn't hard putting the appetizers together. I steamed the asparagus, doused them in cold water to stop the cooking and dried them. Next I spread out three slices of San Daniele prosciutto from the deli, put down a thin layer of arugula so the prosciutto wouldn't soak up any moisture, and wrapped five or six spears of asparagus into a prosciutto roll. I cut them across so they looked like sushi, only tasted better. When everyone wanted to know how to make my 'Italian sushi,' we all laughed."



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MINI MILANO APPETIZERS

Yield: approx. 8-10 servings •
Difficulty: Easy

INGREDIENTS

- 1 baguette
- 3-4 slices of San Daniele Prosciutto (thinly sliced)
- 2 oz Bufala mozzarella (sliced)
- ¼ oz olive oil
- 1 oz of Arugula leaves
- 4 drops balsamic vinegar
- Salt and pepper to taste

DIRECTIONS

1. Split baguette in half, then lengthwise on each.
2. Arrange Prosciutto and Bufala Mozzarella on bottom half of each



3. Brush outside of baguette with some of the olive oil.
4. Press in a hot Panini grill until slightly browned (and the cheese is slightly melted).
5. While the Panini is grilling, toss the arugula with olive oil, balsamic vinegar, salt and pepper
6. Open Panini and arrange arugula over top of mozzarella
7. Close Panini, cut in 2" bites,

toothpick, arrange on plate and serve warm.

OPTIONS:

- Arugula leaves with balsamic dressing can be replaced / substituted with just a simple, few basil leaves added onto the Bufala mozzarella just before grilled.
- Bufala mozzarella may be replaced with "Fior di latte" or other fresh mozzarella varieties.

CAESAR SALAD IN PANCETTA CUPS APPETIZER

Yield: approx. 12 servings • Difficulty: Medium

INGREDIENTS

- 12 slices Pancetta (thin sliced)
- 2 cups Romaine lettuce washed and small cut
- ½ cup Caesar dressing
- ¼ cup Parmesan cheese (fresh shredded)
- 12 pc. Herb-garlic croutons
- 2 TBSP Parsley (washed, dried and fine chopped)

DIRECTIONS

1. Turn small heat proofed cups (about 2" in diameter) upside-down and apply one thin slice of pancetta on top of it.
2. Bake in oven at approximately



- 350-375°F until crispy. About 8 to 10 minutes.
3. Remove the crispy pancetta cups from the cups and allow them to cool down.
4. In a mixing bowl mix the

Caesar dressing with the romaine lettuces and place the salad into the pancetta cups. Garnish with parmesan cheese, garlic croutons and chopped parsley.