



The Cooking Lady's Seafood Antipasto Spread

Ingredients

- 1 large head cauliflower, chopped
- 2 large cans black olives, sliced is preferred
- 1 16-ounce jar green salad olives
- 2 12-ounce jars cocktail onions, chopped
- 1 cup olive oil
- 2 large green bell peppers, chopped,
- 2 10-ounce cans mushrooms
- 1 48-ounce jar sweet pickles, if you can find mixed, use that
- 4 15-ounce bottles of ketchup or 1 64-ounce bottle
- Tabasco to taste
- 2 cans anchovies
- 3 7-ounce cans white tuna
- 3 cans broken or small shrimp

What To Do:

Coarsely chop and/or strain the cauliflower, black olives, green salad olives, cocktail onions using a food processor is NOT recommended. Add olive oil and chopped ingredients to a deep pot and cook for 10-minutes. To the pot add bell peppers, mushrooms, sweet pickles, ketchup and Tabasco and simmer for 10-minutes. Meanwhile, open and strain anchovies, tuna and shrimp and rinse with boiling hot water. Add seafood to the pot and heat through.

Put into sterilized jars immediately. Make sure jars seal, if they don't refrigerate at once.

You should have about 14-16 pint jars.