

# Antipasto Pasta Salad

1 pound rotini or fusilli or any (corkscrew-shaped pasta with nooks & crannies)

2 garlic cloves

1 tablespoon Dijon-style mustard

1/3 cup red-wine vinegar 2 tablespoons balsamic vinegar

1 tablespoon water

1/2 cup vegetable oil

1 ounce (1/2 cup) sun-dried tomatoes

1/2 pound smoked gouda, cut into 1/2-inch cubes or mozzarella (either kind)

1 can garbanzo beans, drained and rinsed

1 small can artichoke hearts, cut in half (smaller bites)

1-2 T capers

3 1/2 ounces sliced hard salami, cut into julienne strips

10 to 20 bottled small peperoncini (pickled Tuscan peppers)

1 cup cherry tomatoes cut in half

1/2 teaspoon dried hot red pepper flakes

1 cup loosely packed fresh flat-leafed parsley leaves, minced

Fill a large saucepan with water and salt well (it should taste like saltwater). Bring to a boil and add the rotini. Cook the rotini until it is tender and drain. Refresh the pasta under cold water and drain it well.

Using a food processor or blender, blend the garlic, the mustard, the vinegars, the water, the oil, and salt to taste until the dressing is emulsified.

In a very large bowl toss the pasta well with the dressing and stir in the sun-dried tomatoes, cheese, garbanzos, salami, Tuscan peppers, red pepper flakes, and capers and the parsley. Top with tomatoes for garnish.

Chill the salad, covered, for 1 hour. The salad may be made 2 days in advance and kept covered and chilled.

Serves 8-10