

# Grandma B and Auntie M's Antipasto to Die For

## Description

1kg of silverskin onions  
4 cups cauliflower flowerettes  
500 g red peppers cubed  
500 g green peppers cubed  
4 x 284ml tins whole mushrooms, drained  
1 litre garlic dill pickles  
2 x 398ml tins green beans  
2 x 398ml tins pitted black olives  
2 x 500ml Manzanilla olives  
3 x 184g tins chunk tuna  
3 x 50g rolled anchovies with capers (optional)  
6 cups or 1.5 litres ketchup  
213ml tin tomato sauce  
156ml tin tomato paste  
2 cups or 500ml olive oil  
¾ cup white vinegar

The night before preparation: skin the onions, put into a bowl and chill. Wash and dry the cauliflower and peppers. Combine the cauliflowerettes, pepper cubes and drained mushrooms. Chill overnight.

Drain the pickles, beans and olives. Flake the tuna with a fork (do not drain) and set aside. Chop the anchovies and do not drain. Slice the dills into medium slices.

In a large Dutch oven, heat the ketchup, tomato sauce and paste, oil and vinegar. Add the tuna and anchovies and stir well to mix.

Add the onions, cauliflowerettes, peppers and mushrooms and simmer 5 minutes. Stir occasionally. Add the olives, pickles and green beans. Stir and cook until hot about 10 minutes.

Have a canner ready with boiling water. Have the lids also in boiling water and the screw bands ready. Ladle the antipasto into the hot sterilized jars and process 15 minutes. Remove jars from the canner and cool at room temperature for 24 hours. Wipe the jars and label. Keep in a dry

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cool place. Ready to serve in 3 weeks. Serve on crackers or as an appetizer on lettuce. Makes 12-14 pints.

For a smoother texture, process ingredients in blender or food processor.

## Summary

**Yield:** 12

**Prep Time:** 1 1/2 hours

**Category:** Appetizers

## Ingredients

## Instructions