

## Recipies Submitted by SCC Members

Anyone wishing to submit a recipe, send to Carmella at <mailto:Treasurer@suffolkcommitteeforcamping.org>

### **Grilled Crostini with Antipasto Salad (Mary Marino)**

#### *Ingredients:*

- 2-6 oz jars marinated artichokes drained and chopped into small pieces
- 1-7 oz jar roasted peppers drained rinse and chopped
- 2 celery ribs with leaves chopped
- 2 tbs chopped fresh basil or 1 tsp dry basil
- 4 tbs olive oil
- 1 clove garlic chopped
- 1/8 tsp red pepper
- Italian bread

#### *Directions:*

1. Combine all ingredients.
2. Cover and refrigerate 1 hour or overnight
3. Brush Italian bread with olive oil and grill under broiler. Cut into small pieces.
4. Place crostini on small pieces of bread.
5. Can be served on small toasted crackers.