



BITE by BITE
 Conquering My Culinary
 Bucket List One Dish at a Time
 By Emily Banks Wooten

“The trouble with eating Italian food is that five or six days later you’re hungry again.”

– GEORGE MILLER

AN ITALIAN DELIGHT

Indulging on pull-apart charcuterie bread



Some of our extended family was in town for Christmas and although all of the meals were covered, I wanted to have a variety of snacks available that people could enjoy whenever they wanted. Hubby made a big batch of cold boiled shrimp with cocktail sauce. I made “Mexican Spinach Dip” served with Fritos Scoops. I also made “Aunt Midget’s Cheese Cookies” and “Blue Cheese & Dried Cherry Oatmeal Cookies,” both of which are savory cookies that pair nicely with a glass of wine or a cocktail. I’d also found a couple of new recipes that I wanted to try – “Candied Bacon Crackers” and “Pull-Apart Charcuterie Bread” – but time ran out and I didn’t get to. As it always seems to happen, our time with family was fleeting and before we knew it we were saying our goodbyes, hugging and waving until the next time we’re together.

So one Saturday not long ago I decided to make the “Pull-Apart Charcuterie Bread.” I was curious about it and I already had all of the ingredients. Similar to monkey bread, it’s a savory Italian-flavored dish that is served with warm marinara sauce for dipping. We’d had a decent breakfast but had skipped lunch. I figured we’d snack on this to tide us over until supper time. Surprisingly, it ended up being supper as it was much more filling than I expected it to be.

It was fun to make – how often do you get to cut biscuits with scissors? And for reasons that I cannot explain, I just love anything in a Bundt pan. The dish makes a pretty presentation and would be good to take to a tailgate or a happy hour. I followed the recipe as written, other than the omission of the olives. I love them but Hubby and Daughter both gag at the very thought of them. I think, however, that this is the kind of recipe that you could really make your own by adding additional ingredients of your choosing. I can easily see adding marinated artichoke hearts to it and maybe even using some basil pesto for dipping. If you’re a fan of Italian flavors, then you really must try this. It couldn’t be easier. And it would also make a nice addition to your Super Bowl spread. ■

Pull-Apart Charcuterie Bread

From reluctantentertainer.com

- 8 oz. shredded mozzarella (about 2 cups)
- 1 6-oz. package salami slices, cut into fourths
- 4 oz. sliced olives, kalamata or black
- 4-5 oz. fresh parmesan cheese, shredded (about 1 cup), plus more for garnish
- ½ cup chopped fresh basil, plus more for garnish
- ¼ cup chopped fresh flat-leaf parsley
- 3 tablespoons chopped fresh oregano
- 2 tablespoons olive oil
- 2 teaspoons fresh garlic, grated
- 2 16-oz. cans refrigerated biscuit dough
- 1 cup jarred marinara sauce, warmed

- Preheat the oven to 325 degrees. Stir together mozzarella, salami, olives, parmesan, basil parsley and oregano in a large bowl.
- In a small bowl, combine oil and garlic; drizzle over cheese mixture.
- Cut biscuits into quarters using kitchen scissors. Add dough pieces to the cheese mixture and gently toss.
- Prepare a nonstick Bundt pan with cooking spray. Add the biscuit mixture to the pan. Bake for 45-50 minutes until the top is golden and a wooden pick inserted in the center comes out clean.
- Allow the bread to rest in the pan for about 5 minutes; remove from pan, and garnish with additional parmesan and basil. Serve on a board with marinara sauce and small plates.



“First we eat, then we do everything else.”

– M.F.K. FISHER

“If your mother cooks Italian food, why should you go to a restaurant?”

– MARTIN SCORSESE

