



Rose Cesarz' Easy Antipasto (with help from husband, Frank)

Ingredients:

- 1½ cans (small) tomato sauce
- 1 jar water-packed artichokes, cut in half
- 2 - 7½ ounce cans of tuna packed in olive oil
- 1 - 4 ounce can of mushroom pieces
- 1 medium jar of gardeniera (mixed pickled vegetables), cut up
- 1 small jar of white whole onions
- 1 medium can pitted black olives
- 1 jar green olives with pimentos
- 3 tablespoons olive oil
- 3 tablespoons white vinegar
- Salt and pepper to taste

Drain all liquids except for the tuna. Mix together and set in refrigerator. Allow at least four hours for flavors to meld or let it chill overnight before serving.