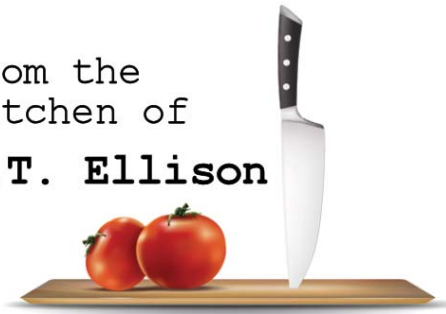


From the  
kitchen of

**J.T. Ellison**



## Antipasto

I don't know about you, but it's so hot that I barely want to eat, much less cook. This is the time of year when I feel my Italian roots the most — antipasto is the only good solution.

We love honeydew and cantaloupe wrapped in lean prosciutto with a drizzle of EVOO and cracked pepper, hard salami with shaved parmesan and fresh mozzarella, and the simplest bruschetta on the planet — garlic-rubbed bread toasted under the broiler for a few minutes, topped with ripe halved cherry tomatoes, freshly picked sweet basil from the garden, a little EVOO and a grind of sea salt. Quick, simple, delicious. The trick is sweet basil versus regular. Makes all the difference in the world.

*As seen in J.T. Ellison's newsletter. For more recipes, visit [JTEllison.com](http://JTEllison.com).  
Want a wine to go with your recipe? Check out J.T.'s wine blog,  
The Wine Vixen, at [TheWineVixen.com](http://TheWineVixen.com).*

